



Product Specification

Sunday, 12 May 2024

Icings and Fillings - Creams

04/22-N

Product Name: WHIP 'N ICE NAFNAC

Product Code: 4275

Information: WHIP 'n ICE Premium Topping

Lighter than traditional icing, Whip 'n Ice is preferred 2:1 over a buttercream in blind tasting...proving that today's consumers prefer lighter desserts, as long as they don't have to give up decadent taste. So make the change today and add revenue to your bakery by using Whip 'n Ice instead of a buttercream.

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.

Packaging

The product comes in a 892ml Tetra Pak carton, 12 x 892ml to a cardboard carton = 10.7kg outer.

It is despatched frozen.

Bakels Product code: 4275-41

Preparation Instructions

- Thaw completely before using. After thawing, treat as a fresh product.
- Whip up only 25% of the bowl capacity as the product will give 3 times its own volume.
- Whip at medium or high speed until peaks form. DO NOT OVERWHIP.
- May be frozen after whipping.

Shelf Life

Store unopened products at -18°C - 540 days

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 at ambient - 5 days.