



# BAKE STABLE CREAMY FILLING

*REALBLEND C-1356*  
*REALMUS MDG-90 INS*

## RECIPE

Ingredients	%
<b>REALBLEND CR-1356</b>	<b>1,25</b>
<b>REALMUS MDG-90 INS</b>	<b>0,25</b>
SUGAR «A»	3,00
WATER 90°C	27,00
SUGAR «B»	25,00
GLUCOSE SYRUP 40 DE, 82 BX	16,00
MOD. STARCH E1442	2,50
COCOA POWDER	5,00
SKIMMED MILK POWDER	5,00
COCONUT/ PALM OIL	15,00
FLAVOUR AND COLOUR	Opt
<b>TOTAL</b>	<b>100</b>
BX	68 ÷ 72
pH	6,5 ÷ 7,5

## TECHNOLOGY

1. Dry mix REALBLEND C-1356 with REALMUS MDG-90 INS
2. Disperse into boiling water
3. Add glucose syrup heat to boil water
4. Add starch, cocoa powder, SMP and heat to boil
5. Add coconut/ palm oil
6. Heat to boil
7. Check BX and pH
8. Add flavour and colour
9. Cool down to 80°C
10. Fill

## DECLARATION

- 🌀 LMC PECTIN E440 ii and sodium alginate E401 standardized with sugar or dextrose

## APPLICATION

- 🌀 Deposit the creamy preparation on top of the cake or inside the dough
- 🌀 Cook in industrial oven



**Headquarter – Office – Laboratories**

Via Galileo Galilei, 5  
24060 Torre de Roveri (BG)  
Italy

[www.realfoods.it](http://www.realfoods.it)

