

## Pastry 1 Belcreme Cold Process Pastry Cream Powder

Instant cold process preparation for pastry cream. Applications: For the preparation of instant pastry cream that can be used by itself, lightened with whipped cream, or as a base for chiboust, souffle mix, mousse, etc.



### Product Details

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|--------------------------|--|
| <b>Item</b>              | 330758   |
| <b>Brand</b>             | Pastry 1   |
| <b>Sold By</b>           | CS   |
| <b>Pack Qty</b>          | 1  |
| <b>Pack Size</b>         | 11 LB  |
| <b>Case GTIN/EAN/UPC</b> | 837775001211   |
| <b>Unit UPC</b>          | N/A  |
| <b>Country of Origin</b> | USA  |
| <b>Storage</b>           | Dry  |
| <b>Kosher</b>            | Yes  |
| <b>Gross Case Weight</b> | 11.6 LB  |
| <b>Ingredients</b>       | Sugar, modified starch, nonfat dry milk, dextrose, sweet cream powder, vegetable fat powder, sodium alginate blend (sodium alginate, calcium sulfate, sodium diphosphate, sugar and/or dextrose), tricalcium phosphate, natural vanilla flavor, beta carotene, salt. |