

Dairy-free cream made from vegetable fat: A valuable basis for trendy confectionery and bakery products



Perfect for processing: WS Warmseiner Spezialitäten GmbH delivers in bag-in-box containers

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Tailor-made for the latest food industry product trends, WS Warmseiner Spezialitäten have now added dairy-free cream made from vegetable fat to their product range. This water based “vegetable cream” can be used as a topping or filling, especially for the production of bakery products, desserts and ice cream. The typical cream flavour and the excellent characteristics of this product innovation “made in Europe” provide a wide variety of interesting applications.

“The nutritional awareness of end consumers acts as an impulse for food manufacturers to create new products. The demand for vegan, lactose and milk protein free products has increased. Food manufacturers therefore have a requirement for suitable trendy supply products.” describes Rainer Wortmeyer, managing director at WS Warmseiner Spezialitäten GmbH the challenging market situation. The company is located in northern Germany and specialises in the development and production of innovative supply products.

Excellent processing characteristics > The brilliant white cream with a distinctive fresh character has exceptional whipping properties. The excellent stability throughout the entire shelf-life has been proven by application tests carried out at WS Warmseiner’s

and also at their customers’. Over-whipping or “turning to butter” can practically be avoided completely. When stored at a temperature of +2°C to +7°C, this all-round talent has a shelf-life of at least sixty days.

Economic aspects add to the product benefits > An important factor for the calculation of product innovations for bakery products, desserts and ice cream is the considerably higher whipping volume, 250 to 340 % compared with conventional dairy cream. At the same time the effort required for whipping is unusually small, processing therefore fast and inexpensive.

Intelligent application possibilities for food innovations > Dairy free cream made from vegetable fat is especially suitable for bakery product fillings and pastry toppings. For frozen food it can be used whipped or liquid.

Batches for industrial buyers > WS Warmseiner Spezialitäten specialise in supplying food manufacturers all over Europe packaged in industrial batches (10, 20, 500 and 1000 litre bag-in-box containers) and deliver just-in-time, even with company owned refrigerated trucks.

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