



INFINITE POSSIBILITY. ONE FAMILY.

Rich'n Smooth™ Chocolate is more than just an ideal icing to use in place of scratch buttercream for decorating and filling desserts. It's perfect for donuts, cream puffs, eclairs or just whip it up for fully finished mousse.

With a much greater yield per cake and easier spreading texture than buttercream, it's worth seeing why this whipped icing is preferred by decorators all over the world.





Rich'n Smooth™ Chocolate



1 PRODUCT FEATURES & BENEFITS

Taste: Delicate and smooth chocolate creamy taste.

Stability:

- Able to hold intricate designs at ambient temperatures.
- Robust performance over time without weeping, bleeding or cracking.
- Cakes iced with **Rich'n Smooth™ Chocolate** can be stored chilled, frozen for future sale or displayed at ambient room temperature.

Benefits:

- Provide greater yield than buttercream with a long shelf life to help minimize waste.
- Yield 250% when whipped.
- No animal fats and suitable for Vegetarians.
- Gluten free.

2 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
- Finished product iced with Rich'n Smooth™
Chocolate can be stored in refrigeration or ambient conditions (below 25°C) up to 5 days.

3 APPLICATIONS

Rich'n Smooth™ Chocolate is ideal to use in place of scratch buttercream for cake icing and decoration as it can hold intricate designs even when stored at ambient temperatures.

A remarkably versatile ingredient used as a filling for pies, donuts, cream puffs, éclairs or in other applications like mousse.

4 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.
- Pour into a chilled bowl. Liquid whip topping should not exceed 20% capacity of such 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.

5 PACK SIZE

- 12 x 1kg (Code 15490)/ 2 x 5.4kg (Code 30483)

RICH PRODUCTS AUSTRALIA

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