

Chocowhip

Real Cocoa flavoured, non-dairy cream
for desserts and pastry

DANICA



Chocowhip is a sweetened non-dairy cream added real cocoa. Excellent to use in desserts and cakes.

Excellent functionality

It cannot get any easier. Whip and serve a delicious chocolate mousse or fill and decorate your cakes with this rich cocoa flavoured and smooth non dairy cream. Chocowhip is second to none, and will give your beautiful desserts and cakes the extra note of quality. With a volume of 350% and its functionalities it is very suitable for producing and serving large quantities of desserts and mousses for the mass catering market. It is also economical to use in both individual and large scale industrial bakeries.

Special advantages

- Real cocoa
- Volume of 350 %
- Stable and fresh foam for several days
- Freeze/thaw stable
- Can be used in automatic cream blowers and industrial machines



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Application

With a volume of 350% the economical benefits compared to using real dairy cream for making high quality mousses are commendable. 5 % content of real cocoa saves you the time of melting chocolate. Even in low calorie diet's Chocowhip has its advantages. Only 18% vegetable fat and a total of 73 kcal per 100ml of whipped Chocowhip.

Easy handling in industrial kitchens or in individual bakeries. Portion into servings easily with piping bag and you can fill a buffet in no time with delicious desserts. Serve single as a mousse or apply as filling or on other desserts and cakes. Keep cool before serving.

Chocowhip can be frozen after whipping, and retains the same characteristics after thawing. Also suitable for topping ice cream, cold drinks (milkshakes, etc.).

Refrigerate at a temperature of app. 5°C 24 hours before whipping for optimum result. Pour into a clean chilled mixing-bowl. Whip at medium to high speed until the desired firmness and volume is achieved.



Flexible packaging

The product is available in 1-litre, 10-litre and up to 1,000-litre packs and has a long shelf life. It is pasteurized at ultra-high temperature (UHT) and packed in aseptic packaging.

Shelf life and storage

Recommended storage is 2-5°C for optimal functionality, - can be stored at up to 18°C without frequent changes in temperature.

Shelf life: 12 months unopened if stored as recommended.

After opening, 2-5°C: 7 days

Do not freeze under storage



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