

Lactofil Classic

12 x 1 ltr: 10187153 / 4 x 5 ltr 10187152

Brand



Usage

Whip straight from the carton

Product Description

Lactofil Classic is ideal for creamy, whipped fillings and toppings in a range of gateaux, sponges, buns, doughnuts and pastries. Colours and flavours can also be added for greater variety and appeal. It has a high whipped volume yield (whips up to 3 times its own volume), with a smooth texture, with good stand up qualities, as well as being perfect for piping. The product is packed for long-life storage of up to 6 months

Features & Benefits

- High whipped volume
- Long-life
- Smooth texture
- UHT

Instructions

For best whipping results, refrigerate to 4-7°C for at least 12 hours prior to use. Pour contents into a clean cool bowl and whip to required consistency. Typically, 2 Litres of Lactofil in a 9 litre capacity mixing bowl at height speed will take approximately 3-6 minutes. Take care not to over whip..