

Barentz.

Delivers smooth, stable peaks
with a rich, creamy flavour

- Easy to whip
- Smooth & creamy texture
- Consistent stability
- Enhanced flavour
- Extended shelf life
- Versatile use

Cloudwhip

Silky Smooth Whipping Cream

This is a concept with many recipe varieties. It is meant to be used as a base to identify a customer's best solution.



Concept description

This whipping powder is specially designed to create smooth, stable, and creamy whipping cream ideal for decorating cakes and desserts.

Formulated with high-quality ingredients including **Lamequick® CE5557** as a stabiliser, it ensures easy whipping, excellent volume, and consistent texture. Enhanced with pure icing sugar, **natural vanilla flavour**, and a **creamier mouthfeel additive**, it delivers a rich taste and pleasant aroma.

Additional components like **Saltwell® Natural** and Carboxy Methyl Cellulose help balance flavour and improve shelf life, making this whipping powder perfect for both professional bakeries and home use.

Formulation guidelines

Ingredient	Percentage
Lamequick® CE5557	49.47%
Pure Icing Sugar	49.47%
Saltwell® Natural	0.49%
Vanilla Flavouring Powder 5SP-84121	0.30%
Creamier Mouthfeel 5SP-83990	0.20%
Carboxy Methyl Cellulose	0.07%
Total	100%