

WHIP TOPPING & DESSERT BASES

AERATION AND VOLUME ENHANCERS

Whip toppings, soft serve and dessert bases are made from a variety of oils at varying levels with different set properties and functionality. These convenient concentrated mix bases add aeration and whip volume, improved structure, stability and texture to dessert-type systems.

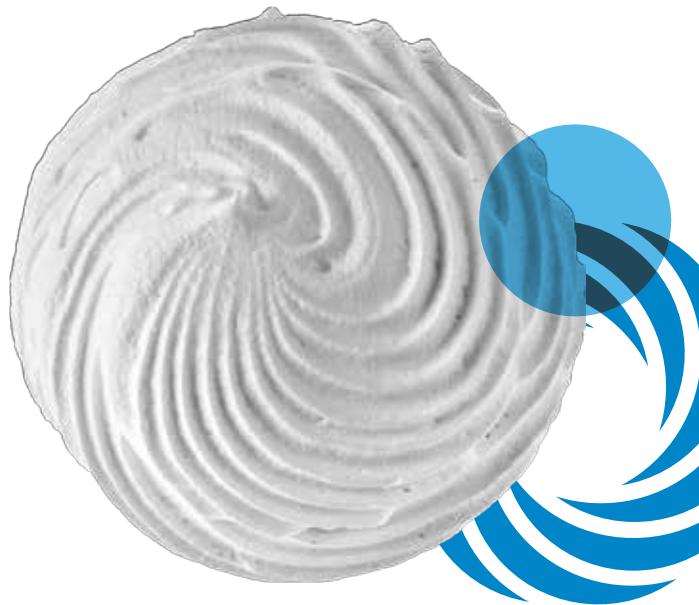
Whip topping and dessert bases are specialty processed spray-dried systems that deliver targeted functionality to a variety of end-use applications. Whip topping and dessert bases are made with both tropical (palm kernel and/or coconut oil) or non-tropical vegetable oils and have fat contents ranging from 28 - 67%. A wide range of functionalities are available to suit your particular application requirements.

Applications for whip topping and dessert bases are retail or foodservice whip toppings, mousses, cheesecakes, soft serve mixes and dry-based cake mixes.



FEATURES AND BENEFITS

- Convenience of concentrated dry mix bases
- Ease of storage and handling
- Add aeration, volume, structure and improved stability
- Enhance texture and mouthfeel



PRODUCT SELECTION CHART

Product Name	% Protein	% Fat	Fat Type(s)	Product Details
QulC Whip™ 8006	9.2	55	Hyd. Palm Kernel	Used as no sugar added whip topping
QulC Whip™ 8010	5.3	48	Hyd. Palm Kernel	Used in cheesecake whip topping
Jerzee® Whip Base	7.1	50	Coconut/Palm Kernel	Economical to use, makes cost effective whip topping base, used as a dessert topping or in soft serve applications
DMP Basic	8.8	67.5	Coconut/Palm Kernel	Creates a heavy filling or whip topping with a very full, firm body, used in pie fillings, mousses and cheesecake
DMP NT	8.8	61.5	Non-hydro/Palm Kernel	Creates stiff whip with no trans fat
Jerzee® Whip GML-K	4.8	47	Soy	A non-tropical oil based topping that has low overrun and viscosity; Used in cheesecakes, cream pies, pastry fillings, or puddings
Jerzee® Whip Base E	5.3	72	Soy	Formulated to have liquid stability and ability to withstand aseptic processing
Jerzee® Whip 65-Sunflower NT	9.7	65	Sunflower	Formulated to be trans-fat free per serving, used in whip toppings, pastry toppings and fillings
RICHMIX® Whip Base 50	5.4 - 5.7	50	Coconut/Palm Kernel/Soy	Used in whip toppings, pastry toppings and fillings and other aerated type dessert applications
Unsweetened 10% (Dessert base)	6.8	47 - 48	Canola	A dessert base to which sugar and water may be added to produce a ready-to-freeze mix; Available in vanilla, strawberry, or without flavor
Unsweetened 4% (Dessert base)	12	29.5	Canola	A dessert base to which sugar & water may be added to produce a ready-to-freeze mix; Available in chocolate
QulC Creamer™ 4801	4.6	49	Coconut	Ready-to-freeze mix