

VIN'BECHAMEL

VIN'BECHAMEL is a functional premix designed to simplify and optimize the industrial production of béchamel-style sauces. ***Ready to use***, it reduces formulation steps while ensuring consistent quality, smooth texture, and reliable stability.

Built for industrial performance, **VIN'BECHAMEL** integrates easily into existing processes and adapts to specific formulation needs, supporting efficiency, consistency, and product innovation.

Application Recipe

Ingredients	%
VIN'BECHAMEL CLEAN LABEL	**8.33 %**
WATER	69.00 %
WHITE PEPPER POWDER	0.10 %
NUTMEG POWDER	0.10 %
WHOLE MILK POWDER	14.47 %
WHEAT FLOUR	7.70 %
SALT / **EZENTIAL® ADVANCED SALT**	0.30 %
Total	100.00 %





vinpai.com
contact@vinpai.com • + 33 2 23 10 04 00
146 rue Joseph Rouxel - P.A. du Bourgneuf, 56350 Rieux

For the processing of any sample request, please provide the following code: ES2503001-19