





CAN YOUR CREAM DO THIS TOO?

QimiQ CLASSIC

for sweet& savourydishes

ONLY 1 LITER QimiQ CLASSIC

GATEAU

or

SANDWICH

QimiQ SAHNE-BASIS

for warmdishes & baking

ONLY 1 LITER QIMIQ CREAM BASE

SOUP

or

SPONGE CAKE

QimiQ WHIP

for whipping

ONLY 1 LITER QIMIQ WHIP

4 GATEAUX

or

50-60 DESSERTS

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acid stable

alcohol stable

binds oils

fool proof

cuts costs

replaces gelatine

real cream

gluten free

1 kg QimiQ Whip replaces up to 3 liters of cream



Geprüfte Qualität AMA GÜTESIEGEL AUSTRIA 10015001

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