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## 10000143, 10000144 - Mactop® Traditional - TIS

**Product Name:** Mactop® Traditional

**Ref Number:** 10000143, 10000144

**Pack Size:** 12x1 litre, 10 litre

**Product Information:** Mactop® Traditional is a ready to whip, sweetened dairy cream alternative which is ideal for all confectionary use.

**Mactop® Traditional** whips to approximately 3 times its volume and is perfect for piping, retaining stability through shelf life.

Once whipped, it contains less than half the fat of double cream and is also freeze-thaw stable. It is extremely versatile, being an excellent carrier for colours, flavours and/or alcohol if desired. It can also be blended with custard to create crème patisserie-type filling for choux and doughnut products.

Use to add value and enhance chilled and frozen desserts and confectionary.

**For recipe ideas visit** [www.macphie.com](http://www.macphie.com)

### **Method:**

- Chill to 2-10°C and fill to approximately 1/3rd of bowl capacity before whipping.
- Whip until desired consistency is achieved.

### **Notes:**

- Once opened, store **Mactop® Traditional** in the refrigerator and use within 7 days
- Once whipped has 4 day refrigerated shelf life
- Prolonged storage over 20°C may impair performance
- Unopened 1litre packs have a shelf life of 9 months from date of manufacture (see best before date) when stored in a cool dry place
- Unopened 10litre packs have a shelf life of 6 months from date of manufacture (see best before date) when stored in a cool dry place
- Gluten free and suitable for vegetarians