



Today Rich's® is the leading global manufacturer of non-dairy toppings and icings.

Superior yield compared to dairy, buttercream and the competition's non-dairy creams, meaning you can ice more cakes with the same amount of our liquid!

Our stability once whipped is ideal for any application; we offer both ambient stable icings and chilled stable toppings.

Our product versatility is superior to our competitors; just ask us, we have the recipes to prove it!

Our range has significantly lower saturated fat compared to buttercream.

Longer shelf life helping bakers control their costs and waste (icings have 14 days ambient once whipped and toppings get 5 days chilled).

When you work with Rich's® the product quality is not the only noticeable difference. When it comes to indulgent ideas and products we've got the competition whipped!

www.richuk.com/toppings



TOPPINGS & ICINGS

Amazingly Versatile



Product Code	Product Description	Pack Size
ICINGS		
06497	Masterblend™ Icing	16kg. Pail
09975	Masterblend™ Extra Icing	16kg. Pail
11689	Masterblend™ Icing	3 x 4kg.
11926	Masterblend™ Bag in Box Icing	12kg BIB
06815	Vanilla Bettercreme® Icing	4 x 4kg.
06816	Vanilla Bettercreme® Icing	16 kg. Pail
TOPPINGS:		
06498	Whip Topping™ Base Topping	4 x 4kg.
11925	Whip Topping™ Base Bag in Box Topping	12kg BIB
02384	Whip Topping™ Kosher Topping	12 x 1kg.
12382	Ultra Whip Bag in Box Topping	12kg BIB
09399	Whip Topping™ Base EU	12 x 1kg.
09402	Whip Topping™ Base EU	3 x 4kg.

Rich's® Topping & Icings Reference Guide



- **Whip Topping™ Base** is a topping concentrate that is economical and versatile.
- Dairy shelf life extender and stabilizer to 5 days.
- Accepts acidic liquids.
- Whip with water for an economical topping.
- Format: 4 x 4kg. Purepak & 5 x 12kg Bag in Box.
- Shelf Life: 18 months frozen, 14 days refrigerated, 4 to 5 days refrigerated on a cake.



- **Whip Topping™** offers consistency and a flavour consumers love with the stability only Rich's® can provide.
- Perfect for use in recipes or as a garnish.
- Kedassia Certified Kosher.
- Economical yield range of 3.75 - 4.25 to 1
- Shelf Life: 18 months frozen, 14 days refrigerated, 4 to 5 days refrigerated on a cake.
- Format: 12x1kg. Purepak.



- **Masterblend™** has superior stability and versatility.
- Masterblend™ provides greater yield per cake than buttercream so it saves you money.
- Easy to use.
- Format: 4 x 4kg Purepak, 16kg. Pail & 12kg Bag in Box, Shelf Life 18 months frozen.
- Cakes iced with Masterblend™ can be frozen for future sale and/or displayed at room temperature for two weeks.
- White color and neutral flavour allows you to use Masterblend as the perfect dessert base or cake icing.



- **Ultra Whip** is a ready to whip topping that is economical and delicious.
- This product is ideal for industrial scale manufacturing and achieves overruns of over 400% on continuous whip machines.
- Format: 12kg. Bag in Box.
- Shelf Life: 18 months frozen, 14 days refrigerated, 4 to 5 days refrigerated on a cake.



- **Bettercreme** has a great vanilla flavor, it is a light, fluffy icing perfect for cake decoration.
- Easy to use with amazing stability on the cake.
- Format: 4x4kg. Purepak and 16kg. Pail.
- Shelf Life: 18 months frozen, 14 days ambient on a cake.

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