

TEXTURA Tempo

Our texturizing solution for your blends and premixes

TEXTURA™ Tempo is the ideal texturizing solution for your blends and premixes across the (frozen) food, confectionary, and bakery industries. Its broad temperature range allows for added creativity in your application concepts and it can help you to optimize your production process in different ways.

Endless texturizing possibilities



CREAMY



FLUFFY



CHEWY



AIRY



SILKY

TEXTURA™ Tempo

TEXTURA™ Tempo is an ideal ingredient helping your business cut both costs and energy consumption



PROCESS EFFICIENCY

Ramps up capacity by reducing throughput time



ENERGY EFFICIENCY

Reduces energy consumption as no heating and less cooling is required



APPLICATION FLEXIBILITY

Works on a broad temperature range that allows maximum flexibility in your applications



(C)LEAN LABEL

Natural and versatile ingredient that helps you reduce the number of ingredients on your label

TEXTURA Tempo

Add creativity to your product applications

TEXTURA™ Tempo is ideal for creating premixes for bakery products and pastries, desserts, DIY gummies. It can be also used for creams and toppings (as a stabilizer), frozen bakery and seafood, alcohol, aromas, and other heat-sensitive products.

Endless application possibilities



PASTRIES



SOUPS



CREAMS & FILLINGS



FROZEN FOOD



CREATIVE BLENDS

Process conditions for TEXTURA™ Tempo:



**TO BE
PREBLENDED**



**BROAD
TEMPERATURE
RANGE**



**SHEAR
ACCORDING TO
TEMPERATURE**

TEXTURA™ Tempo needs to be preblended with other fine powders. Once pre-blended, TEXTURA™ Tempo performs in a wide temperature range - just shear accordingly!



We are here for you:

If you could use support on a new application, have regulatory questions, or need a partner to co-innovate, drop us a line!

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