

Caterwhip

DANICA

Unsweetened, non-dairy cream
for whipping and cooking



Use DANICA Caterwhip for decoration of cakes, for desserts,
mousses and much more

Excellent functionality

DANICA Caterwhip is a non-dairy cream with a neutral taste. DANICA Caterwhip replaces traditional dairy cream for whipping. With a volume gain of up to 400 %, the product is considerably more economical than traditional dairy cream, as this whips up to only 200 % volume.

Use DANICA Caterwhip for cooking like you use crème fraîche.

Special advantages

- When whipped, volume increases up to 400 %
- Stable and delicious consistency for numerous days
- Frost- and thaw-stable when whipped
- Replaces crème fraîche in cooking





Application

For the best whipping result chill DANICA Caterwhip to approx. 5°C before whipping. Pour the cream into a clean, chilled bowl and whip at medium to high speed till desired volume.

Whipped DANICA Caterwhip is freezeable and will retain its qualities after thawing.

Whipped DANICA Caterwhip is ideal for decoration and filling in cakes and other pastry. For decoration a knife or an piping bag will give the best result. Chilled, the whipped cream will keep stable up to 4 days.

DANICA Caterwhip is miscible 1:2 with dairy cream, but volume, qualities and shelf life will be very close to that of dairy cream.

DANICA Caterwhip is perfect for topping, served with ice cream, cold drinks like milkshakes and hot drinks like coffee.

Use DANICA Caterwhip for cooking like you use crème fraîche to make dressings, sauces and soups richer, as thickener and ingredient in dishes that do not require strong heating or has a low pH-value.

Flexible packaging

DANICA Caterwhip is available in 1 litre, 10 litre and up to 1000 litre units and is remarkable for its long shelf life.

DANICA Caterwhip is UHT-pasteurised and packed aseptically.

Storage and shelf life

Storage: Unopened: For optimal product functionality and stability refrigerated storage 2-8°C is recommended.

Can be stored at up to 18°C at constant temperature.

Do not freeze.

Shelf life: Unopened 12 months under recommended storage in Tetrapak.

Unopened 12 months in Bag-in-Box and Big Bags.

Opened: Refrigerate 2-8°C and use within 7 days.

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