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10000139 - GlenDelight® - TIS

Product Name: GlenDelight®

Ref Number: 10000139

Pack Size: 12x1 litre

Product Information: GlenDelight® is a multi-purpose alternative to dairy cream which is suitable for pouring, cooking and whipping. It has less than half the fat of double cream and contains non-hydrogenated oils.

Other features include:

- Bain-Marie, microwave and freeze-thaw stable,
- Combines well with acidic/alcoholic ingredients
- Does not split or curdle
- It whips to over 3 times its volume
- Greater whipped stability than dairy cream
- When whipped has a 3-day chilled shelf life
- Can be whipped with custard to create a Crème Patisserie-style filling
- Gluten free, lactose free and suitable for vegetarians

For recipe ideas visit www.macphie.com

Method:

For whipping – chill to 2-10°C and fill to approximately 1/3rd of bowl capacity before whipping. Whip until desired consistency is achieved. Add flavours/colours before final whipping.

For cooking – use in place of fresh cream.

Notes:

- 12x 1L has a 9-month unopened shelf life from date of manufacture when stored in a cool dry place
- Prolonged storage above 20°C may impact product performance.
- Opened, GlenDelight® has a 7-day chilled shelf life.
- Whipped product has 3-day chilled shelf life.