



## PANNA FIT 6

Useful mix to make whipped cream stable, firmer and easy to dress, with no risk of early deflation and syneresis.

### PRODUCT DETAILS

COD 01070526

CLAIMS

### DIRECTIONS FOR USE

#### DIRECTIONS TO USE :

Dosage for planetary mixer

Cream \_\_\_\_\_ 1 kg

PANNA FIT \_\_\_\_\_ 80 g

Dosage for automatic whipping cream machine

Cream \_\_\_\_\_ 1 kg

PANNA FIT \_\_\_\_\_ 40 g

Add PANNA FIT to the liquid cream, keeping the time whipping procedure unchanged. The addition of PANNA FIT to the cream allows to obtain a product sufficiently sweet. In case a sweeter cream is desired, we suggest to add 20-30 g of sugar.

For more detailed information visit our website [www.irca.eu](http://www.irca.eu)

### TECHNICAL DENOMINATION

semifinished product for pastry.

### ALLERGENS / CONTAMINATIONS

#### CONTAMINATIONS

