

GlenDelight® all-purpose cream alternative is made with vegetable oil and milk protein. When whipped it has less than half the fat of dairy cream. **GlenDelight®** has a delicious fresh taste with a dense and creamy mouth feel.

GlenDelight® is extremely versatile. Whether you cook it, whip it, or simply pour it, it can be used in sweet, savoury and bakery applications to add a creamier flavour without the disadvantages of using real cream.

GlenDelight® is non-hydrogenated and is more stable than cream. It will support the addition of flavours, fruit, sweeteners, alcohol and gelatine to give endless creative options.

When whipped under optimum conditions, **GlenDelight®** gives excellent stability and whips to nearly 3 times its original volume.

STORAGE

- **GlenDelight®** is aseptically packed for optimum hygiene. Unopened it should be stored in a cool, dry place (<20°C). The "Best Before" date is shown on the pack and the product will perform to specification up to the date shown if stored and handled in the prescribed manner.
- Once opened, store in the refrigerator and use within 7 days.
- Once whipped, **GlenDelight®** has a 3 day refrigerated shelf life.

WHIPPING INSTRUCTIONS

- For best results, **GlenDelight®** should be chilled (4-10°C) before whipping.
- During hot weather and in hot climates, **GlenDelight®** may require chilling prior to whipping. However care must be taken to avoid over-chilling the liquid, as this will tend to increase whip times, and on continuous whippers possibly lead to under-whipping.
- When using upright/planetary mixers, fill to approximately 1/3 of the bowl's capacity, ensure the equipment is cool and clean.
- Whip on ½ or ¾ maximum speed until almost completely whipped, colours, flavours and syrups, if desired, should be added. Give a short burst on top speed to achieve desired consistency.
- Overwhipping can lead to reduced volume and poorer eating quality.
- After whipping, **GlenDelight®** blends with cold custard to give a "Crème Patisserie".
- **GlenDelight®** can be used in cooking and is bain-marie stable in hot dishes. It is also freeze-thaw stable in cooked dishes.



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.