



**Rich's Whip Topping™ Base** is a non-dairy topping concentrate that offers a variety of ways to add value to your dessert and cake offerings. Blended perfectly with any liquid, it can be used in endless recipes. The difference between the product and other non-dairy creams is its superior stability, high overrun, great versatility and good cost benefit to operators.





# Rich's Whip Topping™ Base



## PRODUCT FEATURES & BENEFITS

**Taste:** Dairy-like taste.

**Stability:**

- Acidity resistant.
- **Whip Topping™ Base's** superior stability helps to lengthen your finished products' shelf life and prolong your best look for better sales potential.

**Benefits:**

- Up to 400% overrun means more servings per container.
- **Whip Topping™ Base** offers more than triple the yield of dairy cream, which makes **Whip Topping™ Base** a much more economical option.
- **Whip Topping™ Base** is concentrated, which leads to lower cost and more space-saving storage.
- Gluten Free, Lactose Free. Suitable for Vegan.
- No artificial colours or flavours.



Use as a base and stabilizer with the formula two parts **Whip Topping™ Base** and one part of any other liquid.

## APPLICATIONS

- Use for cakes, pies, tarts, donuts, tortes and other desserts as filling, topping, garnishing, or as an ingredient.
- **Whip Topping™ Base** is so versatile that you can expand your dessert offering without expanding your ingredients inventory.

## PACK SIZE

1 x 10.8kg (Code 09748)/ 12 x 907gr (Code 19550)

## HANDLING INSTRUCTION

- Keep frozen (-18°).
- Thaw under refrigerator (2° - 7°) for 24 - 36 hours for best results.
- Any remaining liquid can be refrigerated for a week. Do not refreeze liquid.
- Shake well before opening.
- Blend 2 parts of **Whip Topping™ Base** and 1 part of cold (below 10°C) liquid (water, fruit juice, puree, milk, cream).
- Liquid whip topping should not exceed 20% capacity of whipping bowl.
- Whip on medium speed until soft peaks form and gloss disappears.
- Temperature, whipping speed, bowl size, and amount of product whipped affect whipping time and product yield.
- Whipped product must be stored under refrigeration and can be frozen.

## STORAGE & SHELF LIFE

- Frozen (-18°): 18 months.
- Refrigerated unopened (2° - 7°): 14 days.
- Refrigerated opened (2° - 7°): 7 days.
- Refrigerated whipped product (2° - 7°): 5 days.



## RICH PRODUCTS AUSTRALIA

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