



Délices à la française

Confectioner's cream

Easy to make, incredibly versatile in use.

Fillings, toppings and decorations can be created in no time at all with the baking and frost-resistant cream. With a natural vanilla flavour or in any other flavour by simply adding other ingredients and flavourings, e.g. in a crème brûlée.

For industrial processing only

Product Data Sheet

Berg Bergina Exquisit

Item No.: 5800062

- Commercial description:** Cold cream
- Application:** Dry mix for cold cream, stable in baking and freezing, suitable for all types of fillings and desserts
- Basic recipe:** 1000 g water
350-400 g Berg cold cream exquisite without fat powder
- Mix both ingredients for 1-2 minutes until smooth. Process after a short expansion time.
- Ingredients:** Sugar, modified potato starch, **whole milk powder**, **skimmed milk powder**, sodium alginate as thickener, dextrose, flavouring, turmeric extract as colourant, paprika extract as colourant

Ingredients in the baked product according to the above recipe:

Water, sugar, modified potato starch, **whole milk powder**, **skimmed milk powder**, sodium alginate as thickener, dextrose, flavouring, turmeric extract as colourant, paprika extract as colourant

Please note: If a different recipe is used, the declaration must be adapted accordingly.



Storage: in a cool, dark and dry place



Shelf life: 12 months from date of



Manufacture packaging: 25 kg paper sack



Pallet packaging: 750 kg

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