



MASTERBLEND™ Icing & Filling

Rich's Masterblend is a whipable, neutral dessert base, easily accepting colours and flavours. Perfect when whipped on it's own or used in Ganaches, Glazes and Gateauxs.



Liquid product arrives frozen and can be stored for 18 months



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



Neutral dessert base easily accepting colours and flavours, 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