

PRODUCT NAME: Whipped Cream Stabilizer

DESCRIPTION: All-natural powder blend with added instant gelatin designed to stabilize heavy whipped cream.

USES (RECIPE):

For icings and toppings of cakes, ice cream, and plated desserts. Use 2-2.5 oz. of Whipped Cream Stabilizer per quart of heavy cream.

Whipped Cream Stabilizer.....56 g.
Heavy Cream.....907 g.
Sugar to Taste.....40-50 g (optional)

In a mixing bowl with whisk attachment, combine heavy cream, stabilizer and optional sugar on low speed until evenly combined. Mix on high until desired firmness is achieved. Maintain finished product under refrigeration. Please note, stabilizer causes heavy cream to firm up faster than unstabilized cream.



INGREDIENT STATEMENT: Gelatin, Dextrose*

*Non-GMO

PHYSICO-CHEMICAL CHARACTERISTICS AT 20°C:

Properties	Target	Allowance	Units	Analysis Method
Moisture	9.5	+/- 3	%	Infrared

* The information provided is based upon laboratory testing. Test results may vary depending on testing conditions

ORGANOLEPTIC EVALUATION:

Flavor/Taste	Sweet	Sensoric – Internal Method
Appearance	Very Fine Powder	Sensoric
Powder Color	White	Visual

SHELF LIFE & STORAGE: Will maintain quality for 12 months under cool, dry conditions. To prevent condensation, do not refrigerate.

LOT CODE EXPLANATION: 180402 = 18 (year 2018); 04 (month of April); 02 (second batch of the month)

COUNTRY OF MANUFACTURE: USA

CERTIFICATION: Kosher

GMO STATUS: The above-mentioned product *does not* contain Genetically Modified (GM) raw materials.

Whipped Cream Stabilizer

MICROBIOLOGICAL:

<u>Microbiological Analysis</u>	<u>Minimum</u>	<u>Maximum</u>
Aerobic Plate Count	0	1000
Total Coliforms	0	10
E. Coli	Negative	-
Genus Listeria	Negative	-
Salmonella	Negative	-
Yeasts and Mold	0	10

ALLERGENS:

Column I indicate the allergen that may be present in a product as a result of an addition or by cross-contamination.

Column II indicates the allergens present in other products manufactured with the same equipment but at a different time.

Column III indicates the allergens present in the facility.

<u>Component</u>	<u>Column I</u> <i>Present in the product</i>	<u>Column II</u> <i>Present in other products manufactured on the same line</i>	<u>Column III</u> <i>Present in the same manufacturing facility</i>
Peanuts (including oil)	NO	NO	NO
Tree Nuts	NO	YES	YES
Sesame Seeds	NO	NO	NO
Milk and Milk Products	NO	YES	YES
Eggs	NO	YES	YES
Fish	NO	NO	NO
Shellfish	NO	NO	NO
Soy	NO	YES	YES
Wheat	NO	YES	YES

Gluten Free - <20 ppm

The production plant is used for the processing of other gluten-containing products

Whipped Cream Stabilizer

NUTRITIONAL:

Nutrition Facts	
servings per container	
Serving size	(100g)
Amount per serving	
Calories	360
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 200mg	9%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 28g	
Includes 0g Added Sugars	0%
Protein 63g	
Vitamin D 0mcg	0%
Calcium 28mg	2%
Iron 1mg	6%
Potassium 18mg	0%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

100-gram nutritional panel is for powder base only.

(2 Tbsp. / 28.3 grams – FDA recommended serving size for dairy and non-dairy whipped topping)