RANGE **VIN'**MISCEO

Fillings

>>VIN'PATISSIÈRE

VINPAI HAS DEVELOPED A FUNCTIONAL INGREDIENT FOR THE MAKING OF PASTRY CREAM, OUR PREMIX VIN'PATISSIÈRE.

Our solution can be used for the filling of desserts such as pies, choux buns and eclairs.

APPLICATIVE RECIPE

VIN'PATISSIÈRE (PXO064)	**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.

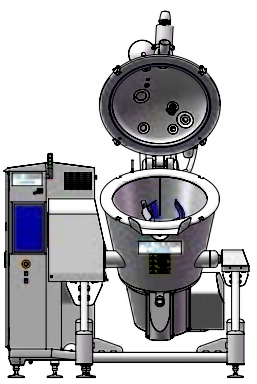
PRODUCTION PROCESS

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

POLYCOOK industrial cooker/mixer



PACKAGING

Our VIN'PATISSIERE premix is packed into mutilayers paper bag of 20 kg net.

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

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