



Doc Class:	15003 - Technical Information Sheet (TIS)
Doc No:	1251676
Revision	1
Revision Date:	27/07/2023
Created By:	4773
New document	

## 10014146 Strawberry Frosting - TIS

**Product Name:**

Strawberry Frosting

**Product code:**

10014146

**Pack Size:**

5kg

**Product Information:**

Smooth, velvety strawberry 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](http://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.