

Ambiante

Ready to whip non-dairy topping




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With **Ambiante** there are unlimited possibilities 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.

Tips & Tricks
After whipping, you can incorporate pastry creams, fruit fillings, or chocolate. Also, add to mousse to help stabilize.

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 application
- Freeze/thaw stable

Easy to handle

- **Ambiante** topping is easy to store and easy to use: available in 1L Tetra Pak and in 10L Bag in box
- UHT sterilized: **Ambiante** topping can be stored at room temperature (max. 20°C for up to 9 months)
- Ready to whip after cooled in refrigerator, **until 5°C**
- 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 **Ambiante** does not contain any animal-derived ingredients



Product Name: Ambiente NH
Product Code: 4001006
Packaging: 10L Bag in Box



Product Name: Ambiente NH
Product Code: 4012604
Packaging: 12 x 1L Tetra Pak



Contact us for more details & recipes

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