



# GLAZE AND AMAZE FROM START TO FINISH

Add the finishing touch and unleash a world of endless creativity.

Give delicious donuts, cakes or baked delicacies a sweet upgrade with Rich's® New & Improved Bakery Finishes.

Dip | Ice | Spread | Pour





## THE PERFECT FINISHING TOUCH, EVERYTIME!

Topping, filling, decorating and delighting customers has never been sweeter. Add the finishing touch and create a desirable display using our ready-to-use range of Bakery Finishes consisting of Dipping Icings, Chocolate Ganaché, Cream Cheese, Bavarian Filling and Gel Colours.

### FEATURES AND BENEFITS



#### Easy to Use

Ready to use and loved by operators for its ease of use and ultimate convenience – available in either 5 kg or 10 kg sealable pails. Simply open, stir and dip, ice or pour!



#### Versatility

Satisfy consumer cravings and introduce a new flavour experience throughout the bakery. Use an assortment of Rich's® Bakery Finishes beyond donuts and across the bakery in cakes, desserts or creating unique flavourings in crèmes or string-ice over pastries – the possibilities are endless!

**Pro Tip:** Take donuts from ordinary to extra-ordinary and add excitement and colour to the bakery by adding a few drops of gel colours to Rich's® White Dipping Icing.



#### Better Performance

Specially formulated to have great hold on donuts for alternate merchandising requirements – open display or packaged and sealed merchandising – see handling for details.



#### Texture and Taste

Consumer-loved and specifically formulated to have the perfect sweetness, mouthfeel and glossy coating that is delightfully smooth, soft and irresistible. Loved by operators for its dry to the touch setting, anti-crack technology and flexible texture that is great for dipping, icing or pouring.



#### Minimise Wastage

No surprises with your costings. A ready-to-use product guarantees you'll always know what your margin is as you use 100% of the product. Furthermore, a ready-to-use product allows operators to decant the required amount and replace any un-used product back into the pail.

#### Shelf Life

- Bakery Finishes: Unopened and Opened, refrigerated or ambient: 7 months
- Bavarian Filling: Unopened and Opened, refrigerated or ambient: 5 months
- Raspberry Dipping Icing and Bavarian Filling: Ambient 5 months

## BAKERY FINISHES PORTFOLIO



#### Koko Dipping Icing

A quality, ready-to-use chocolate icing ideal for dipping, icing or drizzling on baked goods. This icing has a superior glossy coating that hardens slightly when dry and is delightfully smooth, soft and irresistible.

Available in 10.4 kg and 5 kg



#### White Dipping Icing

A quality, ready-to-use white icing ideal for dipping, icing or drizzling on baked goods. This icing has a superior glossy coating that hardens slightly when dry and is delightfully smooth, soft and irresistible.

Available in 10.4 kg and 5 kg



#### Caramel Dipping Icing

A quality, ready-to-use, sweet caramel flavoured icing that is golden brown in colour. Ideal for dipping, icing or drizzling on baked goods. This icing has a superior glossy coating that hardens slightly when dry and is delightfully smooth, soft and irresistible.

Available in 10.4 kg and 5 kg



#### Fudge Brownie and Donut Icing

A thick decadent fudge topping for the perfect finish on brownies or donuts.

Available in 10 kg



#### Dark Chocolate Ganaché

A versatile ganaché that's easy to apply. Simply heat to 40°C for dipping, drizzling or pouring.

Available in 9.53 kg



#### Bavarian Filling

New Bavarian Filling is a superior, ready-to-use, rich and creamy custard flavoured filling. Ideal for filling donuts, cakes and puff pastry, flavouring crèmes or simply enjoyed as an instant pudding - the possibilities are endless.

Available in 10 kg



#### Cream Cheese Icing

Rich's® Cream Cheese Icing offers an authentic-tasting cream cheese-style icing that can be used on carrot cake, red velvet cake or cinnamon rolls.

Available in 5 kg



#### Strawberry Flavoured Dipping Icing

A quality, ready-to-use, strawberry flavoured icing that is pink in colour. Ideal for dipping, icing or drizzling on baked goods. This icing has a superior, glossy coating that hardens slightly when dry and is delightfully smooth, soft and irresistible.

Available in 5 kg



#### Red Dipping Icing

A quality, ready-to-use red icing ideal for dipping, icing or drizzling on baked goods. This icing has a superior glossy coating that hardens slightly when dry and is delightfully smooth, soft and irresistible.

Available in 5 kg



#### Lemon Flavoured Dipping Icing

A quality, ready-to-use, lemon flavoured icing that is light yellow in colour. Ideal for dipping, icing or drizzling on baked goods. This icing has a superior glossy coating that hardens slightly when dry and is delightfully smooth, soft and irresistible.

Available in 5 kg.



#### Raspberry Dipping Icing

A quality, ready-to-use, raspberry flavoured icing that is dark red in colour. Ideal for dipping, icing or drizzling on baked goods. This icing has a superior glossy coating that hardens slightly when dry and is delightfully smooth, soft and irresistible.

Available in 5 kg



#### Green Dipping Icing

A quality, ready-to-use green icing ideal for dipping, icing or drizzling on baked goods. This icing has a superior glossy coating that hardens slightly when dry and is delightfully smooth, soft and irresistible.

Available in 5 kg

## DIPPING ICING HANDLING GUIDE

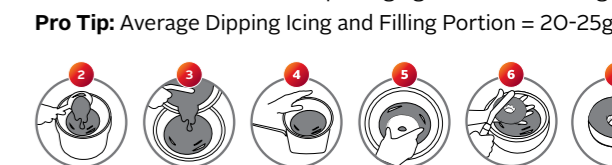
### COLD APPLICATION FOR OPEN DISPLAY MERCHANDISING ONLY

1. Open the pail.
2. Using a large spoon, agitate the icing from the bottom of the pail to the top and mix well.
3. Decant the required amount of dipping icing into a sealable, airtight container.
4. Either dip the donut, allowing excess icing to drip off, or spread the icing onto a donut using a small pallet knife to smooth the surface and edges.
5. Decorate the top of the donut as required.
6. Allow icing to set before merchandising.



### HOT APPLICATION FOR PACKAGED OR SEALED MERCHANDISING ONLY

1. Open the pail.
2. Using a large spoon, agitate the icing from the bottom of the pail to the top and mix well.
3. Decant the required amount of dipping icing into a clean, heat proof bowl.
4. Heat dipping icing to between 35°-55°C. Do not over heat or exceed 55°C.
5. Dip the donut, allowing excess icing to drip off.
6. Decorate the top of the donut as required.
7. Allow icing to set before merchandising.
8. Place donuts into sealable packaging for merchandising.



**Pro Tip:** Average Dipping Icing and Filling Portion = 20-25g





## NEW FILLING

**New Bavarian Filling** is a superior, ready-to-use, rich and creamy custard flavoured filling. Ideal for filling donuts, cakes and puff pastry, flavouring crèmes or simply enjoyed as an instant pudding - the possibilities are endless.



## PERFECTLY PAIRED

Our Bakery Finishes range, pairs exceptionally well with our other products to create that perfect finish.



Gel Colours

European Style Whip Topping™

Ready-To-Whip Bettercreme®

Pre-Whip Bettercreme®

Made with Lemon Dipping Icing, mixed with Dairy Flavoured Bettercreme®



## BE INSPIRED, DARE TO DREAM



Perfectly paired with: Donuts | Puff Pastry | Danish Pastry | Brownies | Croissants | Sponges | Biscuits | Muffins | Cup Cakes | Sweet Dough



## PRODUCT INFORMATION

Product code	Description	Case count	Unit mass	Gross mass
04252	Koko Dipping Icing	1	10.4 kg	10.8 kg
16456	Koko Dipping Icing	1	5 kg	5.4 kg
04262	White Dipping Icing	1	10.4 kg	10.8 kg
16458	White Dipping Icing	1	5 kg	5.2 kg
04312	Caramel Dipping Icing	1	10.4 kg	10.8 kg
08825	Caramel Dipping Icing	1	5 kg	5.3 kg
07743	Green Dipping Icing	1	5 kg	5.3 kg
07744	Red Dipping Icing	1	5 kg	5.2 kg
07742	Lemon Flavoured Dipping Icing	1	5 kg	5.2 kg
16457	Strawberry Flavoured Dipping Icing	1	5 kg	5.2 kg
17048	Raspberry Flavoured Dipping Icing	1	5 kg	5.3 kg
06646	Cream Cheese Icing	1	5 kg	5.3 kg
11587	Dark Chocolate Ganaché	1	9.5 kg	9.9 kg
59471	Fudge Brownie and Donut Icing	1	10 kg	10.4 kg
11845	Bavarian Filling	1	10 kg	10.4 kg

**Rich Products Corporation Africa** 77 Earp Street, Ophirton, Johannesburg, South Africa, 2091

Tel: 0860-0-RICHS (74247) [www.richs.co.za](http://www.richs.co.za)

For detailed product information and additional recipe inspiration, please visit [www.richs.co.za](http://www.richs.co.za)

