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10015012 Buttercream Frosting - TIS

Product Name: Buttercream Frosting

Product Number: 10015012

Pack Size: 10kg Pail

Product Information: Buttercream Frosting is a smooth, velvety frosting that is ready to use straight from the pail to add value and indulgence to cakes, tray bakes, muffins and cupcakes.

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.
- Suitable for use in a confectionery depositor.

Notes:

- Product is also freeze-thaw stable in application.
- Colours and flavours can be added.
- Shelf life from date of manufacture: 9 months. Unopened, store in a cool dry place (<20°C).
- Shelf life once opened: Until end of shelf life, provided it is stored in closed unit.

For recipe ideas visit <https://www.macphie.com/products/buttercream-frosting>



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