

Product Name: Macphie Luxury Fillings

Ref Number: SI246/405 NEW Belgian Chocolate, SI236/405 Banoffee; SI238/405 Salted Caramel

Pack Size: 6kg pail

Product Information:

Macphie Luxury fillings are a range of smooth, convenient, ready-to-use fillings comprising of **Belgian Chocolate, Banoffee and Salted Caramel**. With a selection of on-trend, sweet and indulgent flavours to choose from, these fillings will add a point of difference and bring another dimension to new and existing baked products.

For recipe ideas visit www.macphie.com

Method:

For pipeable fillings:

- All the **Luxury Fillings** are conveniently ready-to-use at ambient temperature (18°C-20°C).
- Place required amount into a piping bag or injector machine.
- Pipe desired amount into product
 - 6-8 grams recommended for muffins
 - 15-20 grams for doughnuts

All the fillings can be combined at 20% addition rate to 5th Avenue White Icing and Rainbow Frosting Vanilla to make a distinctively flavoured topping.

Notes

All of the **Luxury Fillings** are ready-to-use and freeze/thaw stable in application. At ambient temperature (18 – 20°C) the fillings are pipe-able by hand or suitable for an injector machine into baked goods.

Unopened, they have a shelf life of 9 months in the pail.