

# RANGE VIN'MISCEO



## Dairy alternatives

### >> VIN'CREAM

OUR FUNCTIONAL INGREDIENT VIN'CREAM IS MADE FOR THE PRODUCTION OF A VEGAN FRESH CREAM. THE END PRODUCT CAN BE USED FOR COOKING AND CAN BE HEATED UP.

#### APPLICATIVE RECIPE



VIN'CREAM (PX0083)	9.30%
WATER	64.32%
VEGETABLE OIL	26.00%
PRESERVATIVE	0.20%
CITRIC ACID	0.18%

1 KG OF PREMIX = 10.7 KG OF END PRODUCT



SUBTRACT THE CONDENSATE QUANTITY TO THE WATER %.

#### OUR TIPS

CHOOSE SUNFLOWER OR RAPESEED OIL AS VEGETABLE OIL.

#### PRODUCTION PROCESS

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

		Time	RPM speed	Temperature
<b>Step 1</b> Mixing	Add all the ingredients in the mixer. >>>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.	3 min	3000 t /min (speed 6)	+0°C - 15°C
<b>Step 2</b> Mixing	Keep mixing in case of lumps. >>>>>>> At the end of this step, the product can be packed.		3000 t /min (speed 6)	+0°C - 15°C
<b>Step 3</b> Stabilization	Place the product in a positive cold room (+2/+4°C) for stabilisation for 48h.	48 H	Positive cold room	+2°C / +4°C



#### INDUSTRIAL EQUIPMENT & INVESTMENT

Mixer



#### PACKING

Our VIN'CREAM premix is packed into multilayers paper bag of 20 or 25 kg net.  
Our pallets 100 cm x 120 cm have undergone a treatment (ISMP15).

