PRODUCT NAME: Whipped Cream Stabilizer

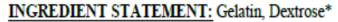
<u>DESCRIPTION:</u> All-natural powder blend with added instant gelatin designed to stabilize heavy whipped cream.

### 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.

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.



\*Non-GMO

## PHYSICO-CHEMICAL CHARACTERISTICS AT 20°C:

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

<sup>\*</sup> 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

<u>GMO STATUS:</u> The above-mentioned product does not contain Genetically Modified (GM) raw materials.

## **Whipped Cream Stabilizer**

#### MICROBIOLOGICAL:

Microbiological Analysis	<u>Minimum</u>	<u>Maximum</u>
Aerobic Plate Count	0	1000
Total Coliforms	0	10
E. Coli	Negative	-
Genius 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.

Component	Column I  Present in the product	Column II Present in other products manufactured on the same line	Column III Present in the same manufacturing facility
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:

<b>Nutrition F</b>	acts
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 Sugar	s 0%
Protein 63g	
Vitamin D 0mcg	0%
Calcium 28mg	2%
Iron 1mg	6%
Potassium 18mg	0%
*The % Daily Value tells you how much a serving of food contributes to a daily diet day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • F	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)