Cremyvit Classic

Cremyvit is a multi-purpose custard cream mix. Cremyvit is easy to use and quick to prepare; just add cold water, whip and the custard creams are ready!

A multi-purpose custard cream mix

Puratos
Fillings
Add pleasure inside

Product Code:
4109106
Packaging Format:
25 KG Multi-wall paper bag

Cremyvit Classic

Cremyvit Classic is easy to use and quick to prepare. It has a firm texture with a sweet custard taste. It is also bake and freeze/thaw stable and can be used in diverse applications.

Puratos Fillings
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4109106
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FEATURES

- A multi-purpose custard cream filling
- Easy to use mix in powder form
- A bake stable product that is also freeze/thaw stable
- A custard filling with a rich milky taste
- Can be prepared using cold water or milk

BENEFITS

- Usable in combination with dairy or vegetable creams
- Can be applied before or after bake
- Provides a clean cut
- Suitable for frozen logistics
- Improve the flavour of your pastry products with its rich milky custard taste
- Versatile preparation enables potential for cost savings

Applications

Chinois, Cake filling, Choux pastry, Danish, Éclair, Fruit pie, Fruited bread, Local patisserie, meuille-feuille, Parfait, Profiteroles, Strudel, Sweet goods, Sweet pastry, Tart, Vanilla slice, Viennoiserie

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