



CREAM STABILISER

OVERVIEW

Cream Stabiliser is powdered cream stabiliser with sugar already added.

BENEFITS INCLUDE:

- Prevent moisture migration from the whipped cream into the finished product.
- Particularly useful when used for goods which are to be deep frozen or kept under cold storage.
- Ensures that where cream is piped through a star tube, lines produced maintain their bold/clear shape.

USAGE

37.5g per litre of cream.

INGREDIENTS

Sugar, Modified Maize Starch (E1442), Stabilisers (E450, E401)

PACKAGING

Code	Size	Type	Palletisation
244110	12.5kg	Bag	80

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,638.00
Energy (Kcal)	386.00
Fat (g)	0.00
Fat (of which saturates)(g)	0.00
Available Carbohydrate (g)	95.80
Carbohydrate (of which sugars)(g)	91.99
Protein (g)	0.01
Fibre (g)	1.12
Salt (g)	2.55

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

365 days



TYPE

Powder



CATEGORY

Confectionery Ingredients, Cream
Stabiliser



INGREDIENT FEATURES

Vegan suitable, Vegetarian



FINISHED PRODUCT

Cake, Dessert, Sponge, Sweet Good



FUNCTION

Prevents moisture migration