



Fresh B/C[®] Topping



B/C [Baker's & Cafeteria] Non-Dairy Topping

Delivered fresh, B/C Topping is non-dairy, but because it's milk-filled, it has a real dairy flavor that allows you to substitute it for heavy cream. Actually, it may be a superior choice since it is more stable than heavy cream, creates greater yield, and has a longer shelf life, too! You could even put it to work, stabilizing and extending the shelf life of real heavy cream—just whip and fold it in. B/C provides a rare opportunity to go fresh, non-dairy style.

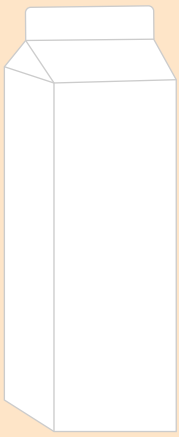
The Best Benefits

- Milk-filled for dairy flavor
- Fresh & ready-to- whip
- Substitute for heavy cream
- Longer non-dairy shelf life

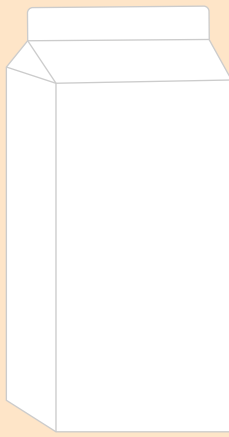


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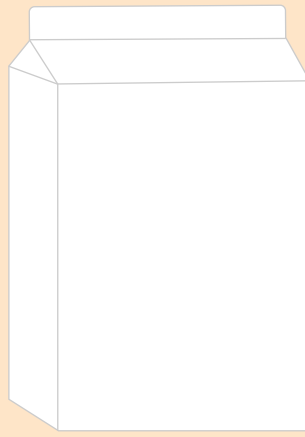
Fresh B/C[®] Topping



QT / 946 ML



½ GAL / 5 LBS (1.89L)



GAL / 3.79L



Nutrition Facts

Serving Size: 2 tsp (11g)
Serving per Container N/A

Amount per Serving

Calories 35 Calories from Fat 30

% Daily Value

Total fat 3g 5%

Saturated fat 3g 14%

Trans fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 2g 1%

Dietary Fiber 0g 0%

Sugars 1g

Protein 0g

Vitamin A 0% Vitamin C 0%

Calcium 0% Iron 0%

INGREDIENTS: Water (may contain one or more of the following Hydrogenated or Partially Hydrogenated Vegetable Oils: Coconut, Palm, Palm Kernel), Cane Syrup, Corn Syrup, Nonfat Milk Solids and or/Buttermilk Solids, Sorbitan Monostearate, Carrageenan, Polysorbate 80, Lecithin, Polysorbate 60, Artificial Vanilla, Artificial Flavor, and Artificial Color.
CONTAINS MILK.
Certified Kosher. KD

Preparation

- No defrosting, no adding water.
- Mixing equipment must be clean and cold.
- Shake container well before pouring into mixing bowl.
- Product is already sweetened with sugar and flavored with vanilla. Additional coloring, fruits, or flavorings may be added.
- Do not overload or underload bowl. The wire whip should be one-fourth to one-half covered.
- Whip at medium speed until tracks of wire whip show. Stop machine and raise whip—if tracks remain stable, product is ready to use. **DO NOT OVERWHIP.**
- Tightly close carton containing unused liquid mix; this will keep liquid from thickening.
- Refrigerate unused topping immediately.
- Keep liquid product refrigerated between 32°F and 40°F.
- Can be frozen after whipped.

Handling Instructions

SHELF LIFE

Refrigerated at 35°F: 21 days
DO NOT FREEZE

Packaging	Gr. Wt.	Net Wt.	Cube	Pallet
12 / 1 qt	26.5 lbs	25.5 lbs	.51 cf	17 x 6 (102)
6 / ½ gal	26.5 lbs	25.5 lbs	.62 cf	16 x 4 (64)
3 / 1 gal	26.5 lbs	25.5 lbs	.58 cf	16 x 5 (80)



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