PANNA FIT

PASTRY OTHER PASTRY MIXES

Useful mix to make whipped cream stable, firmer and easy to dress, with no risk of early deflation and syneresis.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01070526

ALLERGENI/CROSS CONTAMINAZIONI

Cross-contaminations

Soybeans

Milk

irca GROUP Extraordinary made simple.

INFO

Description
stabilizer in powder for whipped cream. The addition of PANNA FIT to the cream allows to obtain a stable product easy to be bagged out without risks of undesired loss of consistency or syneresis.

Denomination
semifinished product for pastry.

Directions for use
DIRECTIONS TO USE :
Dosage for planetary mixer
Cream_____1 kg
PANNA FIT_____80 g
Dosage for automatic whipping cream machine
Cream_____1 kg
PANNA FIT_____40 g
Add PANNA FIT to the liquid cream, keeping the time whipping procedure unchanged.The addition of PANNA FIT to the cream allows to obtain a product sufficiently sweet. In case a sweeter cream is desired, we suggest to add 20-30 g of sugar.
For more detailed information visit our website www.irca.eu