

# RANGE VIN'MISCEO

## Biscuits and cakes



### >> VIN'CREPE

FOR THE PRODUCTION OF CREPES AND PANCAKES THAT CAN BE PACKED INTO INDIVIDUAL SACHETS OR PACKS.

#### APPLICATIVE RECIPE

VIN'CREPE (PX0069)	47.60%
WATER	48.35%
SUGAR	3.80%
SALT*	0.25%

1 KG OF PREMIX = 2.1 KG OF END PRODUCT

\* V-SALT: salt reduction solutions.



#### PRODUCTION PROCESS

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

		Time	RPM speed	Temperature
<b>Step 1</b> Mixng	Add all the ingredients in the mixer. >>>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.	2-3 min	1000 t/min (speed 4)	220°C
<b>Step 2</b> Cooking				

PACK THE CREPES IN SEALED SACHETS FOR A LONGER SHELF LIFE.

  
**OUR TIP**

#### INDUSTRIAL EQUIPMENT & INVESTMENT

Industrial cooker/mixer



#### PACKING

Our VIN'CREPE premix is packed into multilayers paper bag of 25 kg net.

Our pallets 100 cm x 120 cm have undergone a treatment (ISPM15).

