



All about  
**Alaska-express**



## Alaska-express – the Original from the inventor of whipped cream stabilizers

Always the best quality **since 1973** – that is what you know BRAUN's powdered whipped cream stabilizers "**Alaska-express**" for. But there is more to it!

Tortes, Swiss rolls, desserts, mousses, with or without gelatin, halal certified, natural colours and aromas, pure or in combination with Dessert pastes, fruit purees or cream pastes – **you name it**. BRAUN is here to deliver. And if not, be assured that we will try to make it possible.



- Without colouring
- Containing natural flavours only
- Without hydrogenated fats
- Without emulsifier

For all products, which are provided with our Clean Label-Logo, we use natural flavouring and colouring only. In addition, these products contain Bovine gelatin only.

### Your advantages with Alaska-express:

- ▶ Very easy **two step** application:
  1. Dissolve Alaska-express in water
  2. Fold in the whipped cream
- ▶ Always **time-saving** and **safe results** – guaranteed
- ▶ Very broad assortment – **we have them all**



2.



# Choose from endless varieties

## Alaska-express assortment



### Alaska-express Fruity Flavours



Contain dried fruit pieces, made mostly on the basis of bovine gelatin

▶ <b>Apple*</b>	▶ <b>Mango*</b> .....	0,200 kg	<b>Alaska-express</b>
▶ <b>Apricot*</b>	▶ <b>Passion Fruit*</b> .....	0,250 kg	Water, approx. 20–25 °C
▶ <b>Banana*</b>	▶ <b>Pear*</b> .....	1,000 kg	Whipped cream, unsweetened
▶ <b>Blood Orange*</b>	▶ <b>Pineapple*</b>		
▶ <b>Cassis**</b>	▶ <b>Raspberry*</b>		
▶ <b>Cherry*</b>	▶ <b>Strawberry*</b>		
▶ <b>Lemon*</b>	▶ <b>Wildberries*</b>		
▶ <b>Mandarine*</b>			



### Alaska-express Special Flavours



Seasonal, regional as well as tasty and trendy specialities

▶ <b>À la Marzipan*</b>	▶ <b>Caramel*</b> .....	0,200 kg	<b>Alaska-express</b>
▶ <b>African Dream*</b>	▶ <b>Catalana**</b> .....	0,250 kg	Water, approx. 20–25 °C
▶ <b>Basismix à la Tiramisú*</b>	▶ <b>Chocolate*</b>	1,000 kg	Whipped cream, unsweetened
▶ <b>Bittersweet Chocolate*</b>	▶ <b>Latte Macchiato*</b>		
▶ <b>Buttermilk-Cassis**</b>	▶ <b>Nut*</b>		
▶ <b>Buttermilk-Wildberry**</b>	▶ <b>NY Cheesecake*</b>		
▶ <b>Cappuccino*</b>	▶ <b>Speculoff*</b>		



### Alaska-express Yoghurt/Cream Cheese Flavours



Made with powdered yoghurt, mascarpone and / or buttermilk for some extra freshness

▶ <b>À la Greek Yoghurt*</b>	▶ <b>Yoghurt-Coconut*</b>	.....	0,500 kg	<b>Alaska-express</b>
▶ <b>Cream Cheese*</b>	▶ <b>Yoghurt-Lime*</b>	.....	1,000 kg	Water, approx. 20–25 °C
▶ <b>Peach-Mascarpone**</b>	▶ <b>Yoghurt-Maracuya*</b>	.....	1,000 kg	Whipped cream, unsweetened
▶ <b>Yoghurt*</b>	▶ <b>Yoghurt-Pear*</b>			
▶ <b>Yoghurt-Blueberry*</b>				



### Neutral



Neutral variants, can be flavoured in any direction desired (see next page)

▶ <b>Alaska-express Neutral*</b>	.....	0,150 kg	<b>Alaska-express Neutral</b>
▶ <b>Alaska 666*</b> (powdered gelatin)	.....	0,200 kg	Water, approx. 20–25 °C
▶ <b>SAMI 10</b> (0,010 kg per 1 litre fresh cream)	.....	1,000 kg	Whipped cream, unsweetened



### Veggie-express



Without gelatin and suitable for vegetarians in four preferred variants

▶ <b>Caramel</b>	▶ <b>Vanilla</b>	.....	0,200 kg	<b>Veggie-express</b>
▶ <b>Tiramisu</b>	.....	0,250 kg	Water, approx. 20–25 °C	
	.....	1,000 kg	Whipped cream, unsweetened	



# Your options to flavour

## Alaska-express Neutral



### Dessert Pastes

Fruity pastes, specialties or alcoholic pastes – for a cost-optimized and tasty cream

▶ Apricot	.....	0,065 kg	<b>Dessert Paste</b> <b>Alaska-express Neutral</b> Water, approx. 25 °C Whipped cream, unsweetened
▶ Banana	.....	0,200 kg	
▶ Blackforest Kirschwasser	.....	0,200 kg	
▶ Brandy	.....	1,000 kg	
▶ Caramel			
▶ Cherry			
▶ Egg-Flip			
▶ Lemon			
▶ Mandarine			
▶ Mocca	.....	0,065 kg	
▶ Orange	.....	0,200 kg	
▶ Passionfruit	.....	0,200 kg	
▶ Peach	.....	1,000 kg	
▶ Pineapple			
▶ Raspberry			
▶ Rum			
▶ Strawberry			
▶ Walnut			



### Royal Pastes

Alcoholic pastes of highest quality, originally branded – for the most classy and noble taste

▶ Amaretto	.....	0,125 kg	<b>Royal Paste</b> <b>Alaska-express Neutral</b> Water, approx. 25 °C Whipped cream, unsweetened
▶ Batida de Coco	.....	0,200 kg	
▶ Cointreau	.....	0,150 kg	
▶ Marc de Champagne	.....	1,000 kg	
▶ Williams-Christ	.....		



### Flavouring Pastes

Fat based flavouring pastes – for a rich but less sweet taste

▶ Caokrem, RSPO SG	.....	0,080 kg	<b>Flavouring Paste</b> <b>Alaska-express Neutral</b> Water, approx. 25 °C Whipped cream, unsweetened
▶ Hazelnut Cream Fine	.....	0,200 kg	
▶ Othello, cocoa paste (with 3 % Brandy)	.....	0,200 kg	
	.....	1,000 kg	



### Cresco Cream Pastes

Premium pastes with special flavours from designated origins around the world

▶ Cacao Caraibi	.....	0,100 kg	<b>Cream Paste</b> <b>Alaska-express Neutral</b> Water, approx. 25 °C Whipped cream, unsweetened
▶ Caffé Arabica	.....	0,150 kg	
▶ Coco di Sulú	.....	0,200 kg	
▶ Nocciola Piemonte IGP	.....	1,000 kg	
▶ Pistachio Kerman available	.....	more varieties available	
▶ Pistachio Kerman Natura	.....	0,100 kg	
▶ Vaniglia Madagascar	.....	0,150 kg	
▶ Yuzu Giappone	.....	0,200 kg	



### Capfruit Fruit Purees



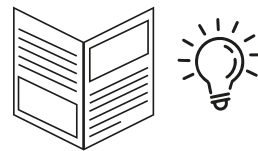
Aseptically filled fruit purees with at least 89 % all natural fruit and 10 % sugar – for the most natural and clean fruit taste

▶ Apricot	.....	1,000 kg	<b>Fruit Puree</b> <b>Alaska-express Neutral</b> Whipped cream, unsweetened
▶ Black Currant	.....	0,350–	
▶ Blueberry	.....	0,400 kg	
▶ Exotic Fruits	.....	1,200 kg	
▶ Mango	.....	more varieties available	
▶ Passionfruit	.....	1,000 kg	
▶ Raspberry	.....	0,350–	
▶ Strawberry	.....	0,400 kg	
▶ more varieties available	.....	1,200 kg	



# Optimize your final cream

## Alaska-express solutions



### FAQs

### Reason

### Solution

Whipped cream is clotting

- Liquid too warm
- Cream too stiff or too warm

- Follow the temperature of the liquid (20–25 °C)
- Whip the cream until creamy and follow the temperature of the cream (20–25 °C)

Whipped cream too liquid

- Liquid too warm
- Cream not whipped enough

- Follow the temperature of the liquid (20–25 °C)
- Whip the cream longer

Whipped cream stiffens too fast

- Liquid too cold
- Cream too stiff

- Follow the temperature of the liquid (20–25 °C)
- Whip the cream until creamy

Final cream pastry too stiff

- Cream whipped too long
- Whipped cream mixed too long with AE and water

- Whip the cream until creamy
- Fold in the whipped cream gently

Cream pastry not cut stable

- Liquid too cold
- Core temperature not cool enough

- Whip the cream until creamy
- Do not freeze directly after setting
- Follow times for letting stiffen

Volume too low

- Cream whipped too long or not long enough

- Whip the cream until creamy
- Fat content of the cream 30–32 %



Tip

### 3 important rules to obey for optimal results with Alaska-express:

1. Follow the temperature of the liquid (20–25 °C)
2. Whip the cream until creamy
3. Allow final cream pastry to stiffen in the fridge **before** freezing

# Try our favourite recipes

## Traditional: Red Fruits-Pistachio Delight

Yield: For 1 tray 60 x 20 cm



..... 0,400 kg	Shortpastry base, baked
..... 0,080 kg	Apricot jam
..... 0,300 kg	<b>Swiss roll, pistachio flavored</b> (1 piece)
..... 0,300 kg	<b>Swiss roll, vanilla</b> (1 piece)
..... 0,750 kg	<b>Kranfil's Red Fruits</b>

<b>Fruit Jelly layer</b>	
..... 0,750 kg	<b>Capfruit Fruit Puree Cherry</b> (20–30 °C)
..... 0,110 kg	Water approx. 50 °C
..... 0,050 kg	<b>Alaska 666</b>

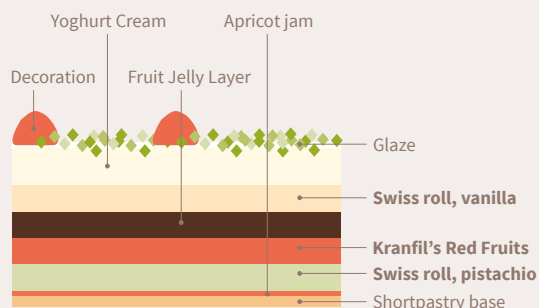
- ▶ Mix **Alaska 666** in water. Stir in the fruit puree. Fill in mould 60 x 20 cm. Then cool in fridge for approx. 20 min.

<b>Yoghurt Cream</b>	
..... 0,250 kg	<b>Alaska-express Greek Yoghurt</b>
..... 0,500 kg	Water
..... 0,500 kg	Whipped cream

<b>Decoration/Glaze</b>	
..... 0,200 kg	<b>Miruar Neutral</b>

### Method

- ▶ Spread apricot jam on the baked shortpastry and place the **Pistachio Swiss roll** on top.
- ▶ Place **Kranfil's Red Fruits** on top and level off with fruit jelly layer.
- ▶ Place the Swiss roll layer onto the jelly and cover with yoghurt cream.
- ▶ Level off, place in the fridge for approx. 2 hours.
- ▶ Cover with **Miruar Neutral** as shown in the picture.



# Try our favourite recipes

## Trendy: Peanut & Caramel Bar

For approx. 1 tray 60 x 20 cm; 22 pieces



### Brownie Batter

..... 1,000 kg	<b>Braunies</b>
..... 0,160 kg	Water
..... 0,080 kg	Liquid cream
..... 0,080 kg	Whole egg
..... 0,100 kg	Peanuts, roughly chopped

- ▶ Mix all ingredients together at medium speed for approx. 2 min.

### Kranfil's-Mixture

..... 0,300 kg	<b>Kranfil's Caramel</b>
..... 0,300 kg	<b>Schokobella Peanut &amp; Caramel</b>

- ▶ Warm the Kranfil's and Schokobella shortly in a microwave and mix it.

### Peanut-Caramel-Cream

..... 0,200 kg	<b>Alaska-express Neutral</b>
..... 0,270 kg	Water, (approx. 50 °C)
..... 0,180 kg	<b>Schokobella Peanut &amp; Caramel</b> , dissolve
..... 1,350 kg	Whipped cream

- ▶ Dissolve Alaska-express in water, fold in Schokobella and finally whipped cream.

### Coating

..... 0,300 kg	<b>Schokobella Peanut &amp; Caramel</b>
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### Peanut-Caramel-Cream

..... 0,200 kg	Peanuts
..... 0,100 kg	<b>Bienex</b>

- ▶ Mix all ingredients together and spread on a baking tray. Baking temperature: 190 °C. Baking time: approx. 15 minutes

### Method

- ▶ Pipe the batter onto baking sheets, covered with baking paper and bake for approx. 25-30 min. at 180 °C.
- ▶ Let cool down.
- ▶ Spread the Kranfil's-mixture on top and level off with the peanut-caramel-cream.
- ▶ Place in the fridge for approx. 1 hour and then lightly freeze.
- ▶ Cover with **Schokobella Peanut & Caramel**.
- ▶ Decorate as shown on the picture.

