

NEW

Jenna SILVER Whip Topping

Creation leads to innovation



Rich Vanilla Taste



Glossy white appearance



Excellent stability with varieties of applications

Try out. Today!



Jenna SILVER Whip Topping



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

Masterlines new range Jenna Silver Whip Topping - A creator's best partner for all your bakery and confectionery applications. Jenna means white wave or white shadow in Welsh. It's an excellent ready-to-whip topping that gives amazing shine & finish along with stability, volume and vanilla taste and is scrumptiously rich that delivers smooth texture to the recipes.

Product Features

- Jenna Silver is a whip topping with a rich mouthfeel & milky vanilla flavor.
- It has excellent stability & firmness, which makes it suitable for high temperatures.
- Jenna Silver has glossy shine & smoothness with a milky white appearance.
- Best in class volume. More yield!
- Best for icing & cake filling



Product Applications

- Topping & Icing
- Dessert & Mousses
- Beverages
- 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 twelve months from packaging when stored at -18°C or below

Packaging

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