

PREP, USAGE, STORAGE & SAFETY

Crema Lusso is a multi-use, liquid, shelf-stable dessert mix. It is clean label, responsibly sourced & sustainably produced. It contains non-GMO and organic ingredients and is gluten-free.





COMPATIBLE WITH AN ARRAY OF EQUIPMENT AND APPLICATIONS:

FROZEN: batch freezer, soft serve machine, granita machine

COLD/CHILLED: whipped cream machine, hand-held whipped cream dispenser, mixer, blender

HOT: hot chocolate machine, coffee urn, stove top, oven

BAKED DESSERTS: Mix with egg and your dry ingredients to make batter or dough SHAKES: Add to your favorite ingredients and blend to make delicious shakes



DESSERT PREP INSTRUCTIONS:

Agitate bag or shake carton well before opening. If adding flavoring or additions, dispense product into mixing bowl and add flavorings and additions of choice (recommended: 800-1000 grams of paste or syrup per gallon of liquid product). Transfer mixture to your equipment of choice and within minutes, your finished dessert or beverage is ready to serve.

STORAGE:

The packaged product does not require refrigerated or frozen shipping or storage. Store the unopened product at ambient temperature (max 70°F). Once opened, refrigerate any unused product in an airtight container and use within two to four weeks for best results.

USAGE INSTRUCTIONS:

Please bear in mind this is a premium higher in butterfat product. For optimal performance in frozen dessert or beverage equipment, and to maintain product integrity, it is recommended that the machine cylinder be regularly emptied of product that remains over days at a time.

HEALTH & SAFETY:

The practice of cleaning your equipment is important to the health of your customers, can extend the life of the machine and is essential for optimal product integrity and use. Your machine's operation manual will have guidelines on machine use and cleaning. Make sure you understand your local and state food safety laws regarding required safety measures.