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## 10000149, 10000150 - Mactop® Extra - TIS

**Product Name:** Mactop® Extra

**Ref Number:** 10000149, 10000150

**Pack Size:** 10L, 12x1L

**Product Information:** Mactop® Extra is a ready to whip, sweetened dairy cream alternative which has at least 5 days ambient shelf life (up to 20°C) when whipped, therefore does not require refrigeration.

Ideal for confectionary, Mactop® Extra whips to approximately 3 times its volume and is perfect for piping, retaining stability through shelf life. Once whipped, it contains less than half the fat of double cream and is also freeze-thaw stable.

Use for ambient, chilled and frozen desserts and confectionary, and add colour, flavours and/or alcohol if desired\*.

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

### Method:

- Chill to 2-10°C and fill to approximately 1/3<sup>rd</sup> of bowl capacity before whipping.
- Whip until desired consistency is achieved.

### Notes:

- Once opened, store in the refrigerator and consume within 7 days.
- To claim 5 days ambient, use full pack on day of opening
- \*Other additions may affect performance and will negate 5-day ambient shelf life.
- Unopened 1 litre packs have a shelf life of 9 months from date of manufacture (see best before date) when stored in a cool dry place.
- Unopened 10 litre packs have a shelf life of 7 months from date of manufacture (see best before date) when stored in a cool dry place.
- Gluten free and suitable for vegetarians.
- Prolonged storage above 20°C may impact performance.