

Lactofil



Kind of Product

Lactofil is a premium quality-sweetened non-dairy cream based on vegetable oil and skimmed milk providing a longterm freshness and flavour.

Instructions for Use

To obtain best results *Lactofil* should be poured into a clean, cold bowl and whipped to a peak at 5° - 10 °C.



For Best Results

1. Whipping conditions must be as clean as possible.
2. Ensure that the whisk has a full complement of wires.
3. Ensure that the bowl is not more than a quarter full before whipping, to allow an increase in volume.

Advantages

- ◆ Easy and safe production.
- ◆ Real creamy flavour.
- ◆ Freeze-thaw stable when whipped.



- ◆ *Lactofil* returns more than a triple of the volume after whipping.
- ◆ Whips, fills, tops, pipes, pours - complete versatility.

For soft, special fillings you can add 15 - 20 % of milk to *Lactofil*.

Storage

Lactofil should be stored between 5 °C and maximum 12 °C.

Packaging

Tray of 12 tetra-boxes (à 1l).