

Gourmet

Unsweetened, non-dairy cream
for whipping and cooking



UNIWHIP®



Use UNIWHIP Gourmet for decoration of cakes, for desserts, mousses and much more

Excellent functionality

UNIWHIP Gourmet is a non-dairy cream with a neutral taste. UNIWHIP Gourmet 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 UNIWHIP Gourmet 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





UNIWHIP®



Application

For the best whipping result chill UNIWHIP Gourmet 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 UNIWHIP Gourmet is freezeable and will retain its qualities after thawing.

Whipped UNIWHIP Gourmet 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.

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

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

Use UNIWHIP Gourmet 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

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

UNIWHIP Gourmet 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 6 months in Bag-in-Box and Big Bags.

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

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