

RANGE VIN'MISCEO



Fillings

>> VIN'PATISSIÈRE

FOR THE PRODUCTION OF PASTRY CREAM IDEAL FOR THE FILLING OF DESSERTS (PIES, BUNS, ECLAIRS...).

APPLICATIVE RECIPE

VIN'PATISSIÈRE (PX0064)	21.38%
WATER	63.30%
SUGAR	12.20%
VEGETABLE OIL	3.12%

1 KG OF PREMIX = 4.6 KG OF END PRODUCT



OUR TIP

CHOOSE SUNFLOWER OIL AS VEGETABLE OIL.

PRODUCTION PROCESS

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

		Time	RPM speed	Temperature
Step 1 Mixing	At a low speed, mix the water and the vegetable oil.	1-2 min	100 t /min (speed 1)	
Step 2 Cooking	Gradually add the premix and the sugar. >>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.	2-3 min	1000 t /min (speed 4)	Ambient temperature
Step 3 Cooking	Keep mixing in case of lumps. >>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.	1-2 min	1000 t /min (speed 4)	Ambient temperature
Step 4 Stabilization	Pack the product and place it in a positive cold room at +2°C/+4°C.		Positive cold room	+2°C/+4°C

INDUSTRIAL EQUIPMENT & INVESTMENT

Industrial cooker/mixer



PACKAGING

Our VIN'PATISSIÈRE premix is packed into multilayers paper bag of 20 kg net.

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

