GRANAiO®
Clean Label Company

ENG



CLEAN LABEL

DensoCrema 90

Natural thickener for hot preparation of pastry cream

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Powdered semifinished product for bakery and pastry, professional use only.

DensoCrema 90 is a natural thickener based on wheat, rice and corn **starches**. It has been formulated for the hot preparation of **fresh pastry creams**. It makes them **smooth**, **glossy** and **creamy**.

INGREDIENTS: rice, corn and **wheat** starches.
It may contain milk, eggs, soy, sesame seeds and lupins.

DOSAGE: 90 g per liter of milk.
To have a less thick cream, we suggest to reduce the dosage until the desired density is obtained.

CHARACTERISTICS

» 100% Clean Label
» Natural thickener
» Smooth and glossy creams
» More creaminess

RECOMMENDED FOR

» Hot preparation of pastry cream

PACKAGING:
8 kg cod 606 - Food bag

STORAGE:
16 months. Keep in a cold and dry place. Close the bag after use. Storage Temperature: max 25°C.
The storage conditions of the product will determine the behavior and the yield in the use phase. Incorrect storage can compromise the technical potential assured by Il Granaio delle Idee.

RECIPE FOR PASTRY CREAM:

INGREDIENTS

Whole milk	1L
DensoCrema 90	90 g
Sugar	200 g
Salt	to taste
Egg yolk	200 g

PROCEDURE

Boil the milk together with possible aromas.
In a bowl mix DensoCrema 90, egg yolk, sugar, salt and, gradually, add the milk.
Heat on the stove and mix until a temperature of 85°C is reached.
Let it cold into the blast chiller, covered with a cling film that has to be in contact with the mixture.

DensoCrema 90 can be used with lactose-free milk or with milk substitutes such as: coconut, almond or oat milk.



For info, recipes and technical support:
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