



Cuisine Tech

10330 - Versa Whip

Versa-Whip whipping agents are excellent high performance whipping proteins used to achieve aeration, emulsification, and texture modification. Specific applications include desserts, frozen desserts, confections, beverages, baked goods, marshmallows, frosting and icings.



Nutrition Facts

Servings per Container	3
Serving size	100g
Amount per serving	
Calories	310
% Daily Value*	
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	0%
Sodium 6800mg	296%
Total Carbohydrate 18g	7%
Dietary Fiber 1g	4%
Total Sugars 17g	
Includes 0g Added Sugar	0%
Protein 76g	
Vitamin D 0mcg	0%
Calcium 210mg	16%
Iron 6mg	33%
Potassium 0mg	0%

* 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.

* Benefits

Versa-Whip 620 K is a food grade, enzyme modified vegetable protein derived from soy protein (produced from genetically modified soy, Euro 1139/98) by carefully controlled enzymatic hydrolysis. The major ingredients of the product are enzyme modified soy protein, sodium hexametaphosphate (a whip enhancer) and sucrose (to standardize whip performance and facilitate dispersion). A minor percentage of sodium chloride is formed during processing. Versa-Whip 620 K whipping protein has been certified Kosher Pareve.

Ingredients

Enzyme modified soy protein, sugar, sodium hexametaphosphate

⚠ Allergens

Contains:



soy

Free From:



crustaceans



eggs



fish



milk



peanuts



tree nuts



wheat

Handling Suggestions

Dry and cool (68-72F, 20-22C)

Serving Suggestions

Add to desserts such as marshmallows, frozen desserts, or other baked goods to achieve aeration and emulsification.

Prep & Cooking Suggestions

Add to your products to achieve aeration, emulsification and or modified texture. Specific applications include desserts, frozen desserts, confections, beverages, baked goods, marshmallows, frosting and icings.

📄 Product Specifications

Brand	Manufacturer	Product Category
Cuisine Tech	PARIS GOURMET	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
837775006605	CT1033	10330			1/10 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
1lb	3.8lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12.5in	6.5in	8in	0.38ft3	11x8	475days	60°F / 77°F



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Nutrition Analysis - By Measure

Calories	310	Total Fat	1g	Sodium	6800mg
Protein	76	Trans Fats		Calcium	210mg
Total Carbohydrates...	18g	Saturated Fat	0g	Iron	6mg
Sugars	17g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

