



FRU FRU PREMIUM 10 (10X1)

Special powder mix to make vegetable cream or to stabilize fresh cream. Perfect for filling, decoration and ice cream making.

PRODUCT DETAILS

COD 01070115

CLAIMS

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS



DIRECTIONS FOR USE

RECIPE 1

FRU FRU PREMIUM g 1000

water (10-15°C) g 2000

RECIPE 2

FRU FRU PREMIUM g 1000

water (10-15°C) g 1000

milk (4-6°C) g 1000

RECIPE 3

FRU FRU PREMIUM g 500

water (10-15°C) g 1000

fresh dairy cream g 1000

Add FRU FRU PREMIUM to the liquids and whip in planetary mixer at medium speed for 5-6 minutes until obtaining the best texture.

The whipped product must be kept in refrigerator and quickly used.

FRU FRU PREMIUM is very well suited to decor cakes, mousses, ice-cream in substitution of dairy whipped cream; it is more easy to whip and possesses bigger stability.

The whipped product can be flavoured with cocoa concentrated specialities like MORELLINA and IRCA CAO, or with custard cream, hazelnut paste etc..

FRU FRU PREMIUM can be useful as a stabilizer of dairy cream when added at the dosage of 50-100 g/litre before whipping.

Moreover, ice cream can be made more creamy and lighter with 50-100 g of FRU FRU PREMIUM per liter.

TECHNICAL DENOMINATION

semifinished product for confectionery.