

VELVETOP™ Liquid Non-Dairy Whipped Icing and Filling Handling Instructions



Product Handling

- When product is received, store frozen.
- Thaw product completely under refrigeration (35°F-39°F), 48 hours prior to use.
- Never thaw by placing container in hot water or leaving out at room temperature.
- Do not refreeze liquid after thawing. Unopened, thawed product can be stored at refrigerated temperature (35°F-39°F) for up to 8 weeks.
- For best results, whip products at 45°F-48°F.
- Stir before using. Make sure all ice crystals are completely thawed before mixing.
- Unwhipped product should not sit out unrefrigerated for more than 20 minutes.

Whipping Instructions

- Shake container well before opening.
- Pour liquid into clean, dry mixing bowl.
- Optimum product temperature should be 45°F-48°F.
- Mix on medium speed with a wire whip for approximately 7-10 minutes or until soft peaks form.
- The colder the product, the longer the mix time. The warmer the product, the shorter the mix time.

Note: Icing should be checked during mixing. Mixing times will vary depending on temperature of the product. To check for proper consistency, stop the mixer. Using a spatula, make a furrow through the icing deep into the bowl. The furrow should remain in the icing when the spatula is removed. The side walls of the furrow should remain slightly firm and not cave in.

Mixer Size and Amount of Product

<i>Mixer Size</i>	<i>Amount of Liquid Product</i>
20 qt. bowl	8.5 lbs. (1/1 gallon carton)
30 qt. bowl	17.0 lbs. (2/1 gallon cartons)
60 qt. bowl	25.5 lbs. (3/1 gallon cartons)
80 qt. bowl	34.0 lbs. (4/1 gallon cartons)

Dawn VELVETOP™ Non-Dairy Whipped Icing and Filling will have an overrun of approximately 2.5 to 3 times its original volume (20 and 30-quart bowl sizes are recommended to produce the best results).

Shelf Life

Unopened, frozen	1 year
Display, frozen	90 days
Covered, refrigerated	3 weeks
Whipped, refrigerated	3 days
Display, refrigerated	7 days (Domed)
Display, room temperature	5 days (Domed)

Note: Do not overwhip or whip on high speed. Product will become stiff and aerated in texture. Product is best if used 30-60 minutes after makeup. Refrigerate any unused product and use within three days of preparation for maximum freshness.

VELVETOP™ Liquid Non-Dairy Whipped Icing and Filling

Troubleshooting Guide

Cause ▶ Problem ▼	Mixing bowl too large or small	Icing not thawed, contains ice crystals	Icing became too warm	Freeze/thaw cycle has occurred	Whipped on high speed	Whipped too long	Lack of humidity in show-case	Icing thawed in hot water	Wires missing from whip	Product not covered properly
Lacks volume	1	2	2					7	8	
Excessive whip time		2		4					8	
Heavy texture, large air cells			3			6				
Grainy, gritty texture			3	4	5	5				
Thawed icing is thick and off-color				4						
Finished icing is drying out					5	5	6			9
Will not whip to form peaks	1	2	3					7		
Icing whips and turns soft		2		4				7		
Not whipping, air bubbles		2			5					

Solutions:

- 1 Liquid icing should be ¼ full in mixing bowl, product should reach wire whip.
- 2 Thaw icing from freezer in cooler or refrigerator 48 hours before use.
- 3 Do not leave liquid icing at room temperature longer than 20 minutes before use.
- 4 Replace product. Do not use product, which has been frozen, thawed, and then refrozen.
- 5 Add 10 to 20% additional liquid icing to whipped icing and rewhip for 1 to 2 minutes.
- 6 Correct humidity in showcase.
- 7 Never thaw by placing container in hot water or leaving out at room temperature.
- 8 Replace or repair wire whip.
- 9 If icing is stored in a pail or container, cover with lid or plastic wrap and refrigerate.

