



PIF POF LT 12

Liquid mixture to make vegetable cream, perfect to decorate cakes, chilled desserts and ice cream. It is an excellent substitute for classic liquid cream: it's easier to whip it and it proves to have longer stability. PIF-POF is a long-life U.H.T. product and it is already sugared.

PRODUCT DETAILS

COD 01990115

CLAIMS

DIRECTIONS FOR USE

Pif Pof is ideal for the decoration of cakes, semifreddi and ice creams as replacement of the cream, compared to which whips more easily and presents a longer stability.

Pif Pof is ready for use as already sugared.

Pif Pof has to be placed in refrigerator reaching a temperature of 2-6°C and can be then whipped in planetary, cream whipping machine, egg beaters or mixers. The whipped product can be flavoured as desired with custard, hazelnut paste, cocoa, etc. If the products decorated with Pif Pof has to be preserved in ventilated refrigerators or freezers, it is advisable to protect them from excessive drying up.

For a softer and lighter product, we suggest to add the 10-15% of cold milk.

TECHNICAL DENOMINATION

non dairy cream for pastry products and ice creams.

ALLERGENS / CONTAMINATIONS

ALLERGENS

