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INSTANT CREAM

OVERVIEW

Instant Cream is a delicious fresh cream alternative with a light sweet vanilla flavour.

BENEFITS INCLUDE:

- No separate preparation area required.
- Simply add 1 sachet of Bakels Instant Cream to 1 litre of chilled water.
- Mix with highly acidic ingredients .
- Excellent shelf life.
- Freeze thaw stable.
- Great cost-in-use benefits over UHT creams visit www.britishbakels.co.uk/cakeshop.

USAGE

700g Powdered mix, 1 litre Cold water

INGREDIENTS

Sugar, Dextrose, Whole Milk Powder, Glucose Syrup, Emulsifiers (E471, E472f, E472a), Palm Kernel, Coconut Oil, Stabilisers (E401, E466, E263, E339, E450, E516, E415, E464), Milk Protein, Maize Starch, Natural Flavouring, Acidity Regulator (E341i), Colour (E160a(i)), Salt



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PACKAGING

| Code | Size | Туре | Palletisation |
|--------|-----------|--------|---------------|
| 325160 | 10 x 700g | Sachet | 72 |

NUTRITIONAL INFORMATION

| Туре | Value |
|-----------------------------------|----------|
| Energy (kJ) | 1,895.00 |
| Energy (Kcal) | 453.00 |
| Fat (g) | 22.00 |
| Fat (of which saturates)(g) | 15.89 |
| Available Carbohydrate (g) | 66.35 |
| Carbohydrate (of which sugars)(g) | 54.49 |
| Protein (g) | 5.68 |
| Fibre (g) | 1.22 |
| Salt (g) | 0.73 |
| | |

METHOD

| Group 1 | |
|---------------|---------------------|
| Ingredient | KG |
| Water | 1.000 |
| Instant Cream | 0.700 |
| | Total Weight: 1.700 |

DESCRIPTION

1. Add the water to a bowl fitted with a whisk. 2. Over low speed, add 1 sachet of Bakels Instant Cream. 3. Scrape down using the whisk. 4. Whip on high speed for 4 minutes. 5. Pipe onto/into a wide range of patisserie goods.

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.

| BAKERY INGREDIENTS SINCE 1904 | | www.britishbakels.co.uk | | |
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| STORAGE | SHELF LIFE | ТҮРЕ | ALLERGENS | |
| Cool and dry conditions | 365 days | Powder | Milk | |
| := | 90 | | म्बि | |
| CATEGORY | INGREDIENT FEATURES | | FINISHED PRODUCT | |
| Confectionery Ingredients, Dessert | Just-add-water, Vegetarian, Versatile | | Cake, Dessert, Fruit Tart, Gateau, | |

Sponge, Sweet Good

application

Mixes