



Chantilly Whipped Cream

With GPI 121

Guide

When you need chantilly whipped cream toppings to remain voluminous and stable, while still having a clean and creamy mouthfeel,

GPI is here to create your solution and guide you forward.

Perform

With our deep knowledge in functional hydrocolloid blends, we used **GPI 121** to improve the foam structure of whipped cream, reduce syneresis, and increase firmness. All these functionalities combine to create a whipped heavy cream topping that holds stiff peaks and volume for an extended period of time.

GPI understands your product's journey from formulation to processing.

Inspire

Use GPI 121 in chocolate mousse, frozen latte toppings, eclair fillings and tiramisu!

GPI is your hydrocolloid solutions provider for new product development and optimization. See our contact details at the end of the recipe.



INGREDIENTS

Chantilly Whipped Cream

193.7g	Heavy Cream (35% fat)	96.9%
4g	Granulated or Icing sugar	2%
2g	Vanilla extract	1%
0.2g	Emulsifier (mono-glyceride)	0.05%
0.1g	GPI 121	0.05%
200g	Total	100%



Chantilly Whipped Cream

PROCEDURE

Mixing:

- Premix **GPI 121** and emulsifiers.
- Disperse into cream with constant agitation.
- Add sugar and vanilla extract.
- Heat the mixture to 82°C for a minimum of 16 seconds.
- Once the mixture is pasteurized, slowly cool it down to 40°C.
- Package and ripen (age) the mixture at 8°C undisturbed for at least 2 hours.
- Store the heavy cream mixture at 4°C for a further 16 hours.

Whipping:

- Whip the heavy cream mixture as desired. Maintain 4°C - 6°C while whipping for best results.

NUTRITIONAL FACTS

40 servings per recipe

Serving size 2 Tbsp (5g)

Amount per serving

Calories

17

% Daily Value*

Total Fat 1.8g	2%
Saturated Fat 1.1g	6%
Trans Fat 0g	

Cholesterol 7mg	2%
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Sodium 2mg	0%
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Total Carbohydrate 0.3g	0%
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Dietary Fiber 0g	0%
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Total Sugars 0.1g	0%
Includes 0g Added Sugars	0%

Protein 0.1g	
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Vitamin D 3mcg	13%
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Calcium 3mg	0%
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Iron 0.3mg	0%
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Potassium 4mg	0%
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*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ALLERGEN INFORMATION

CONTAINS: Dairy

Looking for inspiration?

Contact: info@gpiglobal.com