

Millac

Gold

**NEW &
IMPROVED
TASTE**

Chefs Top Tip for making more of your Millac Gold



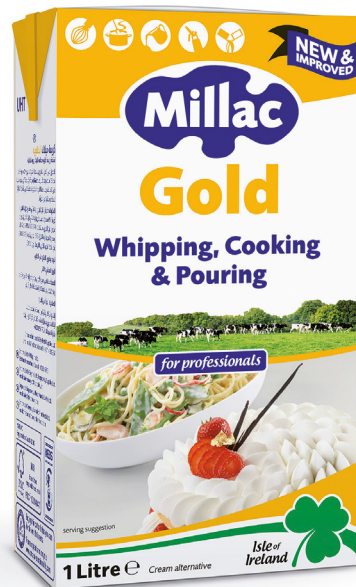
for professionals



Increased Yield

When enhanced with milk and sugar, Millac Gold will produce up to 3.8 litres of whipped cream per litre, giving a cost saving of up to 30%.

- Offers even better value for money and improved functionality
- Ribbon and soft peak whipped cream is stable in the bowl for 8 hours and 100% re-whippable, so there is no waste
- Stiff peak whipped cream is stable in a piping bag for 12 hours and in a cake for 48 hours.
- No water separation (syneresis), no fat rise, no change in colour, and pH stable
- Tastes and looks like dairy cream but with improved performance



Increase the yield of **Millac Gold**



1 Increase the yield of **Millac Gold** to 3.8 Litres whipped volume by adding 2 simple ingredients: Milk and sugar.



2 Combine all the ingredients in a mixing bowl to the ratio of 1L **Millac Gold** to 250ml milk and 40g sugar.*



3 Mix on medium speed to prevent splashing, for about 3 minutes, then on full speed until the cream thickens to the required consistency.



4 Product will reach soft peak in approximately 8 minutes at an RPM of 140-160.**

At ribbon stage & soft peak stage the cream will have an in-bowl stability of up to 12 hours and can be re-whipped meaning there is no wastage.



5 Stiff peak will be achieved in about 10-12 minutes at an RPM of 140-160. **

Stiff peak will remain stable in a piping bag for 12 hours and on cakes for up to 48 hours.



6 This enhanced **Millac Gold** whips up considerably more than a standard 35% dairy cream. There is no water separation, no fat rise and the cream is pH stable. Texture, appearance and taste is like that of dairy cream but with an improved performance.

* In an industry standard 4.6L mixing bowl, the ratio should be 500ml of Millac Gold, plus 125ml milk and 20g sugar.

** Depending on bowl size and quantity whipped.



Telephone: +44 20 8290 7020
Lakeland Dairy Sales Ltd. Killeshandra, Co. Cavan, Ireland
international@pritchitts.com
www.pritchitts.com

