


## WHIP TOPPING & DESSERT BASES



Product Name	% Protein	% Fat	Fat Type (s)	Product Details
Jerzee® Whip Base	7.0	50.0	Palm Kernel Coconut	Economical to use. Makes a cost-effective whip topping base. Used as a dessert topping or in soft serve applications.
Jerzee® Whip Base D	4.8	50.0	Coconut Cottonseed Soy Safflower Palm Kernel	Whip topping with a very heavy and firm body. May be used in an icing mix, or other dessert applications.
DMP Basic	9.0	67.5	Palm Kernel Coconut	Creates a heavy filling or whip topping with very full, firm body. Used in pie fillings and cheesecake.
Jerzee® Whip Base SF-28	16.5	51.0	Soybean Coconut Palm Kernel	High protein dietetic whip topping base without sucrose or corn syrup.
Jerzee® Whip GML-K	5.0	47.0	Soy	A non-tropical oil based topping that has low overrun and viscosity. Used in cheesecakes or puddings.
Unsweetened 10% (dessert base)	6.5	47.0-79.0	Canola Coconut	A dessert base to which sugar and water may be added to produce a ready-to-freeze mix. Available in vanilla, chocolate, strawberry, or without flavor.