



CREME FILLING LEMON

OVERVIEW

A silky-smooth and rich in taste lemon filling that is ready-to-use. A high-quality water based filling. Due to short and stable texture very easy to use. For a lot of different applications like cakes, tarts and puff pastries.

- Bake stable
- Freeze/Thaw stable
- Can be injected before or after baking
- Paste texture, easy to spread, easy to write with
- Ready-to-use
- Smooth and creamy texture (fat presence)
- Shelf stable
- Eggless and non-dairy
- Lower dry matter, better to keep the freshness

USAGE

- Easy to use straight from the pail
- Can be mixed with whipped cream or butter cream
- Dosage according to your taste

INGREDIENTS

water, sugar, modified starch E1442, vegetable oil (palm), lemon juice concentrate, natural lemon flavour with other natural flavourings, spice extract (paprika and curcumin) E160c, E100, trisodium citrate E331(iii), curcumin E100, polysorbate 80 E433, carrageenan E407, locust bean gum E410, potassium sorbate (E202)

PACKAGING

Code
883610

Size
6 kg

Type
Pail

Palletisation



STORAGE

Cool and dry conditions: 15-20°C



SHELF LIFE

540 days



TYPE

Cream



CATEGORY

Fruit fillings, creams & toppings



INGREDIENT FEATURES

Halal, Kosher



FINISHED PRODUCT

Cake, Cheesecake,
Confectionery, Cupcake,
Dessert, Muffin



BRANDS

Bakels



FUNCTION

Decoration, Flavouring