



MARBLINGS

The marbling that makes the difference. For its characteristic, creamy and consistent texture, it allows a wide range of applications in ice cream and pastry. It offers the right balance of flavor and guarantees the preservation of the original structure of fruits at subzero temperatures.



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APPLICATIONS

	COFFEE	
	LATTES	
	COCKTAILS	
	BEVERAGES	
	SMOOTHIES	
	SHAKES	●
	PARFAITS	●
	FRAPPES	
	ICE CREAMS	●
	DESSERTS	●
	PASTRIES	●

The Main Fusion marbling help to personalize and decorate desserts, cakes, ice cream, mousses, semifreddo, etc. Due to its characteristics and direct use, they offer an excellent presentation of desserts and ice cream in showcases.

FRUIT MARBLING

Pieces of fruits of excellent quality. Formulated especially to maintain the right texture, without freezing.

INDULGENT MARBLING

The premium touch for desserts and ice cream. They contribute to the recipes a defined and delicate profile.

PACKAGING

VESSEL 1,5KG	VESSEL 750G	BUCKET 4,5KG
		
4 u. in a box of 25 x 25 x 19 cm	8 u. in a box of 25 x 25 x 19 cm	

Keep in a fresh (25° C) and dry place, in its original packaging.

Shelf Life: 24 months

GLUTEN FREE



SUGGESTED DOSE

Direct Use
100 - 150 g/kilo of product

SUGGESTIONS

Wild Mascarpone

Mascarpone: 80g (50g/kg base)
Fusion 50 base powder: 50g
Skimmed milk powder: 40g
Milk cream (35% MG): 150g
Fluid whole milk: 1000cc
Sugar: 250g
Wild Berries Marbling: Marble as desired

