



## CREMIX 10

Complete powdered mix for hot process making of traditional custard. You will only have to add water. Highly resistant to baking and freezing. Perfect to be used in cream cookers.

### PRODUCT DETAILS

COD 01070133

### CLAIMS

Rich in whole milk and egg yolk.

### DIRECTIONS FOR USE

CREMIX 6 kg

water 10 kg

Mix CREMIX and cold water directly in the custard cream baking machine; in order to avoid the creation of clots it is advisable to add the water in small doses. Cook reaching about 92°C and then set up the cooling cycle being sure this will be carried out with discontinuous agitation; when cooling is complete (4°C) the cream is ready for use. The cream must be preserved in the refrigerator.

### TECHNICAL DENOMINATION

semifinished product for confectionery

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS

