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10000187 - Non Hydrogenated Mactop® Extra - TIS

Product Name: Non Hydrogenated Mactop® Extra

Ref Number: 10000187

Pack Size: 10 litre

Product Information: Non Hydrogenated Mactop® Extra is a ready to whip, sweetened dairy cream alternative which does not contain hydrogenated oils.

Ideal for all confectionary use, **Non Hydrogenated Mactop® Extra** whips to approximately 2.5 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. It is extremely versatile, being an excellent carrier for colours, flavours and/or alcohol if desired*.

It can also be blended with custard to create crème patisserie-type filling for choux and doughnut products.

Use to add value and enhance chilled and frozen desserts and confectionary.

For recipe ideas visit www.macphie.com

Method:

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

Notes:

- Once opened, store **NON-HYDROGENATED MACTOP EXTRA** in the refrigerator and use within 7 days
- Once whipped, has 5-day ambient shelf life
- Prolonged storage over 20°C may impair performance
- Unopened packs should be stored in a cool, dry place and have 7 month shelf life from date of manufacture (see best before date)
- Gluten free and suitable for vegetarians
- *Addition of other materials may impair performance