

VANILLA FILLING

with AGENAPURE 21.407



CLEAN LABEL

INGREDIENTS	% w/w	PREPARATION
PART A:		<ul style="list-style-type: none">Begin by blending Part A, transferring it into the Stephan cooker and heat up to 80°C while stirring (anchor stirrer, 60% MW, 10% MM) for 10 minutes.Cool the mixture to 50°C, stirring continuously, and scrape down the sides of the Stephan bowl with a spatula to ensure an even texture.
Whole milk (3.5 %)	79.20	
AGENAPURE 21.407	7.56	
Part B:		<ul style="list-style-type: none">Add Part B and mix thoroughly at 30°C (anchor agitator, 60% MW, 10% MM). Once the mixture reaches 30°C, stir under vacuum for 2 minutes (anchor agitator, 30°C, 60% MW, 20% HM) to refine the consistency.MFill the finished product into jars and refrigerate overnight at 4°C to preserve freshness, stability, and premium quality.The resulting vanilla cream is perfect as a filling for bakery items or pastries, ensuring a smooth and delicious finish.
Crystal sugar	11.99	
Skimmed milk powder	0.5	
Vegetable oil	0.13	
Vanilla sugar	0.60	
Salt	0.02	

The mentioned stirring rate is based on the Stephan machine type UM/SK 5 equipped with an anchor stirrer and adapted for the production of 1.0 kg end product.

Please be advised that the components supplied by AGRANA Starch are tailored according to their dry substance content. However, it is important to acknowledge that the dry substance content may be subject to natural fluctuations.

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