Frosty Whip

A delicious analogue cream base that can be used as a topping, garnish or decoration, just like dairy cream

Advantages of Frosty Whip

Easy storage
- No refrigeration required: dry powder can be kept below 25°C / 77°F
- Long shelf-life: 18 months from the date of manufacture
- Excellent serving durability; it can be put on display without refrigeration for up to 8 hours and will still hold its shape!

Easy to use
- Simply mix with water (~17°C/63°F) and whip
- Does not turn to butter when over-whipped
- Once prepared, Frosty Whip can be frozen and defrosted without cracking or loss of shape
- Can be stored at room temperature for long periods of time without collapsing or melting

Low in fat
- Frosty Whip has only 12 - 18% fat, when reconstituted as per original mixing instructions (made up in a ratio of 1:1 or 1:2)

Yield
- Expands up to 4 times by volume when whipped. The yield depends on the mixing ratio with water, whipping speed & time and water temperature
What makes Frosty Whip so special?

- Frosty Whip is a dry base with a long shelf-life which is converted to liquid analogue cream by simply mixing it with water
- The powder base is stored at 25°C/77°F – no refrigeration required
- Frosty Whip will whip as fast and easy as fresh cream
- Whipped cream quality is great with sharp, stable peaks and has a better post-dispense shelf stability than normal cream
- Frosty Whip is both fridge- and freezer stable
- Before whipping, Frosty Whip can be flavoured by adding fruit purees (to make Parfaits), instant coffee or cocoa (to make Mousse)
- Frosty Whip can be re-whipped after refrigeration and will not split or separate due to over-whipping like fresh cream
- You can make a Heavy Creme, Light Creme or Medium Body Creme by changing the mixing ratio with water