

# Patis' Délice



PatisFrance offers you a new ready-to-use UHT pastry cream.

Thanks to the UHT technology (Ultra High Temperature), all the micro-organisms are destroyed, that offers a long shelf life at room temperature (before opening).

Its nutritional profile is in line with consumer expectations while keeping the good traditional taste of a French-style custard cream.



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## A peace of mind

### Traditional taste

Subtle taste of **boiled milk** and delicious **vanilla** notes.

With a **fresh melting mouthfeel** and a **yellow** color.

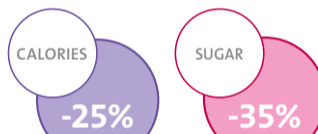
Aroma profile that suits with every aromatization (Chocolate, praliné ...).

### Improved nutritional profile

In accordance with consumer needs for a **healthier diet**.

#### 1) UHT custard cream

Compared to a **hot process custard cream** (for 100 g).



Compared to a **cold process custard cream** (for 100 g).



#### 2) Whipped UHT custard cream

Compared to a **hot process custard cream\*** (for 100 mL of volume).



Compared to a **cold process custard cream\*** (for 100 mL of volume).



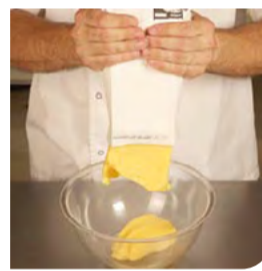
\*Not whipped

### Great advantages

#### • Easy to use



**1**  
Cut horizontally the top of the TetraPak®.



**2**  
Press the package to release the product.



**3**  
Mix to homogenize.



**4**  
The pastry cream is ready.

- Constant quality
- TetraPak® 1 L
- Storage at ambient temperature (5°C - 20°C)
- Long shelf life :
  - Before opening : 12 months
  - After opening : kept in a fridge for maximum 3 days (+ 4°C)



**+40%**  
of volume

### Can be whipped

For whipping, chill before the custard cream for at least 12 hours at + 4°C. Whip at high speed until the desired consistency is obtained.

### Multiple applications

#### Fillings



#### Tart shells



#### Verrines

