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10000188 - Non Hydrogenated Mactop® Traditional - TIS

Product Name: Non Hydrogenated Mactop® Traditional

Ref Number: 10000188

Pack Size: 10 litre

Product Information: Non Hydrogenated Mactop® Traditional is a ready to whip, sweetened dairy cream alternative which is ideal for all confectionary use.

Non Hydrogenated Mactop® Traditional whips to approximately 3 times its volume and is perfect for piping, retaining stability through shelf life.

Once whipped, it contains less than half the fat of double cream and is also freeze/thaw stable. It is extremely versatile, being an excellent carrier for colours, flavours and/or alcohol if desired.

It can also be blended with custard to create crème patisserie-type filling for choux and doughnut products.

Use to add value and enhance chilled and frozen desserts and confectionery.

For recipe ideas visit www.macphie.com

Method:

- Chill to 2-10°C and fill to approximately 1/3rd of bowl capacity before whipping.
- Whip until desired consistency is achieved.

Notes:

- Once opened, store in the refrigerator
- Once whipped, has four days refrigerated shelf life
- Unopened 10 litre packs have a shelf life of 6 months from date of manufacture (see best before date) when stored in a cool dry place
- Gluten free and suitable for vegetarians
- Prolonged storage above 20°C may impact performance