



PRODUCT
SHEET

CORMAN SCULPTURE

THE NEW DIMENSION FOR YOUR CREATIONS

CORMAN HAS CREATED **SCULPTURE**,

A NEW WHIPPING SPECIALTY

TO CREATE UNEQUALLED DECORATIONS

WITH FEATHERLIGHT TEXTURES!



2018 INNOVATION


CORMAN
SINCE 1935

Guaranteed success for artisans!

CORMAN SCULPTURE

Corman, leader in fat over the world, has been inspired by its know-how to develop a **whipping specialty** to easily create exceptional **decorations**.



2018
INNOVATION

EASY AND QUICK TO HANDLE

A whipping specialty that allows you to:

- > **give free rein to your creativity**
- > **to sign your pastries** with finely chiselled decorations



CAREFULLY SELECTED INGREDIENTS

- > **69% buttermilk** produced by churning cream.
- > **30% vegetable oils** contributing to the production of sustainable oils, offering great stability, excellent hold and a high whipping rate.



STRONG PERFORMANCE AND SCULPTING POWER

- > **Remarquable whipping rate:** a high yield (whipping rate of more than 3,4 L*)
- > **Sculpting power:** finely ciseled decorations
- > **Exceptional hold:** very good hold after 48h at + 4°C and after 5h at room temperature**
- > **Fresh and light taste:** flavour enhancing
- > **Easy to incorporate:** smoothy and airy textures
- > **White colour:** fresh and elegant decorations

* 1L of Sculpture whipping specialty delivers an average whipping rate of more than 3.4L. Tests performed in-house.

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PRODUCT INFORMATIONS

UHT STERILISED SPECIALTY FOR WHIPPING
MADE FROM BUTTERMILK AND VEGETABLE OILS

INGREDIENTS	Buttermilk (69%) (MILK), vegetable oils (30%) (palm kernel oil, fully hydrogenated palm kernel oil, palm oil), emulsifiers: E433, E435, E471, E472b, stabilisers: carrageenan, E460, E466
FAT CONTENT	31%
STORAGE	Must be stored between +2°C and +6°C. DO NOT FREEZE. Once opened, this carton must be kept in the refrigerator and used within 24h.
PACKAGING	Box of 6L including 6 bricks of 1L
ALLERGENS	Buttermilk (milk protein and lactose)

MEAN NUTRITIONAL DATA / 100G

ENERGY	300 kcal (1235 kJ)
FAT	31 g
OF WHICH SATURATED	26 g
CARBOHYDRATE	2,9 g
OF WHICH SUGAR	2,9 g
PROTEIN	2,3 g
SALT	0,11 g

Produced in France for S.A Corman by ELVIR - 50890 Condé-sur-Vire, FRANCE

PARTNER OF THE BEST PASTRY CHEFS WORLDWIDE