

Product Specification

Sunday, 12 May 2024

Icings and Fillings - Creams

04/22-N

Product Name: WHIP N ICE NAFNAC

Product Code: 4275

Description: Liquid icing and filling

Function: Simple to use ambient stable icing and filing.

Usage: Store Frozen until ready to use. Thaw under refrigeration for 48 hours. DO NOT REFREEZE

LIQUID. Shake well or stir after thawing. WHIP ICING AT 6°-9°C. Fill whipping bowl 1/4 full. Whip on medium speed until peaks form and product pulls away from sides of bowl. DO NOT OVERWHIP.If this occurs, add more liquid Whip `n Ice and rewhip to soft peak. Store cakes in

covered containers.

Ingredient Water, Sugar, Vegetable Oils (Refined fully hydrogenated Palm Kernel and Palm Fat,

Listing: Emulsifier [322 (Soy), 471]), Corn Syrup, Dextrose, Milk Solids, Emulsifiers (435, 475, 471,

322 [Soy]), Stabilizers (464, 415 [Soy]), Preservatives (202, 211), Soy Protein Isolate, Acidity

Regulator (331), Salt, Natural Cream Vanilla Flavour, Natural Colour (160a).

Packaging: 4275-41 Tetra Pak Carton 892ml Carton 12.

Shelf Life & Store unopened products at -18°C 540 days

Storage: Store unopened products at 4°C 4 weeks

Store whipped products at -18°C 270 days

Store whipped products at 4°C 5 days
Store whipped products at ambient 5 days

Nutrition Information (per

100g):

Energy - kcal 404 Energy - kj 1690 Protein g 1.3

Fat - Total g 26
Fat - Saturated g 25.9
Carbohydrate - Total g 41.7
Carbohydrate - Sugar g 38
Dietary Fibre g 0
Sodium mg 60

Milk Soy

GMO Status:

Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.

General: This product shall at the time of delivery conform in every respect to the provisions of the

Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country

regulations.