



WHIPPING CREAM

THE BEST QUALITY FOR A GENEROUS WHIPPING CREAM

BONILAIT provides high quality fat-filled whey powder suitable for your whipping cream applications

BONIGRASA 60 C.H	
Base / Fat	Sweet whey / refined coconut oil
Fat (%) / Protein (%)	60 / 4,4
Value	High fat content

- ◆ Total or partial replacement of fat or milk
 - ◆ Suitable for the preparation of premixes and finished products
 - ◆ A wide range of BONIGRASA available and appropriate for many applications. Please contact our technical team for advices at export@bonilait.com

Recipe card

WHIPPING CREAM

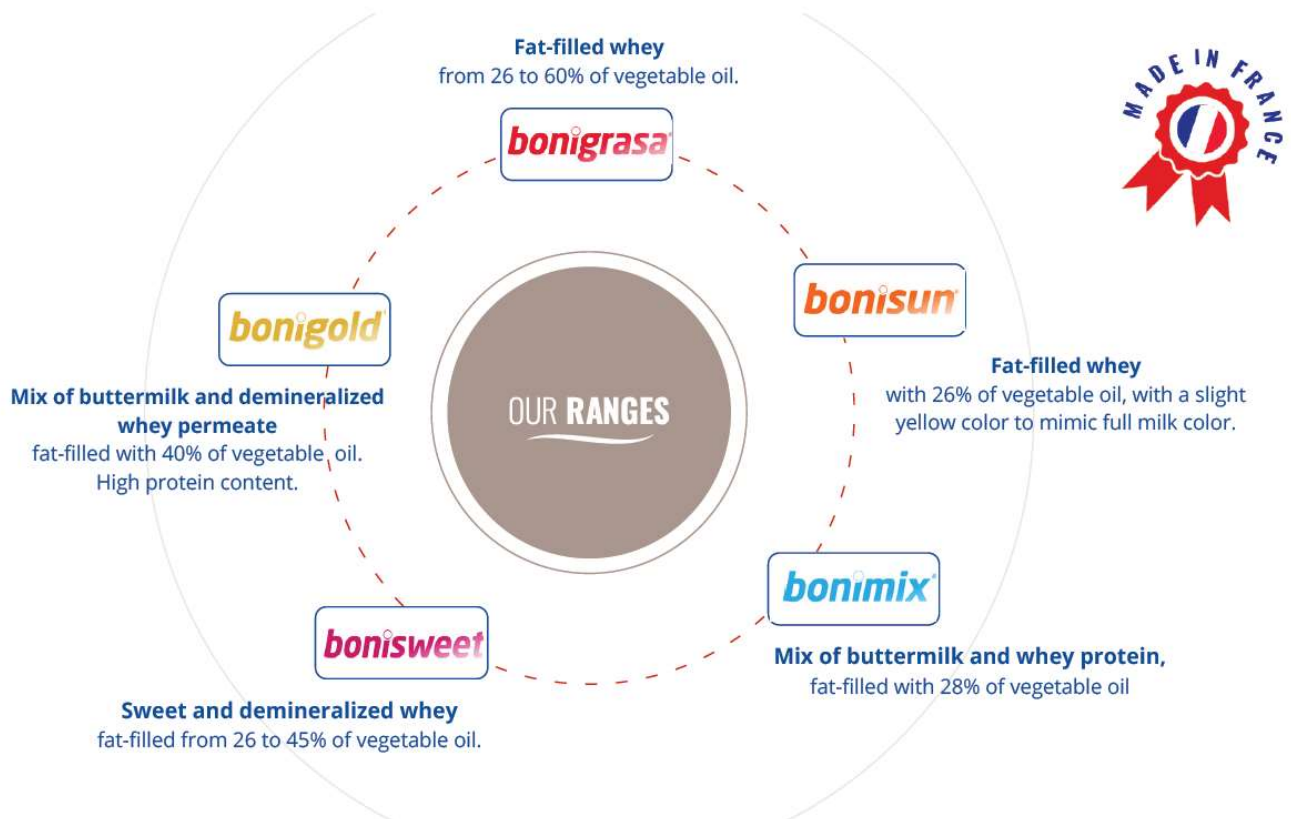
Ingredients:

Water	62%
BONIGRASA 60 C.H	15,4%
Sugar	12%
Buttermilk or SMP	6%
Glucose syrup	4%
Stabilizer and Emulsifier (E407,E473)	0.6%

Recipe:

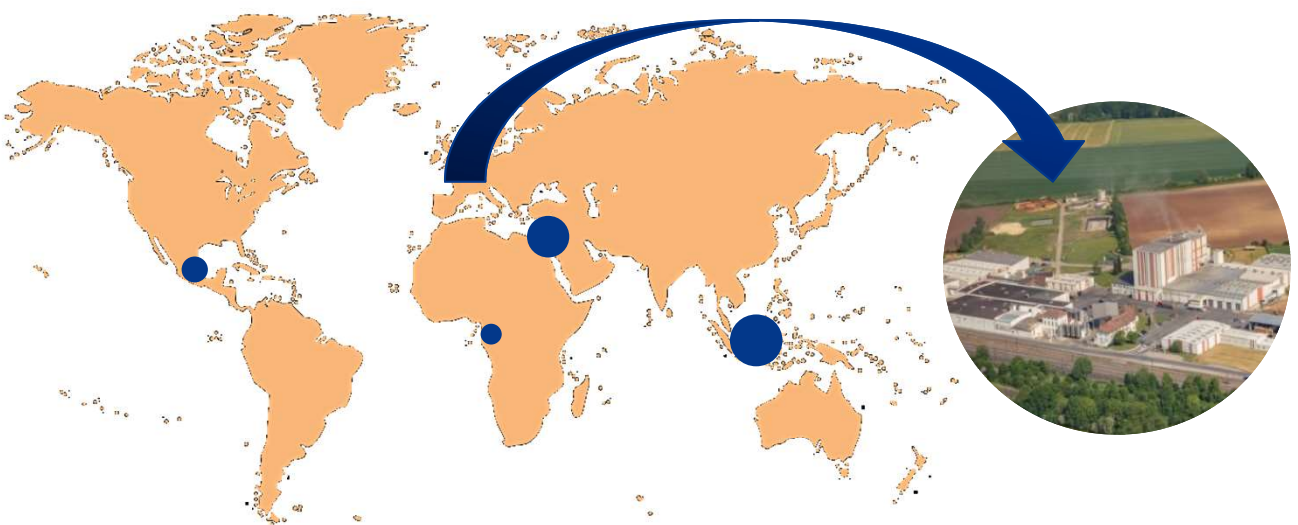
- Prepare the cream with BONIGRASA 60 C.H, the other powders and water.
- Heat the cream up to 75°C.
- Cover the cream and store at 4°C.
- Whip the cream during few minutes (time depends on the consistence you need).





PRODUCTS KEY POINTS:

- » Easy to handle, dose and to process
- » 2 in 1 fat and dairy protein
- » Emulsion facility
- » Good texture, no lumps



A company of the 1st French dairy cooperative group

