

Cream stiffener

As a stiffener, our cream stiffener prevents water from escaping and keeps the whipped cream nice and firm.

Tip: Add some vanilla sugar #6 to the cream to give it a sweet-vanilla flavor.

Dosage: one packet of cream stiffener can be used for one cup of cream (or vegetable cream substitute**) (250g).

Preparation:

- Pour the cream into a measuring cup and add cream stiffener.
- Whip the cream for about 3 minutes until the desired firmness is reached.

**Consistency may vary with vegetable cream substitute.

Contents: 6g

Ingredients: Baobab powder*, corn starch*, potato starch*, powdered sugar* 20%.

*from organic farming

Average nutritional values	per 100 g
Calorific value	1716 kJ (406 kcal)
Fat	0,5 g
-of which saturated fatty acids	< 0,1 g
Carbohydrates	90 g
-of which sugar	31 g
Dietary fiber	17 g
Protein	2,0 g
Salt ²⁾	< 0,01 g

2) Calculated from naturally occurring sodium.



Sensory & Quality Parameters

Allergens: None

Enthaltene Rohstoffe

Empfohlene Gebindegrößen

- Paper bag