

B/C TOPPING®

B/C TOPPING®.  
LIMITED ONLY BY A  
CHEF'S *imagination.*



Choose INSTANTWHIP® B/C TOPPING® for your cakes, pies, desserts – or any other sweet treat. It's got the rich, creamy taste people remember, yet it's the up-to-date choice for bakers, cafeterias, caterers, restaurants and dessert manufacturers. B/C TOPPING® is ready to mix so you can get right to the creativity. Add your own flavors, candies, fruits or coloring; even add it to heavy cream as a stabilizer. Plus, you can freeze it after whipping, so desserts can be safely stored until you're ready to thaw, serve or sell. Ordering INSTANTWHIP® B/C TOPPING® couldn't be easier - whether it's from your local Route Sales Team, online or with a phone call.

Available in Quarts

**instantwhip**  
FOODS



- Ready to whip - no water to add.
- Mixing equipment must be CLEAN and COLD.
- Shake container well or stir liquid mix thoroughly before pouring into mixer bowl.
- Nothing to add – product contains sugar and vanilla. Additional sugar, honey, vanilla, coloring, fruits, candies, or flavorings may be added.
- Do not overload or under-load mixing bowl. For best results the wire whip should be covered from one-fourth to one-half ... NOT more or less.
- Whip at MEDIUM speed until tracks of wire whip show. Stop machine and raise wire whip. If tracks remain stable, product is ready to use. DO NOT OVER WHIP! (Over whipping tends to cause product to become greasy and change flavor.)
- Those desiring to use mixture with heavy cream - for best results we recommend 25% heavy cream to 75% B/C or 1 quart heavy cream to 3 quarts B/C.
- When blending with heavy cream or other ingredients, first start with B/C. When partially whipped, add other ingredients.
- Close carton containing unused liquid mix tightly (this will keep the liquid from thickening and keep out any foreign odors that will affect the flavor).
- Unused whipped topping must be refrigerated immediately in covered container.
- Can be frozen after whipped - for birthday cakes, logs, pies, éclairs, and ice cream cakes.



## HANDLING INSTRUCTIONS

For best results, keep refrigerated between 34-38 degrees

## A Tasty INSTANT FACT

*B/C TOPPING® has been a baker's favorite for over 50 years.*



INSTANTWHIP® products are delivered directly to your cooler in our own refrigerated trucks by our trained Route Sales Team who carry a wide variety of products for your convenience. Quality products, old-fashioned customer services and modern conveniences – these are the reasons INSTANTWHIP® has served the food service industry since 1934.



For your nearest INSTANTWHIP® Distributor, please contact us at 1.800.544.9447 or online at [www.instantwhipfoods.com](http://www.instantwhipfoods.com)

**instant whip**  
FOODS