

100% vegetable whip topping













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Packaging Gross Weight

13.1 kg

12 x 1L tetra brick

Palette Configuration 15 cases/layer x 5 layers 12 months from date of manufacture Shelf Life

FEATURES

- Economical whips 4-5 times it's liquid volume
- Consistent quality with smooth mouth-feel
- Great flavor tastes like dairy cream
- Significantly more stable than dairy cream
- Refrigerated liquid conveniant and easy to use
- · Long refrigerated shelf life
- Resists cracking and weeping
- Delivers a fresh, creamy taste
- Versatile blends well with additional flavors, colors, and real whipped cream
- Lactose-free

SERVING SUGGESTIONS:

- Topping for dessert
- Topping for cappuccinos and lattes
- Cake decorating
- Fillings for cakes, donuts, and pastries
- Great substitute for dairy cream in any recipe

Whipping Instructions: Whip at medium speed in a chilled bowl using approximately 10% of bowl capacity. Whip topping at refrigerated temperatures between 2°-4°c until firm peaks are formed. Do not over whip. Whipping times may vary with quantity, whipping speed and bowl size. One liter at medium speed will take 8-12 minutes in a 10 gt, bowl for maximum yield.

Storage Instructions: Keep liquid and dessert topping refrigerated 2º-4ºc at all times. Once package is opened use all contents within one week. Whipped product can be frozen.



