

**Foodservice GlenDelight** is the first real alternative to dairy cream and is made with vegetable oil and milk protein.

**Foodservice GlenDelight** is suitable for use in sweet and savoury dishes to add a creamier flavour. Use it for pouring, whipping, piping and cooking. The whipped product will remain stable for over 24 hours.

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**STORAGE**

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- **Foodservice GlenDelight** is aseptically packed. Unopened it does not require refrigeration but should be stored in a cool, dry place (2-20°C). Prolonged storage at 20°C may impair performance.
- Once opened, store in a refrigerator and consume within 5 days.
- The “best before” date is shown on the pack and the product will perform to specification up to the date shown if stored and handled in the prescribed manner.

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**WHIPPING INSTRUCTIONS**

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- For best results **Foodservice GlenDelight** should be held between 2-15°C before whipping.
- **NOTE:** During hot weather Foodservice GlenDelight may require chilling before whipping. However, care must be taken to avoid over chilling the liquid, as this will tend to increase whip time.
- When whipped correctly, 1 litre of **Foodservice GlenDelight** will whip to at least 3 litres.
- When using upright or planetary mixers the quantity of cream to be whipped should reach 1/3 of the height of the beater blades. Bowls should be both clean and dry and preferably cool.
- **Foodservice GlenDelight** should be whipped on medium speed, until almost completely whipped, colours, flavours and sugar, if desired, should then be added. Give a short burst on top speed to obtain the required consistency.
- Overwhipping may lead to reduced volume and poorer eating quality.
- After whipping **Foodservice GlenDelight** blends with cold custard to give a “Creme Patisserie”.
- **Foodservice GlenDelight** can be used in cooking and is bain-marie stable in hot dishes.



Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.