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New document	

10013612, 10013655 Vanilla Frosting - TIS

Product name:
Vanilla Frosting

Product code:
10013612, 10013655

Pack size:
10kg & 5kg

Product information:
Smooth, velvety vanilla frosting that is ready to use straight from the pail to add value and indulgence to cakes, tray bakes, muffins and cupcakes.
Product is also freeze-thaw stable in application.
Colours and flavours can be added.

For recipe ideas and inspiration visit www.macphie.com

Method:
Use as desired straight from pail, optimum temperature is from 16-22°C.
Place into piping bag with a nozzle inside and use as desired.
Alternatively, use a pallet knife to coat cakes and other baked goods.
MONO Confectionery Depositor can be used for depositing of product onto baked goods.