



Fino Whip

Overview

An off white free flowing powder that is sweet smelling.

Intended Use/Abuse:

- FINO WHIP is an artificial cream premix. Requires only the addition of cold milk to produce a non-weeping, firm handling, easy to pipe crème which has superior keeping qualities.
- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.



Storage

Cool and dry conditions



Shelf Life

270 days



Type

Powder



Allergens

Milk



Category

Non Dairy Cream



Ingredient Features

Halaal and Kosher certified

Usage

1 part FINO WHIP to 2 parts milk.

Ingredients

Sucrose, Whipping Agent (Glucose Syrup, Hydrogenated Palm Kernel Fat), Emulsifiers (E471) (E472a), Milk Protein, Stabiliser (E340), Anti-Caking Agent (E341), Colourant (Natural Yellow) and Flavourings

Packaging

Code	Size	Type	Palletisation
42900	5 KG	Poly bag	



Ingredients

Group 1	
Ingredient	KG
Milk (Cold)	1.000
Fino Whip	0.500
Total Weight: 1.500	

Place all the ingredients into the mixing bowl. Whisk on fast speed until firm. May be used for all types of decorated cakes. For a firmer product replace 200 g of FINO WHIP with 200 g of INSTANT KRAMESS. FINO WHIP is also suitable for decorating ice-cream cakes. This product has a longer shelf life than fresh cream.

Additional Information

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.

Nutritional Information

Type	Value
Energy (kj)	7.0
Protein (g)	2.9
Total Fat (g)	24.9
Saturated fat (g)	23.9
Mono-unsaturated fat (g)	0.0
Poly-unsaturated fat (g)	0.0
Ash (g)	0.0
Carbohydrates (g)	20.0
Total Dietary Fibre (g)	0.0
Sugars (g)	0.0
Sodium (mg)	0.0

