

BEST PRACTICES AND TROUBLESHOOTING FOR SUPERIOR RESULTS

Delight your customers! Rich's® Ready-to-Whip Toppings and Icings offer consistency and performance to make any cake or dessert a delight to use. Here are some tips to make sure every bowl you whip is the absolute best it can be.



PROBLEM	POSSIBLE CAUSE	SOLUTION
Low volume (whipped)	<ul style="list-style-type: none"> Overfilling whipping bowl capacity. 	<ul style="list-style-type: none"> Only fill mixing bowl to 20% capacity for best whipping results.
Long whipping time	<ul style="list-style-type: none"> Overfilling whipping bowl capacity. Liquid product too cold or not correctly defrosted. Equipment issue: Incorrect or inferior equipment used for whipping. 	<ul style="list-style-type: none"> Only fill mixing bowl to 20% capacity for best whipping results. For best results whip crème at a temperature between 7°-10°C Replace the whisk and / or double check whipping speed settings.
Visible cracks or air pockets	<ul style="list-style-type: none"> Product was applied to a frozen cake. Product was whipped on high speed. Product is over whipped. 	<ul style="list-style-type: none"> Thaw or defrost cake thoroughly before decorating. Only whip crème on medium speed for best results. Whip crème for approximately 6-10 minutes, depending on machine type, at ideal temperature and correct bowl capacity volume. Soft peaks will indicate perfectly whipped crème.
Overrun lower than expected	<ul style="list-style-type: none"> Product stored at ambient temperature for long period of time. Too much product in the bowl to whip. Equipment issue: Incorrect or inferior equipment used for whipping. 	<ul style="list-style-type: none"> Store unopened product at -18 °C or below. Only fill mixing bowl to 20% capacity for best whipping results.
Sliding off, weeping or bulging	<ul style="list-style-type: none"> Product too cold or not correctly defrosted. Product has not been whipped enough. 	<ul style="list-style-type: none"> For best results whip crème at a temperature between 7°-10°C. Whip at a medium speed until soft peaks form.
Coarse or too stiff	<ul style="list-style-type: none"> Product is over whipped. Too much product in the bowl to whip. Whipping at incorrect temperature. Product has reached its maximum bench time. 	<ul style="list-style-type: none"> Whip crème for approximately 6-10 minutes, depending on machine type, at ideal temperature and correct bowl capacity volume. Stiff peaks will indicate perfectly whipped crème. Only fill mixing bowl to 20% capacity for best whipping results For best results whip crème at a temperature between 7°-10°C. Store whipped product in refrigerator directly after use minimising direct heat.
Colour bleeding	<ul style="list-style-type: none"> Using dyes or colours not compatible for crème. 	<ul style="list-style-type: none"> Use only recommended colours or Rich's® Gel Colours.
Shelf Life	<p>Whip Topping®</p> <ul style="list-style-type: none"> Unopened frozen: 12 months Unopened refrigerated: 3 months Open refrigerated: 3 weeks Refrigerated: 5 days on a cake or dessert 	<p>Bettercreme®</p> <ul style="list-style-type: none"> Unopened frozen: 12 months Unopened refrigerated: 3 months Open refrigerated: 3 weeks Ambient: 7 days on a cake or dessert



INFINITE POSSIBILITIES.
ONE FAMILY.

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