

The logo for macphie, featuring the brand name in a white, lowercase, sans-serif font on a red rectangular background.

## MACTOP TRADITIONAL & MACPHIE TOPPING

REF: GP120/GP140

Review date 19.05.03

**Mactop Traditional** and **Macphie Topping** are ready to whip, sweetened whipping cream alternatives made with vegetable oil and milk protein.

**Mactop Traditional** has been developed with the wholesaler in mind as it has refrigerated shelf life of at least 4 days when whipped.

**Macphie Topping** is a confectionery filling which gives a light whip. Once whipped, it has a refrigerated shelf life of 4 days.

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### STORAGE

- **Mactop Traditional** and **Macphie Topping** are aseptically packed. Unopened they do not require refrigeration but should be stored in a cool, dry place (<20°C). Prolonged storage at over 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

- **Mactop Traditional** and **Macphie Topping** should be between 2-10°C before whipping. The ideal prewhip temperature depends upon method of use; this should be determined on-site by user.
- N.B. During hot weather, or in hot climates, **Mactop Traditional** and **Macphie Topping** may require chilling before whipping. However, care must be taken to avoid over chilling the liquid as this may increase whip time and on continuous whippers possibly lead to underwhipping.
- When whipped correctly, 1 litre of **Mactop Traditional** and **Macphie Topping** will whip up to at least 3 litres.
- When using upright or planetary mixers the quantity of liquid to be whipped should be approximately one sixth of the capacity of the mixing bowl. Bowls should be both clean and dry and cool.
- **Mactop Traditional** and **Macphie Topping** should be whipped on half or three quarters of the maximum speed until almost completely whipped. Colours, flavours, etc. should then be added. Give a short burst on top speed to obtain the required consistency. Overwhipping can lead to reduced volume and poorer eating quality.
- After whipping **Mactop Traditional** and **Macphie Topping** blend in beautifully with cold custard to produce a “Creme Patisserie” suitable for filling eclairs and doughnuts, etc.
- When whipped **Mactop Traditional** and **Macphie Topping** are 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.

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