



# Concentrate Topping Base



## *Non-Dairy Topping Base*

When you want to create signature desserts—with the unique flavor twists and turns that make them exceptional—you need a reliable creamy base to start with. Instantwhip Concentrate is a dream come true for that purpose. Simply add 1 part water, heavy cream, milk or condensed milk to 2 parts topping base. Or just mix in fillings, fruits or liqueurs for that special touch. Highly stable, Concentrate will keep your desserts looking as good as they taste.

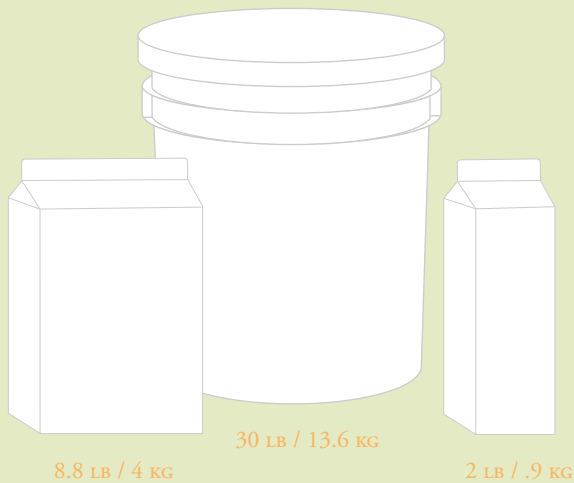
### **The Best Benefits**

- Blends deliciously with flavors
- Very creamy
- Highly stable
- Profit-building economics



800.544.9447 • [www.instantwhip.com](http://www.instantwhip.com)  
Instantwhip Foods, Inc. • P.O. Box 333 • Columbus, OH 43216

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## Nutrition Facts

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

### Amount per Serving

**Calories 50**      Calories from Fat 40

% Daily Value

**Total fat** 4.5g      7%

Saturated fat 4g      21%

Trans fat 0g

**Cholesterol** 0mg      0%

**Sodium** 10mg      0%

**Total Carbohydrate** 3g      1%

Dietary Fiber 0g      0%

Sugars 2g

**Protein** 0g

Vitamin A 0%      Vitamin C 0%

Calcium 0%      Iron 0%

INGREDIENTS: Vegetable Shortening (Partially Hydrogenated Palm Kernel Oil), Water, Sugar, Corn Syrup, Polysorbate 60, Modified Cellulose, Natural and Artificial Flavors, Sorbitan Monostearate, Sodium Stearoyl Lactylate, Salt, Soy Lecithin, Sodium Citrate, Xanthan Gum, and Annatto Color.  
CONTAINS NO MILK OR SOY PROTEINS.  
Certified Kosher. KD

## Preparation

- Thaw completely before using ...after thawing, treat as a fresh product.
- Mix 2 parts topping base with 1 part cold water.
- Whip no more than 20% of the total bowl capacity at on time.
- Whip at medium speed until peaks form and product pulls away from sides of bowl. **DO NOT OVERWHIP.**
- If a sweeter product is desired, additional sugar may be added.
- Blend cream and liquids before whipping; add solids after partially whipped.

## Handling Instructions

### SHELF LIFE

#### Packaged

Frozen at 0°F (-18°C): 1 year

Refrigerated at 38°F (3°C): 60 days

**DO NOT REFREEZE**

#### Decorated

Refrigerated: 5 days

Frozen: 6 months

### YIELD

Approximately 4X liquid volume, when handled according to package instructions.

### STABILITY

- Resists cracking or forming a crust when frozen.
- No shrinking or yellowing.
- Blends well with add-ins.

Packaging	Gr. Wt.	Net Wt.	Cube	Pallet
12 / 2 lb	26.2 lbs	24 lb	.59 cf	17 x 6 (102)
4 / 8.8 lb	38 lbs	35.2 lb	.81 cf	12 x 5 (60)
1 / 30 lb	32 lbs	30 lb	.73 cf	20 x 4 (80)



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