



SB WHIPPING CREAM POWDER

A vegetable-based powder to prepare spreadable topping/whipping cream.

- ✓ Excellent after whipping volume
- ✓ Great mouth-feel, smooth & shiny
- ✓ No cracking or weeping after decoration
- ✓ Very good stability

SWISSBAKE®
INNOVATIVE BAKING SOLUTIONS

SB WHIPPING CREAM POWDER

A vegetable based powder to prepare spreadable whipping cream.

SB WHIPPING CREAM POWDER 1000 g
C041 MFA 1000 g

PREPARATION
Place all the ingredients into a mixing bowl. Whip it on high speed for 8 minutes to 4 minutes. Store it in the refrigerator for 15 minutes. Your cream is ready to be used as desired.

INGREDIENTS	Nutritional facts per 100 g**
Vegetable Glycerol	100
Vegetable Protein	10
Vegetable Starch	10
Vegetable Oil	10
Vegetable Lecithin	10
Vegetable Gum	10
Vegetable Salt	10
Vegetable Acid	10
Vegetable Emulsifier	10
Vegetable Stabilizer	10
Vegetable Thickener	10
Vegetable Sweetener	10
Vegetable Flavoring	10
Vegetable Coloring	10
Vegetable Preservative	10
Vegetable Antioxidant	10
Vegetable Enzyme	10
Vegetable Acidulant	10
Vegetable Buffering Agent	10
Vegetable Sequestering Agent	10
Vegetable Chelating Agent	10
Vegetable Emulsifier	10
Vegetable Stabilizer	10
Vegetable Thickener	10
Vegetable Sweetener	10
Vegetable Flavoring	10
Vegetable Coloring	10
Vegetable Preservative	10
Vegetable Antioxidant	10
Vegetable Enzyme	10
Vegetable Acidulant	10
Vegetable Buffering Agent	10
Vegetable Sequestering Agent	10
Vegetable Chelating Agent	10

Product #033090

Produced in Switzerland

SB WHIPPING CREAM POWDER

SB Whipping Cream Powder is a vegetable-based whipped cream in powder form that can be used to prepare spreadable topping cream/whipping cream for cakes and confectionery products. It is a free-flowing cream coloured powder that is ideal for replacing UHT whipped cream.

It provides excellent after whipping volume and stability as well as is freeze stable making it perfect for use in all cake and confectionery applications, including frozen desserts. It is instant and easy to use and produces deliciously light whipping cream perfectly suited for topping or garnishes and for other variety of applications.



RECIPE

SB WHIPPING CREAM POWDER	1000 gm
Milk / Water (Cold)	1000 gm

INGREDIENTS

Sugar, Hydrogenated Vegetable Oil, Maltodextrin, Emulsifier (E471, E472B), Milk Protein, Sodium Alginate.

PREPARATION

Place all the ingredients into a mixing bowl. Whip it on high speed for 3 min to 4 min. Store it in the refrigerator for 15 mins.

PACK


 FOIL PACK
 (1.5 kg x 10)

DOSAGE



100%

STORAGE



< 18°C

 DRY AND HYGIENIC
 ENVIRONMENT

SHELF LIFE


 FROM
 MFG. DATE