



## CREAM STABILISER

### OVERVIEW

Cream Stabiliser is powdered cream stabiliser with sugar already added.

Prevent moisture migration from the whipped cream into the finished product with Cream Stabiliser.

Cream Stabiliser is particularly useful when used for goods which are to be deep frozen or kept under cold storage. It also ensures that where cream is piped through a star tube, lines produced maintain their bold/clear shape.

### USAGE

Added to cream at a rate of 200g per gallon before whipping is commenced.

### INGREDIENTS

Sugar, Modified Maize Starch, Stabilisers (E450, E401)

### PACKAGING

Code	Size	Type	Palletisation
244110	12.5 KG	Bag	80

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,638.00
Energy (Kcal)	386.00
Fat (g)	0.00
Fat (of which saturates)(g)	0.00
Carbohydrate (g)	95.80
Carbohydrate (of which sugars)(g)	92.00
Protein (g)	0.01
Fibre (g)	1.12
Salt (g)	2.54

## ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



### STORAGE

Cool and dry conditions



### SHELF LIFE

365 days



### TYPE

Powder



### CATEGORY

Confectionery Mixes, Cream Stabiliser



### INGREDIENT FEATURES

Vegan, Vegetarian



### FINISHED PRODUCT

Cake, Dessert, Sponge, Sweet Good