

RANGE VIN'MISCEO



Fillings

>> VIN'ATELLA

FOR THE PRODUCTION OF A SPREAD OR FILLING WITH A GOOD CHOCOLATE-HAZELNUT.

APPLICATIVE RECIPE

VIN'ATELLA (PX0043)	16.00%
ICING SUGAR	35.00%
VEGETABLE FAT	25.00%
WATER	19.80%
CACAO	4.00%
PRESERVATIVE	0.20%

1 KG OF PREMIX = 6.94 KG OF END PRODUCT



OUR TIPS

CHOOSE A VEGETABLE FAT SUCH AS PALM OR COPRA. USE POTASSIUM SORBATE AS A PRESERVATIVE.

PRODUCTION PROCESS

This process is given as an example and can be adapted to your equipment.

		Time	RPM speed	Temperature
Step 1 Cooking	Heat up the water to 70°C.			+70°C
Step 2 Cooking	Add the icing sugar to obtain a syrup. >>>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.	10 min	500 t /min (speed 3)	+85°C
Step 3 Cooking	Cool it down to +45°C. >>>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.			+45°C
Step 4 Cooking	Add the vegetable fat to melt it. >>>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.			Room temperature
Step 5 Cooking	Add the rest of the ingredients. >>>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.	20 min	1000 t /min (speed 4)	+45° C
Step 6 Cooking	Speed up the RPM speed. >>>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.	1 min	3000 t /min (speed 6)	Room temperature
Step 5 Stabilization	Leave the product for stabilization at room temperature.			Room temperature



INDUSTRIAL EQUIPMENT & INVESTMENT

Industrial cooker/mixer.



PACKAGING

Our VIN'ATELLA premix is packed into multilayers paper bag of 20 kg net.
Our pallets 100 cm x 120 cm have undergone a treatment (ISMP15).

