PERFECT PERFORMANCE – OUR CREAM STABILIZERS

3 DREIDOPPEL

IDEAS FOR GOOD TASTE. SINCE 1899.

STABIFIX F

The simple way to create perfect decoration cream!
Stabifix F: quick and reliable, without animal gelatine

Basic recipe:

10 g Stabifix F : 1 l Dairy Cream, liquid

In a cream blaster:
During production, add Stabifix F directly from the convenient bottle to the liquid cream in the cream blaster.

In a cream whipper:
Guaranteed results in the service area: Simply add several dashes of Stabifix F to the liquid cream in the cream whipper. Stir the cream occasionally to avoid settling.

For small amounts:
For greater stability and creaminess in smaller amounts of whipped cream: add Stabifix F directly from the bottle and fold it into the whipped cream.

WITHOUT SKIN FORMATION!
First choice for decoration cream!

Stabifix F: fast, easy and foolproof
In the blink of an eye you will have a stable cream – without skin formation – that will win over guests with its extra creamy quality.

On cakes, with waffles, or on top of a lavish ice cream sundae – your whipped cream will always be the perfect final flourish in both, look and taste.

Stabifix F (31904)
- Liquid cream stabilizer for decoration cream
- for optimal stand and creaminess, without skin formation
- 10 g : 1 l cream
- available in 1,0 l and 5,0 l package size

PRODUCT INFORMATION

SANETT

4 steps to endless taste variety!
Sanett: The easy alternative to classic gelatine.
Perfect with our Pastes for Fine Pastry.

Basic recipe:

40 g Sanett +
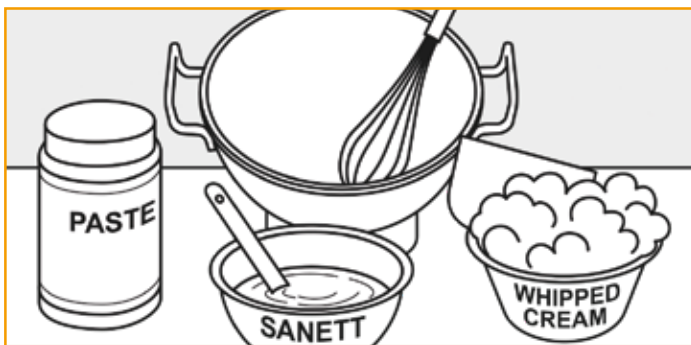80 g Water + Paste for Fine Pastry of your choice
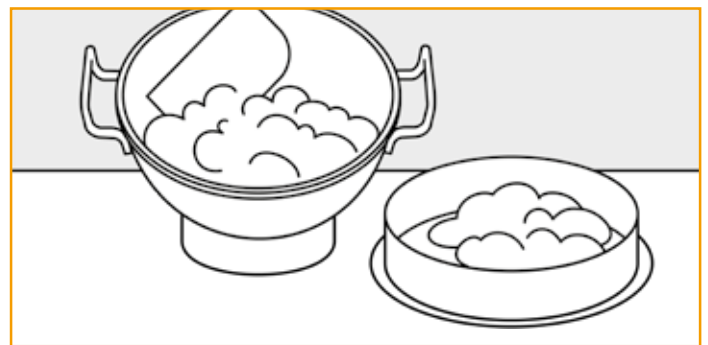to 1.000 g whipped cream, sweetened

1. Mix 2 parts hot water (80°C) into 1 part Sanett.

2. Keep the prepared Sanett Solution warm. 40 °C working temperature. Tip: Use a rice cooker or bain-marie to keep it warm.

3. Mix Sanett Solution with Pastes for Fine Pastry and sugar as needed and fold into the whipped cream.
You can also use sweetened cream.

4. Turn the prepared mousse into individual rings or moulds. Allow to cool for at least 3 hours.

Sanett (33066) und Sanett Bovine (37866)

- Powdered, warm-soluble gelatine / bovine gelatine for binding cream and mousse
- Prepared Sanett Solution is processed warm like conventional gelatine
- 120 g Sanett Solution corresponds to 8 gelatine sheets
- Perfect with our Pastes for Fine Pastry, for endless taste variety
- Optionally for stock solution: store cool and re-heat if necessary
- Available in 2 x 2,5 kg or 8 x 2,5 kg
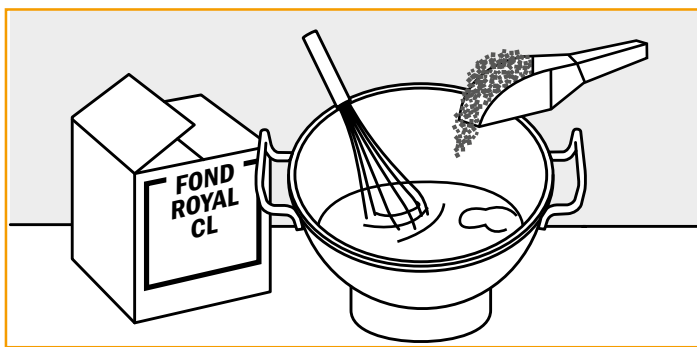
PRODUCT INFORMATION
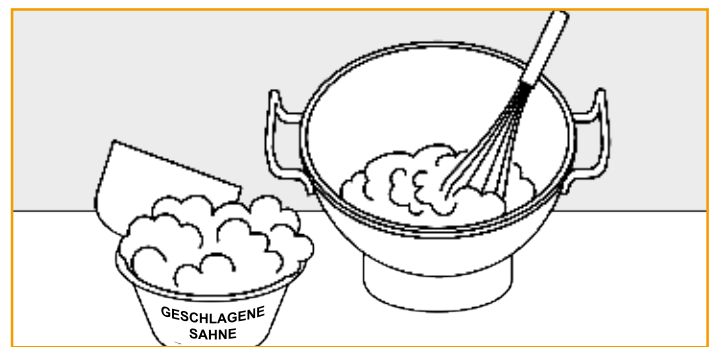
FOND ROYAL CL

3 easy steps to taste variety!
Fond Royal CL: The most convenient way to process cream.
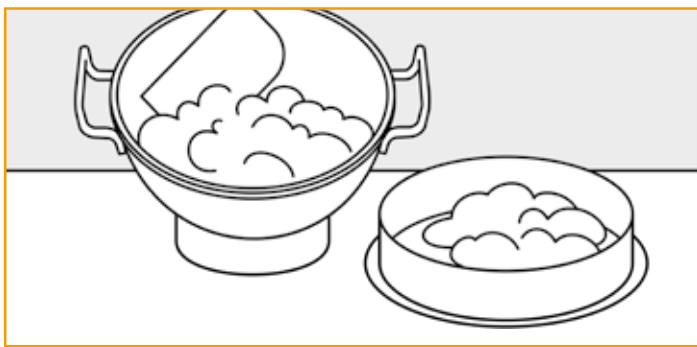
Basic recipe:

Fond Royal CL of your choice +
Water +
whipped cream

RINDER-GELATINE ★ BOVINE GELATINE

1. Mix Fond Royal CL of your choice with water.

2. Adjust with a part of the whipped cream, then the fold in the rest.

3. Turn the prepared mousse into individual rings or moulds. Allow to cool at least 1 hour.

Fond Royal, neutral

Product name	Product description	Basic recipe	gluten-free	Package	Item-No.
Fond Royal CL Neutral	· Serves as a base for diverse flavours	200 g Fond, 250 ml water to 1.000 g cream	✔	2 x 2,5 kg	12466
				25,0 kg	12467
Fond Royal Veggie Neutral	· Without gelatine, purely vegetable · Suitable for vegan recipes · Serves as a base for different flavours	200 g Fond, 250 ml water to 1.000 g cream	✔	2 x 2,5 kg	10408

Fond Royal CL, fruity

Product name	Product description	Basic recipe	gluten-free	Package	Item-No.
Baked Apple	• For the preparation of a cream filling with baked apple taste • With a spicy note and apple pieces	200 g Fond, 250 ml water to 1.000 g cream		2 x 2,5 kg	14066
Buttermilk-Lemon	• For the preparation of a buttermilk-lemon-cream filling	250 g Fond, 400 ml water to 1.000 g cream	✔	2 x 2,5 kg	46620
Lemon	• Fresh, fruity lemon taste	200 g Fond, 250 ml water to 1.000 g cream	✔	2 x 2,5 kg	12166
Mango Lassi	• With mango pieces • With the taste of ripe mango and fresh yoghurt • For the preparation of a cream filling Mango Lassi Type	250 g Fond, 400 ml water to 1.000 g cream	✔	2 x 2,5 kg	17166
Orange	• Fruity, fresh and slightly peely taste • For the preparation of a cream filling Orange Type	200 g Fond, 250 ml water to 1.000 g cream		2 x 2,5 kg	12566
Peach-Passionfruit	• With peach pieces and passion fruit juice concentrate	200 g Fond, 250 ml water to 1.000 g cream	✔	2 x 2,5 kg	12766
Raspberry	• With raspberry pieces	200 g Fond, 250 ml water to 1.000 g cream	✔	2 x 2,5 kg	12366
Strawberry	• With strawberry pieces	200 g Fond, 250 ml water to 1.000 g cream	✔	2 x 2,5 kg	12266
Wild Berries	• Typical, fruity, slightly sour berry taste • With different fruit pieces	200 g Fond, 250 ml water to 1.000 g cream	✔	2 x 2,5 kg	13466

Fond Royal CL, Chocolate, nuts and more

Product name	Product description	Basic recipe	gluten-free	Package	Item-No.
Advocaat Type	• Aromatic advocaat flavour and bright colouring	200 g Fond, 125 ml water, 125 g advocaat to 1.000 g cream	✔	2 x 2,5 kg	16966
Café au Lait	• For the preparation of a coffee cream filling	200 g Fond, 250 ml water to 1.000 g cream	✔	2 x 2,5 kg	46420
Chocolate	• With cocoa for incomparable chocolate flavour	200 g Fond, 250 ml water to 1.000 g cream		2 x 2,5 kg	12066
Hazelnut	• With hazelnut pieces • With typical full-bodied, slightly roasted hazelnut flavour	200 g Fond, 250 ml water to 1.000 g cream		2 x 2,5 kg	12608
Stracciatella	• Sweet and creamy vanilla note with little dark chocolates plates	200 g Fond, 250 ml water to 1.000 g cream		2 x 2,5 kg	13166
Tiramisu	• For the preparation of a cream filling Tiramisu Type • With 16 % mascarpone powder (corresponds to 30 % mascarpone)	200 g Fond, 250 ml water to 1.000 g cream	✔	2 x 2,5 kg	13766
NEW White Chocolate	• For the preparation of a white chocolate cream filling • With 30 % white chocolate powder	200 g Fond, 250 ml water to 1.000 g cream	✔	2 x 2,5 kg	46720

Fond Royal CL, Dairy Products

Product name	Product description	Basic recipe	gluten-free	Package	Item-No.
Buttermilk-Lemon	· For the preparation of a buttermilk-lemon-cream filling	250 g Fond, 400 ml water to 1.000 g cream	✔	2 x 2,5 kg	46620
Cream-Cheese	· With spray-dried curd	250 g Fond, 400 ml water to 1.000 g cream		2 x 2,5 kg 25,0 kg	13066 13067
Mango Lassi	· With mango pieces · With the taste of ripe mango and fresh yoghurt · For the preparation of a cream filling Mango Lassi Type	250 g Fond, 400 ml water to 1.000 g cream	✔	2 x 2,5 kg	17166
Mascarpone	· With 16 % mascarpone powder (corresponds to 30 % mascarpone)	250 g Fond, 400 ml water to 1.000 g cream	✔	2 x 2,5 kg	12966
Sour Milk Type	· For the preparation of cream filling with sour milk taste · Can be combined with many sour milk products	See Table	✔	2 x 2,5 kg	16066

Basic recipes	Yogurt-Cream	Curd-Cream	Buttermilk-/Kefir-Cream	Cottage Cheese-Cream	Mascarpone-/Cream Cheese-Cream
Fond Royal CL Sour Milk Type	400 g	400 g	400 g	400 g	400 g
Water	300 g	400 g	300 g	300 g	600 g
Yogurt	1.000 g	-	-	-	-
Low fat curd	-	1.000 g	-	-	-
Buttermilk / Kefir	-	-	1.000 g	-	-
Cottage cheese	-	-	-	1.000 g	-
Mascarpone or Cream Cheese	-	-	-	-	1.000 g
Dairy Cream	1.000 g	1.000 g	1.000 g	1.000 g	1.000 g
Total	2.700 g	2.800 g	2.700 g	2.700 g	3.000 g

Product name	Product description	Basic recipe	gluten-free	Package	Item-No.
Yoghurt-Cream	· With spray-dried yoghurt	250 g Fond, 400 ml water to 1.000 g cream	✔	2 x 2,5 kg 25,0 kg	13266 13267

Dreidoppel Product Promise:

All Fond Royals CL are Clean Label à la Dreidoppel.
That means, they contain
✔ No artificial colours
✔ No preservatives
✔ No modified starch
✔ No further additives
(except for citric acid)

CL MEANS CLEAN LABEL

CREAM STABILIZER ESSENTIALS

Whether for stable and cut-resistant cream cakes or creamy, but stable decorative cream – cream stabilizers are used widely in bakery and pastry shops. Dreidoppel offers different products for numerous applications, which differ in terms of processing options and convenience level. Professionals can find exactly the product that is suitable for their operational processes.

Which product is suitable for your application?

Get an overview of our cream stabilizer characteristics in this table. So you can choose which product suits your specific needs. Not sure which one is the best for you? Our sales team will support you in your decision!

Product	Stabilization	Sweetened	Taste Variety	Bovine Gelatine	Vegetarian	Clean Label
Sanett	✔	(✔)				✔
Sanett Bovine	✔	(✔)		✔		✔
Stabifix F	✔	(✔)			✔	
Fond Royal CL Neutral	✔	✔		✔		✔
Fond Royal Veggie Neutral	✔	✔			✔	
Fond Royal CL, of your choice	✔	✔	✔	✔		✔

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