

Product Specification

Tuesday, 24 May 2022

Icings and Fillings - Creams

04/22-N

Product Name:	WHIP N ICE NAFNAC
Product Code:	4275
Description:	Liquid icing and filling
Function:	Simple to use ambient stable icing and filing.
Usage:	Store Frozen until ready to use. Thaw under refrigeration for 48 hours. DO NOT REFREEZE LIQUID. Shake well or stir after thawing. WHIP ICING AT 6°-9°C. Fill whipping bowl 1/4 full. Whip on medium speed until peaks form and product pulls away from sides of bowl. DO NOT OVERWHIP. If this occurs, add more liquid Whip `n Ice and rewhip to soft peak. Store cakes in covered containers.
Ingredient Listing:	Water, Sugar, Vegetable Oils (Refined fully hydrogenated Palm Kernel and Palm Fat, Emulsifier [322 (Soy), 471]), Corn Syrup, Dextrose, Milk Solids, Emulsifiers (435, 475, 471, 322 [Soy]), Stabilizers (464, 415 [Soy]), Preservatives (202, 211), Soy Protein Isolate, Acidity Regulator (331), Salt, Natural Cream Vanilla Flavour, Natural Colour (160a).
Packaging:	4275-41 Tetra Pak Carton 892ml Carton 12.
Shelf Life & Storage:	Store unopened products at -18°C 540 days Store unopened products at 4°C 4 weeks Store whipped products at -18°C 270 days Store whipped products at 4°C 5 days Store whipped products at ambient 5 days
Nutrition Information (per 100g):	Energy - kcal 404 Energy - kj 1690 Protein g 1.3 Fat - Total g 26 Fat - Saturated g 25.9 Carbohydrate - Total g 41.7 Carbohydrate - Sugar g 38 Dietary Fibre g 0 Sodium mg 60
Allergens:	Milk Soy
GMO Status:	Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.
General:	This product shall at the time of delivery conform in every respect to the provisions of the Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country regulations.