

## 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

<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.