

Ambiante

There are unlimited possibilities with **Ambiante** ready to whip non-dairy topping in everyday patisserie and baked goods.

It offers outstanding performance, ease of use and exceptional overrun. It is also great on its own with a superior mouth feel complemented by a delicate sweet taste.

- Kosher Tetra Pack
- Gluten Free
- Vegan Suitable



Product Name: Ambiente

Product Code: 4102871

Packaging: 12 x 1L Tetra Pack

Shelf Life: Ambient unopened for 9 months





Tips & Tricks

After whipping, you can incorporate pastry creams, fruit fillings, or chocolate. You can also, add to mousse to help stabilize.

FEATURES AND BENEFITS:

Outstanding performance

- **Exceptional overrun:** Produces high yield, up to 4 times in volume for increased production
- **Remarkable stability:** up to 5 days in the fridge after you've created your decorations; no cracking, no discolouring
- **Maintains its volume:** after whipping in the piping bag and on the dessert
- Freeze/thaw stable

Easy to handle

- **Easy to store and use.** Available in 1L Tetra Pak and 10L Bag in box.
- **UHT sterilized:** Can be stored at room temperature (max. 20°C for up to 9 months)
- **Ready to whip** after cooling to 5°C in the fridge
- Whip on medium speed until desired texture is achieved for best stability

Unlimited creativity

- **Remarkable coverage and workability** while masking and decorating cakes and other patisserie baked goods
- Lets you create sharp edges and delicate features (like flowers) with ease
- Holds colours and flavours perfect for your plant-based creations as it does not include any animal derived ingredients