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New document	

10014161 Speculoos Frosting - TIS

Product Name:

Speculoos Frosting

Product code:

10014161

Pack Size:

5kg

Product Information:

Smooth, velvety Speculoos frosting that is ready to use straight from the pail to add value and indulgence to cakes, tray bakes, muffins and cupcakes.

Product is also freeze-thaw stable in application.

For recipe ideas and inspiration visit www.macphie.com

Method:

Use as desired straight from pail, optimum temperature is from 16-22°C.

Place into piping bag with a nozzle inside and use as desired.

Alternatively, use a pallet knife to coat cakes and other baked goods.

MONO Confectionery Depositor can be used for depositing of product onto baked goods.