



CREMIN

OVERVIEW

Provides an excellent base for a variety of creams, filling and icings. Simply whisk to full volume.

It can be used on its own or with the addition of various flavours, jams, parline, chocolate, liqueur-pastes. Its application is endless.,CREMIN will take up to 20% water when manufactured into cream and is pre-sweetened so addition of sugars is not required.,CREMIN is an all vegetable-based product that also includes castor sugar. Ideal for mock creams and icing with excellent eating qualities and creamy flavour.

USAGE

Whip until light and creamy.

INGREDIENTS

Vegetable Oil, Sugar, Water, Sodium Caseinate, Emulsifier (471), Salt, Flavour, Antioxidant (307b), Food Acid (330), Colour (160a)

PACKAGING

Code	Size	Type	Palletisation
4291-60		Polylined cardboard	



STORAGE

Cool, Dry & Dark Conditions, Do Not Refrigerate., Optimum Storage Temperature 18 - 22°C.



SHELF LIFE

6 Months (180) days



ALLERGENS

Milk



CATEGORY

Creams, Icings, Toppings & Fillings



INGREDIENT FEATURES

Vegetarian