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New document	

10014157 Salted Caramel Frosting - TIS

Product Name:

Salted Caramel Frosting

Product Code:

10014157

Pack Size:

5kg

Product Information:

Smooth frosting with salted caramel pieces 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.

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.