

RICH'S Handling Guide

Great results from Rich's Ready-to-whip Toppings & Icings start with simple and proper handling. From storing to Whipping, it's easy to see why our toppings offer more flexibility, convenience & consistency than their dairy equivalent.



Before You Start

Keep product frozen until ready to use. Thaw product completely in a refrigerator (2° - 7°C) for 48 hours prior to whipping. Do not force thaw from frozen with hot water or microwave. Shake pack before opening.

The Right Combination - Whip Topping Base ONLY

To Stabilise Cream: Combine 2 parts Whip Topping Base and 1 part milk or cream in a dry whipping bowl. Alternatively mix with water or juices at a ratio of 2 parts Whip Topping™ Base to 1 part other liquid. If you need extra stability, mix 2 parts Whip Topping Base to 0.75 parts other liquid.

Check Capacity

The total amount of liquid should be no more than 20% of the bowl capacity (e.g. 4 litres of total liquid in a 20 litre bowl).

The Correct Temperature

For best results, temperature of liquid should be 7° - 10°C. If product is too cold or too warm, it will take longer to whip. If there are ice crystals in the liquid, the whipped product will have a lower stability. If the product is too warm it will have lower stability once whipped.

Whip To Perfection!

Whip product on MEDIUM speed until soft peaks form. High speed whipping will decrease overrun and stability.

Unlike Dairy Cream, it is impossible to overwhip our products. If you find it is too firm, simply add more liquid product to thin out.

Storage After Whipping

Do not refreeze liquid product.

Whipped product can be frozen.

Liquid shelf life: 18 months frozen, 14 days refrigerated (unopened)

Toppings: 3 days refrigerated once whipped or on a cake/in a dessert, or 180 days frozen.

Icings: 14 days ambient whipped or on a cake/in a dessert, or 180 days frozen.

Whipped product is freeze/thaw stable.



Pour into a Bowl



Ready to Whip!



Whipping on Medium Speed



The perfect whip



Too firm

