



WHIP 'N' ICE

OVERVIEW

Whip 'n Ice is a frozen dairy whip product for cake toppings and fillings. Produces a smooth, light and creamy whipped cream.

Simply thaw, shake and whip, up to three times its liquid volume.

INGREDIENTS

Water, Sugar, Hydrogenated palm kernel oil, Corn Syrup, Dextrose, Milk Solids, Emulsifiers (322 soy, 435, 471, 475), Stabilisers (415, 464), Preservatives (202, 211), Soy Protein Isolate, Acidity regulator (331), Salt, Natural Flavour, Natural colour (160a)

PACKAGING

Code	Size	Type	Palletisation
414144	12 X 892 MLS	Carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,690.00
Protein (g)	1.30
Fat- Total g	26.00
Fat - Saturated g	26.00
Carbohydrate (g)	41.50
Carbohydrate-Sugars g	37.80
Dietary Fibre g	0.00
Sodium mg	69.00

METHOD

Group 1	
Ingredient	KG
Bakels Honey Roll Mix	1.100
Egg	0.550
Water (Variable)	0.385
Total Weight:	2.035
Group 2	
Ingredient	KG
Bananas	0.250
Bakels Millionaires Caramel Filling	0.300
Whip 'n' Ice (whipped)	0.600
Total Weight:	1.150

DESCRIPTION

Banoffee Roll (Using Whip 'n' Ice) 1. Place egg and water into bowl then add BAKELS HONEY ROLL MIX and whisk on low speed for 1 minute. 2. Scrape down. 3. Whisk on high speed for 5 minutes followed by 1 minute on 2nd speed. 4. Scale 1kg of batter into a standard baking tray, grease sides and line bottom of the tray with greaseproof paper. 5. The above mix is sufficient for 2 standard baking trays. 6. Bake at 210°C for approximately 13 minutes. 7. Blend the banana and caramel filling on 2nd speed until smooth. 8. Fold in the WHIP 'N' ICE (whipped). 9. Spread the Banoffee filling over the Honey Roll sheet, roll up then dust with dusting sugar.



STORAGE

Keep frozen between -18°C to -25°C. Once opened, store at 4°C and use within 7 days.



SHELF LIFE

547 days



TYPE

Carton



ALLERGENS

Contains: milk and soy



CATEGORY

Caramel and Creme Fillings, Toppings



FINISHED PRODUCT

Cream