

NEW

Jenna **GOLD** Whip Topping

The New Age Premium Whip Topping!



Premium Dairy Taste

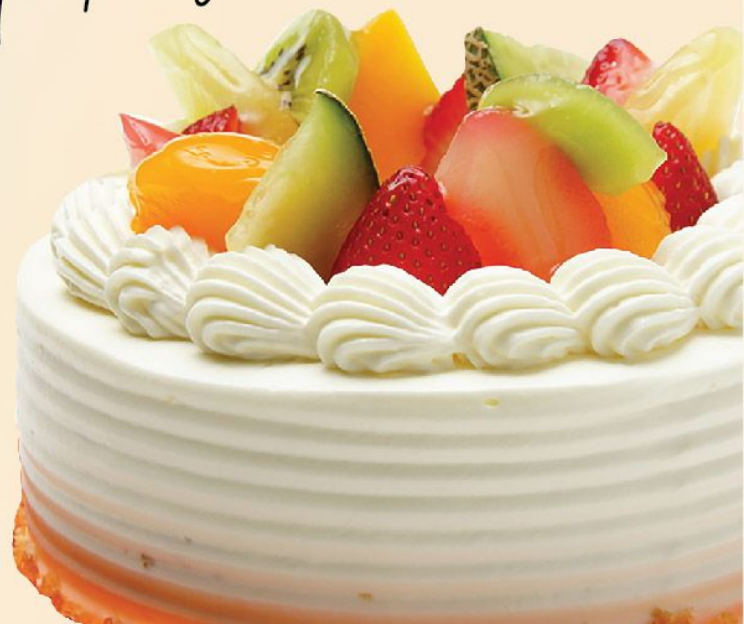


Snowy White Appearance



Versatile Applications

Try out. Today!



Jenna GOLD

Whip Topping

Bake a new story with Masterline Jenna Gold Whip Topping

From the pioneers in specialized bakery fats and margarines here comes the innovation.

Introducing Masterlines new range Jenna Gold Whip Topping – A creator’s best partner for all your premium bakery and confectionery applications. Jenna means white wave or white shadow in Welsh. It’s an excellent ready-to-whip topping that gives amazing rich dairy flavor, smooth texture and an ability to impart outstanding shine & finish to your cakes and dessert creations. It offers cutting-edge piping qualities to ensure your decorations stays unaltered and looks fresh.



Product Features

- Jenna Gold is a Premium Whip Topping with a rich mouthfeel & dairy flavor.
- It has excellent stability & firmness, which makes it suitable for all applications.
- Jenna Gold has outstanding shine & smoothness with a snowy white appearance.
- Best for icing including hard cake icing & filling for multitier cakes, modern designs of buttercream icing, floral & animal cakes.



Product Applications

- Topping & Icing
- Dessert & Mousses
- Beverages
- Buttercream Icing inspired cakes
- Multitier Cake / Floral & animal cakes
- Mirror Icing (Base for cake Icing)

How to Use

- To be delivered frozen
- To be stored at -18°C or below
- Thaw to 2°-4°C before whipping
- Thawed product should not be frozen
- Whipped cream should be covered and refrigerated at 4°C-10°C
- Pour the thawed cream into a bowl not exceeding 20% of the bowl capacity
- Whip at medium to high speed until soft peaks form
- Ideal whipping temperature is 2°C-4°C

Shelf Life

- Best before 12 months from packaging when stored at -18°C or below.

Packaging

Unit Weight : 1 Kg
Case Count : 12 Packets
Case Weight : 12 Kg

