

COMPLETE

INSTANT ARTIFICIAL

SATIN SMOOTH

LEMON

FLAVOR

BAVARIAN CRÈME

REORDER 510047

Bavarian Crème is without a doubt one of our most versatile dessert mixes. Nothing to add but water. The full bodied, creamy texture lends itself to a variety of uses.

You will find that this product is so compatible with fruits, fresh, frozen or canned, that your biggest problem would be to decide which type to use. Its texture is like soft ice cream. Its flavor is like a rich ice cream. A most delicious filling for making a cream-filled pie or topping a cake, filling to be used between layers of sheet cake, making parfaits, filling doughnuts, etc.

Bavarian Crème can also be used to make a Hi-Yield Mousse by adding milk, rather than water.

Directions: Pour very cold water (for Bavarian Crème) or milk (for Mousse) into mixer and add mix. Mix at low speed until powder is thoroughly wetted. Scrape down bowl and resume mixing at low speed, gradually increase to high speed as product thickens, and mix at high speed for 5 minutes. Transfer to pie shell or serving dishes and refrigerate 1 to 2 hours prior to serving.

Yield	½ Cup Servings	Mix	Cold Water
3 to 4 cups	6 to 8	1 cup	1 ¼ cup
3 Qts. To 1 Gal.	24 to 32	4 cups	5 cups
4 to 5 Gal.	120 to 160	6 lbs., 5 oz.	1 Gal.+2 Qts.
8 to 10 Gal.	240 to 320	12 lbs., 10 oz.	3 Gal.
16 to 20 Gal.	480 to 640	25 lbs., 4 oz.	6 Gal.

Yield	½ Cup Servings	Mix	Fluid Milk
4 ½ to 6 cups	9 to 12	1 cup	14 fl. oz.
1 to 1 1/2 Gal.	32 to 48	4 cups	7 cups
5 ½ to 7 Gal.	176 to 224	6 lbs., 5 oz.	2 Gal.+3 cups
11 to 14 Gal.	352 to 448	12 lbs., 10 oz.	4 Gal.+11/2 qts
22 to 28 Gal.	704 to 896	25 lbs., 4 oz.	8 Gal + 3 qts.

128 servings per container Serv. size 3 fl. oz. prepared (16g mix		
Amount per serving Calories	80	
%	Daily Value	
Total Fat 3.5g	4%	
Saturated Fat 2.5g	129	
Trans Fat 0g		
Cholesterol 0mg	09	
Sodium 60mg	3%	
Total Carbohydrate 12g	4%	
Dietary Fiber 0g	0%	
Total Sugars 8g		
Includes 8g Added Suga	rs 16 %	
Protein <1g		
Vitamin D 0mcg	0%	
Calcium 0mg	0%	
Iron Omg	0%	
Potassium 0mg	0%	

Ingredients: Sugar, Creamer Powder (Palm Oil, Corn Syrup Solids, Sodium Caseinate, Mono And Diglycerides, Sodium Silico Aluminate), Whipping Base (Hydrogenated Palm Kernel Oil, Maltodextrin, Mono And Diglycerides, Lactic And Fatty Acids Of Glycerol, Sodium Caseinate, Dipotassium Phosphate), Modified Corn Starch, Adipic Acid, Tetrasodium Pyrophosphate, Salt, Carrageenan, Xanthan Gum, Natural Flavor, Yellow #5.

NET WEIGHT 50 LBS. (22.68 KGS)