

Splendid

Anywhere, anytime!



Puratos
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Beat the heat with Splendid

Splendid is the newest innovation in the world of non-dairy creams. This cream allows you to save time, as it can be stored and whipped at any temperature between 10°C and 35°C. No more cooling before whipping, Splendid is always ready to whip.

When using Splendid, you will experience excellent covering and spreadability, a smooth texture and great stability. This makes Splendid the perfect product for your decorated cakes.



Ambient stored finished goods

- ✓ Cream decorations will not collapse
- ✓ Cream stays smooth and soft throughout the complete shelf life
- ✓ Less cracking of the cake
- ✓ No change in colour of the cream

Facts

- ✓ Always ready to whip (at any temperature from 10°C - 35°C)
- ✓ Great taste and smooth texture
- ✓ Blends well with other ingredients (acidic ingredients, cocoa...)
- ✓ Finished goods can be stored frozen, chilled or at ambient temperatures
- ✓ Longer shelf life of finished goods
- ✓ Freeze-thaw stability



www.puratos.com/products/splendid

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