

RANGE VIN'MISCEO



Dairy alternatives

>> VIN'CREAM DESSERT CHOCOLATE

OUR FUNCTIONAL INGREDIENT VIN'CREAM DESSERT CHOCOLATE HAS BEEN DEVELOPED IN ORDER TO OBTAIN A CHOCOLATE CREAM DESSERT. ECONOMICAL AND EASY TO USE, THIS DAIRY ALTERNATIVE WILL ALLOW YOU TO DEVELOP YOUR DESSERTS OFFER.

APPLICATIVE RECIPE

VIN'CREAM DESSERT CHOCOLATE (ES2304014-11)	24.00%
WATER	65.80%
SUGAR	6.00%
VEGETABLE FAT	4.00%
PRESERVATIVE	0.20%

1 KG OF PREMIX = 4.1 KG OF END PRODUCT



SUBSTRACT THE CONDENSATE QUANTITY TO THE WATER %.

OUR TIPS

CHOOSE PALM FAT AS VEGETABLE FAT.

PRODUCTION PROCESS

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

		Time	RPM speed	Temperature
Step 1 Mixing	Heat up the vegetable fat with the water in the cooker. >>>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.	5 min	200 t /min (speed 2)	50°C
Step 2 Mixing	Add the rest of the ingredients. >>>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.	10 min	1000 t /min (speed 4)	85°C
Step 3 Mixing	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)	+0°C / 15°C
Step 4 Cooling	Keep mixing at a lower speed. >>>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.	10 min	200 t /min (speed 2)	+0°C / 15°C
Step 5 Stabilization	Place the product in a positive cold room (+2/+4°C) for 48h.	24 H	Positive cold room	+2°C / +4°C

INDUSTRIAL EQUIPMENT & INVESTMENT

Mixer



PACKAGING

Our premix VIN'CREAM DESSERT CHOCOLATE is packed into multilayers paper bag of 20 kg nets.

Our pallets 100 cm x 120 cm have undergone a treatment (ISMP15).

