



## PETTINA CREAM STABILISER

### OVERVIEW

A powdered product that can be added to fresh cream to provide stability and extend shelf life. Pettina Cream Stabiliser is particularly useful for goods which will be deep frozen or kept under cold storage. Simply add 50g to 1 litre of fresh cream to prevent moisture migration in fresh whipped cream.

### INGREDIENTS

Sugar, Vegetable gum (401), Maize Starch, Thickener (1422)

### PACKAGING

Code	Size	Type	Palletisation
414003	10 KG	Bag	

### NUTRITIONAL INFORMATION


Type	Value
Energy (kJ)	1,750.00
Protein (g)	0.00
Fat- Total g	0.00
Fat - Saturated g	0.00
Carbohydrate (g)	93.40
Carbohydrate-Sugars g	88.00
Dietary Fibre g	0.10
Sodium mg	367.00

### METHOD

Group 1	
Ingredient	KG
Pettina Cream Stabiliser	0.050
Cream (fresh)	1.000
Total Weight: 1.050	


### DESCRIPTION

STABILISED FRESH CREAM - (Using Pettina Cream Stabiliser) 1. Place fresh cream in mixing bowl 2. Add PETTINA CREAM STABILISER and whisk through 3. Whisk on top speed until whipped 4. Keep refrigerated




**STORAGE**

Store below 25°C in clean, dry conditions and protected from direct sunlight.




**SHELF LIFE**

365 days




**TYPE**

Bag




**ALLERGENS**

Contains: no added allergens, May be present due to shared equipment: gluten, egg, milk, soy and sulphites



**CATEGORY**

Custard and Creme Mixes



**FINISHED PRODUCT**

Cream