

**GlenDelight** is made with vegetable oil and milk protein.

**GlenDelight** is the first real alternative to dairy cream, with a cool, delicious taste. It has a two day refrigerated shelf life when whipped

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#### **STORAGE**

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- **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. Use 1 litre packs within 5 days and 10/25 litre packs within 7 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 **GlenDelight** should be between 2-15°C before whipping.
- N.B. During hot weather **GlenDelight** may require chilling before whipping. However, care must be taken to avoid over chilling the liquid, as this will tend to increase whip times and on continuous whippers, possibly lead to underwhipping.
- When whipped correctly, 1 litre of **GlenDelight** will whip to at least 3 litres.
- When using upright or planetary mixers the quantity of cream to be whipped should be approximately one sixth of the capacity of the mixing bowl. Bowls should be both clean, dry and preferably cool.
- **GlenDelight** should be whipped on half or three quarters of the maximum 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 **GlenDelight** blends in beautifully with cold custard to give a "Creme Patisserie" suitable for filling choux and doughnuts.
- When whipped **GlenDelight** is freeze/thaw stable.

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.