

VIN'PATISSIERE

VIN'PATISSIERE is a ***functional filling solution*** designed for a wide range of ***dessert applications***, including tarts, choux, and éclairs. It delivers a smooth, creamy texture and consistent quality, ensuring reliable performance in industrial production.

Its formulation provides excellent piping properties and clean deposition, with a stable texture that holds its shape over time. It is ideal for high-quality pastry creations, combining visual appeal, indulgent mouthfeel, and process efficiency.

Application Recipe

Ingredients	%
VIN'PATISSIERE	**21.38 %**
WATER	63.30 %
SUGAR / **V-SUGAR+**	12.20 %
SUNFLOWER OIL	3.12 %
Total	100.00 %

ALLERGEN: MILK, EGG



Packaging

Multi-layers paper bags, ***25 kg*** *net*

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For the processing of any sample request, please provide the following code: PXO064