



de la Crème SERIES



For further information please contact:
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YOUR GO-TO COMPANY FOR ALL THING BAKING!





de la Crème SERIES



The De la Crème series is a series of fat-based creams developed using unique technology, which prevents liquid absorption and retains its creamy texture even after baking.

Our creams have a uniform shiny look, a smooth texture and rich, accentuated taste.

The “De la Crème” series is intended primarily for pastries – Babkas, pies, cheese cakes, croissants, but also for cookie sandwiches and mousse cakes.

Flavors:

- ✓ Dark chocolate, light chocolate, and sugar-free chocolate.
- ✓ Nuts, Nut flavor, Nuts with Cocoa.
- ✓ Halva (20% sesame), Rich Halva (40% sesame), Sugar-free Halva, and Carob Halva.
- ✓ Cinnamon.
- ✓ Caramel and Cookies.
- ✓ Salted Caramel.

Recommended uses:



Yeast Pastry



Crunch Pastry



Mousse Cake



Croissant Filling



Sandwich Cookies



VEGAN



DAIRY FREE

Pastry

TNUVA CHEF

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