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## 10009080 - Plant-based Cream Alternative – TIS

**Product Name:** **Plant-based Cream Alternative**

**Ref Number:** **10009080**

**Pack Size:** **12x1L**

**Product Information:** **Plant-based Cream Alternative** is a ready to whip, vegan-suitable cream alternative which is ideal for confectionary use. Our **Plant-based Cream Alternative whips** to approximately 3 times its volume and is perfect for piping, retaining stability through chilled shelf life. If whipped with the addition of 10% sugar the whipped product is also freeze/thaw stable. The product is suitable for as an alternative to dairy pouring cream for use with fruit or desserts and can also be passed through an espuma gun.

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

For recipe ideas visit [www.macphie.com](http://www.macphie.com)

### Recipe: Standard Recipe

#### Method:

- Chill to 2-5°C before whipping
- Using cool and clean upright/planetary mixers fill to approximately 1/6th bowl capacity
- Whip on ½ or ¾ maximum speed until almost completely whipped then follow with a short burst on top speed until desired consistency is reached
- The above instructions are for guidance only as mixers and desired consistency will vary.
- If freeze / thaw stability is required, add 10% w/w of caster sugar to the cream alternative and whip as above

#### Notes

- Once opened, store **Plant-based Cream Alternative** in the refrigerator and use within 7 days
- Once whipped the product has 2 day refrigerated shelf life
- Prolonged storage over 20°C may impair performance
- Unopened 1 litre packs have a shelf life of 9 months from date of manufacture (see best before date) when stored in a cool dry place
- Gluten free and suitable for vegetarians and vegans