

# TopSweet Cream

## Fresh cream stabilizer without gelatine for gateaux and desserts

### “Without” is “in”

*As a company operating internationally, DeutscheBack has customers with a host of different requirements. That applies to the availability and quality of raw materials and also to production methods and recipes for the end products. And cultural and religious aspects are becoming more and more important too.*

*In Europe, gelatine is used for stabilizing both dairy and vegetable cream. But this is unacceptable to many religions and also to vegetarians.*

*A majority of the international markets and consumers around the globe are therefore asking for cream stabilizers without gelatine for the production of gateaux and desserts. That led DeutscheBack’s team of specialists to concentrate on developing alternatives. Their objective was to create universally applicable products which would at the same time permit safe and inexpensive production.*

### The benefits of TopSweet Cream

- Fast and safe production
- Good freeze-thaw stability
- Good slicing properties
- Typical, finely balanced flavour
- Contains no gelatine!



# TopSweet Cream

## *A range for every taste*

Our innovative product range comprises a neutral version – **TopSweet Cream Neutral GF** – to which the user can add his own fresh fruits, fruit pastes or flavourings and also the most popular fruit variants.

Choose from the following flavours:

**TopSweet Cream Neutral GF**  
**TopSweet Cream Strawberry GF**  
**TopSweet Cream Raspberry GF**  
**TopSweet Cream Lemon GF**



## *Quick, safe and simple to use*

The **TopSweet Cream GF** variants are simply mixed with water into a smooth paste to which the whipped cream is subsequently added. The mass can then be used at once in gateaux and desserts. Before consumption, the products should be placed in a refrigerator for three hours to gel.

## *Top quality, excellent flavour*

The flavoured products contain quality ingredients. Fruit pieces and freeze-dried fruit powders are used to achieve a balanced, natural taste.

## *Individual, tailor-made solutions*

It may be necessary to make adjustments to meet the requirements of the local market or conditions for manufacturing and storing the end products. In our technical laboratory in Ahrensburg, near Hamburg, we will gladly develop customized solutions, blending and filling them according to your specifications.

Just contact us. DeutscheBack's applications technologists are looking forward to a call from you.



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