



FO POWDER CUSTARD CREAM/ KREM VANILA U PRAHU – 100% BILJNOG PORIJEKLA

 **ENGLISH** - Used as a filling in all patisseries like Profiterole, Éclair, Cakes, Pies, Croissant. FO Cream Patisserie is a very easy product to prepare and use. It is freeze-stable, bake-stable product and can be used as filling in puff pastry. It does not liquefy and keeps its structure in extended period of time. It is totally Vegetable and does not contain any animal fat neither additives. It does not contain any artificial sweetener.

SHELF LIFE: 1 Year

DIRECTIONS FOR USE: Add 2, 5-3 lt. cold water (4-6 C) or milk into 1 kg. Fo Powder Cream Patisserie and mix well for 3-5 min. At will, could be mixed also with FO Powder Whipped Cream.

 **BOSANSKI** - Može se koristiti za popunjavanje torti, Profiterol-a, Éclair-a, kolača, pita, voćnih pita i kroasana. Može se takođe koristiti za miješanje i sa šlagom. Lako se priprema i može se koristiti kao punjenje gdje god želite. Termostabilna, i otporna na zamrzavanje. **100% Biljnog porijekla i ne sadrži nikakve vještačke zaslađivače.**

ROK TRAJANJA: 1 Godina

UPUTSTVO ZA UPOTREBU: Dodaj 2,5 do 3 Litra hladne vode (4-6 C) ili mlijeka u 1 Kg FO Vanila kreme u prahu i miješajte dobro nekih 3-5 minuta. Po želji može se miješati sa šlagom.



2015

ASSORTMENTS / IZBOR

❖ VANILLA KREMA U PRAHU (100% Biljnog porijekla)

PACKAGING / PAKIRANJE

1 kg Vrećica / Kraft Bag



ASEM SOLAR d.o.o. Bosna i Hercegovina, Sarajevo,
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