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## 10000297, 10000299, 10002270 - Luxury Filling Range - TIS

**Product Name: Macphie Luxury Fillings**

**Ref Number: 10000297 Banoffee, 10000299 Salted Caramel, 10002270 Belgian Chocolate**

### **Product Information:**

Macphie Luxury fillings are a range of smooth, convenient, ready-to-use fillings comprising of Belgian Chocolate, Banoffee and Salted Caramel. With a selection of on-trend, sweet and indulgent flavours to choose from, these fillings will add a point of difference and bring another dimension to new and existing baked products.

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

### **Method:**

For pipeable fillings:

- All the Luxury Fillings are conveniently ready-to-use at ambient temperature (18°C-20°C).
- Place required amount into a piping bag or injector machine.
- Pipe desired amount into product
  - 6-8 grams recommended for muffins
  - 15-20 grams for doughnuts

All the fillings can be combined at 20% addition rate to 5th Avenue White Icing and Rainbow Frosting Vanilla to make a distinctively flavoured topping.

### **Notes**

All of the Luxury Fillings are ready-to-use and freeze/thaw stable in application. At ambient temperature (18 – 20°C) the fillings are pipe-able by hand or suitable for an injector machine into baked goods.