



# Bettercreme™ Icing & Filling

Rich's® Bettercreme® Ideal icing for cakes as it can hold intricate designs even when stored at ambient temperatures, Bettercreme has a beautiful creamy colour, with a subtle vanilla flavour and a light, fluffy texture, but can also accept flavours and colours to create many dessert applications.



Liquid product arrives frozen and can be stored for 18 months



Reduces saturated fats in dessert offerings when compared to dairy alternatives.



Vanilla dessert base, perfect when whipped or can be used to make an easy 2 step Ganache.



Reformulated to give a much creamier mouth feel, no artificial colours or flavourings and now with 20% less sugar.



With superior stability once whipped, product can be stored ambient for up to 14 days or frozen for up to 180 days for future use.



Delivering greater cost savings once whipped, Masterblend provides greater yield and overrun of up to 300%



GMO and HVO Free.



Responsibly sourced Palm Oil - Rich Products are members of RSPO.



Supplied Frozen



Ready to whisk



Suitable for vegetarians



GMO Free



HVO Free



Ambient when whipped



Freeze thaw stable when whipped