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## 10000190, 10000191 - Macfil - TIS

**Product Name:** MACFIL

**Ref Number:** 10000190, 10000191

**Pack Size:** 12kg Pail, 15kg Pail

*A plant-based, sweet dairy cream alternative concentrated paste made with vegetable oil and sugar for filling and topping sweet bakery. Will take colours and flavours.*

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

### **Recipe: Firm Filling /Longer shelf life (10-14 days)**

Macfil -1.000kg

Water - 0.110 - 0.220kg (minimum)

#### **Method:**

- Place macfil and water into a large mixing bowl fitted with a whisk
- Whisk macfil and the water together on slow speed for one minute until a smooth paste with no lumps is obtained and scrape down well
- Whisk on top speed for a further 7-8 minutes until full volume is reached

### **Recipe: Light Filling/Shorter shelf life (3-4 days)**

macfil – 1.000kg

Water (maximum) – 0.330 – 0.440kg

**Method:** (as above)

#### **Notes:**

- Store macfil at around 18°C prior to whisking and once whipped.
- The pail is resealable and should be stored in a cool place.
- At maximum water input, the product will have approx. 3-4 days shelf life.
- At minimum water input, the product will have approx. 10-14 days shelf life.
- Freeze-thaw stable in application only, not in pack.