

RANGE VIN'MISCEO

Dairy alternatives



>> VIN'WHIPP

FOR THE PRODUCTION OF WHIPPED CREAM.



VIN'WHIPP
For a local production thanks to the addition of local raw materials.



VIN'WHIPP ALL-IN-ONE
Premix all-in-one to simplify and optimize your procurements.

APPLICATIVE RECIPES

VIN'WHIPP (PX0061)	14.93%
WATER	70.00%
SUGAR	14.93%
SALT*	0.14%

1 KG OF PREMIX = 6.7 KG OF END PRODUCT

VIN'WHIPP ALL-IN-ONE (PX0057)	30.00%
WATER or MILK or BOTH	70.00%

1 KG OF PREMIX = 3.3 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
Step 1 Cooking	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)	
Step 2 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

STEP 1: START MIXING AT A LOW SPEED AND GRADUALLY SPEED UP UNTIL OBTAINING THE DESIRED TEXTURE.

OUR TIP



INDUSTRIAL EQUIPMENT & INVESTMENT
Mixer



PACKAGING

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