

TEXTURA™

go beyond texture

Tempo



TEXTURE-MODIFIED PUMPKIN PUREE

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Ingredients

Formula	Quantity	Percentage
TEXTURA™ Tempo B	2 g	2 %
Maltodextrin	10 g	10 %
Pumpkin Puree	88 g	88 %

Preparation

1. Pre-blend 1 part of TEXTURA™ Tempo B with 5 parts of maltodextrin.
2. Add the powder blend (12 g) to the puree (88 g) at a temperature of at least 15°C, ensuring thorough dispersion.
3. Use a hand whisk to achieve a smooth and even texture for about 2 minutes.
4. Leave it to cool in the fridge for about 30 - 45 minutes.

TEXTURA™ Tempo process steps



TO BE
PREBLENDED



BROAD
TEMPERATURE
RANGE



SHEAR
ACCORDING TO
TEMPERATURE

Suggestion

- The dosage of TEXTURA™ Tempo B may vary depending on the Brix of the puree.
- When pureeing any food, make sure there are no lumps or use a commercially prepared puree.



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