



CREMESA FRESH

FOR FINE PASTRY PRODUCTS

FRESH CREAMS FOR INSPIRED DESSERTS

SIMPLICITY AND TRADITION • LABEL FRIENDLY • NO PRESERVATIVES

A refined collection of creams inspired by classic recipes, offering a luxuriously smooth texture. Simplify dessert creation with our ready-to-use UHT cream. perfect for pastry chefs who want fast, consistent results, without compromising on taste or quality



- ✓ **Ready to Use** – Zero prep time, straight from the pack.
- ✓ **Clean Label** – No preservatives, only trusted ingredients.
- ✓ **Versatile** – Perfect for cakes, mousses, glass desserts, macarons, éclairs, and more.
 - ✓ **UHT Quality** – Shelf life without compromise.
- ✓ **Aseptic Packaging** – Safety and freshness guaranteed.

FRESH CREAMS FOR INSPIRED DESSERTS

Featuring the most popular tastes in the gourmet pastry world, bringing a touch of indulgence to every application, this range will bring timeless elegance to your desserts. Here are a few delicious suggestions to inspire your next creations.

DESSERT	CREMOLINEA INGREDIENTS	CODE
1 MILLEFEUILLE	VANILLA CREAM FRAGOLA DÉCOR VARIEGATO Puff Pastry (Butter)	890166 875067
2 CHEESECAKE & YUZU	CHEESECAKE CREAM YUZU VARIEGATO Crumble With Butter	890168 860450
3 PANNA COTTA	PANNA COTTA CREMA CHERRY VARIEGATO Crispy Roll Pieces	890167 875663
4 PROFITEROLES	VANILLA CREAM BROWNIE VARIEGATO Eclair shell	890166 875206



PREPARATION

Use as it is or whip with 20% - 30% dairy cream.

PACKAGING

6/ 20 /200/800 kg bag-in-box.

SHELF LIFE

3 months at 5 - 20°C

6 months at 0 - 8°C.

After opening: 72 h at 0° - 8°C (including final product shelf life)



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