



WHIP N ICE TOPPING

OVERVIEW

Bakels WHIP 'n ICE Premium Topping is lighter than traditional icing. Simple to use – nothing to add or measure – just pour, whip and decorate.

This product is a decorator's dream, giving you smooth, fine lines that transform your desserts into works of art. Excellent stability will keep your elegant, beautiful cakes and pastries looking fresh for days.

USAGE

Despatched from frozen, store until ready to use. Thaw completely before using. **DO NOT REFREEZE LIQUID.** After thawing, treat it like a fresh product for icing and filling.

INGREDIENTS

Water, Sugar, Hydrogenated Palm Kernel Oil, Corn Syrup, Dextrose, Milk Solids, Polysorbate 60, Polyglycerol Esters of Fatty Acids, Mono and Diglycerides, Soy Lecithin, Hydroxypropyl Methyl Cellulose, Xanthan Gum, Potassium Sorbate, Sodium Benzoate, Soy Protein Isolate, Sodium Citrate, Salt, Natural Flavour, Natural Beta Carotene

PACKAGING

Code 4275-41	Size 892ml x12	Type Tetra Pak Carton	Palletisation Cardboard Carton (10.7Kg)
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NUTRITIONAL INFORMATION

Type	Value
Energy (kcal)	404
Energy (kj)	1693
Protein (g)	1.3
Fat (g)	26
Carbohydrate (g)	41.7
Sugars (g)	38.3
Dietary Fibre (g)	0
Sodium (mg)	68.2

DESCRIPTION

1. Shake well / stir after thawing. 2. Fill whipping bowl 1/4 full (the product will give 3 times its own volume). 3. Whip until peaks form. DO NOT OVERWHIP. If this occurs, add more liquid Whip `n Ice and re-whip to soft peak. 4. Store cakes in covered containers.



STORAGE

Unopened Product at -18°C,
Unopened Product at 4°C For
28 Days, Whipped Product at -
18°C For 270 Days, Whipped
Product at 4°C For 5 Days,
Whipped Products at Ambient
For 5 Days



SHELF LIFE

540 days



TYPE

Liquid



ALLERGENS

Milk, Soy



CATEGORY

Creams, Creams & Custards



INGREDIENT FEATURES

Gluten Free, NAFNAC



FINISHED PRODUCT

Cream, Filling, Icing