



## PETTINA CREAM STABILISER

### OVERVIEW

Stabiliser for fresh whipped cream. Perfecting for masking, filling or topping your baked goods.

### USAGE

Used at the rate of 10% on cream.

### INGREDIENTS

Sugar, Stabiliser (401,450), Modified Starch (1422), Gelatine

### PACKAGING

Code	Size	Type	Palletisation
4140-31		Plastic bag	
4140-51		Plastic bag	

## DESCRIPTION

1. Whisk 600g cream to three quarter volume. ,2. Add 60g Pettina Cream Stabiliser and continue whisking to full volume.  
ELECTRONIC CREAM MACHINES: ,1. Dissolve 60g Pettina Cream Stabiliser in 90g water and add to 600g cream.,2. Fill machine and set air setting (1) and refrigeration zone (green),.Sugar is not necessary when using Pettina Cream Stabiliser.,Note: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.



### STORAGE

Cool, dry and dark conditions up to



### SHELF LIFE

9 Months (270) days



### CATEGORY

Creams, Creams & Custards



### INGREDIENT FEATURES

Halal, Vegetarian