

BUNGE

Introducing

*fiona*TM
Whip Topping

Light

Smooth

White

With

Improved stability | Better volume

White colour | Excellent taste



A trusted product from

 **Masterline**
PREMIUM BAKERY SERVICES

A delicious way to dress up your cakes, pastries and desserts!

From the pioneers in specialised bakery fats and margarines comes another winner.

Masterline introduces Fiona - an excellent ready-to- whip topping for all your bakery and confectionery applications. Fiona delivers superior stability, volume and taste and is deliciously light and shining white. It offers sharp piping qualities to ensure your decorations stay unaltered and look fresh longer.



HANDLING INSTRUCTIONS

- To be delivered frozen.
- To be stored at -18° C or below.
- Thaw to 2°- 4° C before whipping.
- Thawed product should not be re-frozen.
- Whipped cream should be covered and refrigerated at 4° - 10° C

DIRECTIONS FOR USE

1. Pour the thawed cream into a bowl not exceeding 20% of the bowl capacity.
2. Use medium speed to whip the cream till soft peaks form.
3. Ideal whipping temperature is 2°- 4° C (For optimum volume, texture, quality of whipped cream, check the bowl size, whipping speed, product quantity and temperature before whipping.)

With Masterline Fiona, you can now provide the perfect finishing touch to your pastries, cakes and desserts!

BUNGE

BUNGE INDIA PRIVATE LIMITED - Masterline Bakery Service

Bangalore: No.1, Victor Mansion, Kodihalli, Old Airport Road, Bangalore - 560 008. Ph: 080 4644 5300;
Pune: No. 23, 3rd Floor, Kedar Empire, Paud Phata, Nr. Dasabuja Ganapati Mandir, Kothrud, Pune - 411 038. Ph: 020 2544 3103; **Delhi:** B-1/7, 2nd Floor Janakpuri, Metro Pillar No. - 347, New Delhi - 110 058. Ph: 011 4085 4300; **Kolkata:** 2A, 2nd Floor, C-46, Everest House, J.L. Nehru Road, Kolkata - 700 071. Ph: 033 2288 1100, 4051 0900