

The Macphie logo consists of the word "macphie" in a white, lowercase, sans-serif font, centered within a solid red rectangular background.

MACTOP TRADITIONAL

REF: GP120

Review date 07.08.03

Mactop Traditional is a ready-to- whip sweetened cream alternative made with vegetable oil and milk protein. With a rich sweet flavour and a smooth creamy texture, **Mactop Traditional** is a delicious alternative to dairy cream, but with less than half the fat when whipped. Use it to add value to a range of confectionery, cakes and desserts.

Mactop Traditional is extremely versatile, it is an excellent carrier for a range of flavours and alcohol giving luxurious flavoured fillings. It can be blended with custard to produce a crème patisserie-style filling ideal for filling choux and doughnuts.

When whipped under optimum conditions, **Mactop Traditional** gives exceptional stability and whips to nearly 4 times its volume.

Suitable for use on automatic whipping machines and conventional mixers.

Freeze/thaw stable when whipped.

Suitable for vegetarians.

STORAGE

- Unopened 1 litre packs have 9 months shelf life and 10/25 litre packs have 6 months shelf life from date of manufacture.
- The "Best Before" date is shown on the pack.
- **Mactop Traditional** is aseptically packed for optimum hygiene. Unopened it should be stored in a cool, dry place (<20°C). Prolonged storage at over 20°C may impair performance.
- Once opened, store in the refrigerator and use within 7 days.
- Once whipped, **Mactop Traditional** has a 4 day refrigerated shelf life.

WHIPPING INSTRUCTIONS

- For best results, **Mactop Traditional** should be between 2-10°C before whipping.
- During hot weather and in hot climates, **Mactop Traditional** may require chilling prior to whipping. However care must be taken to avoid over-chilling the liquid, as this will tend to increase whip times, and on continuous whippers possibly lead to under-whipping.
- When using upright/planetary mixers, fill to approximately 1/6 of the bowl's capacity, ensure the equipment is cool and clean.
- Whip on ½ or ¾ maximum speed until almost completely whipped, then give a short burst on top speed to achieve desired consistency.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.

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