



SWISSBAKE®
INNOVATIVE BAKING SOLUTIONS

SB WHIPPING CREAM POWDER

A vegetable-based powder to prepare spreadable whipping creams.

SB WHIPPING CREAM POWDER 1000 g

COSE 1000 g

PREPARATION
Place all the ingredients into a mixing bowl. Whip it on high speed for 2 minutes to 4 minutes. Store it in the refrigerator for 15 minutes. Your cream is ready to be used as desired.

INGREDIENTS
Super-refrigerated vegetable oil, maltodextrin, emulsifier (E322), SB Protein, Sodium Alginate.

Net weight: 1.0 kg

Product #D13090

Formulated in Switzerland

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

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

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.

INGREDIENTS

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

PACK


 FOIL PACK
 (1.5 kg x 10)

DOSAGE



100%

STORAGE


 DRY AND HYGIENIC
 ENVIRONMENT

SHELF LIFE


 FROM
 MFG. DATE