ITEM CODE | DESCRIPTION | NET WT (LBS) | GROSS WT (LBS) | SHELF LIFE (DAYS) | DIMENSIONS | STORAGE | UNITS |
--- | --- | --- | --- | --- | --- | --- | --- |
10229717 | VANILLA CHANTELLA WHIPPED TOPPING | 18.0 | 21.0 | 12.5”x12.5”x15.2” | Ambient Controlled | 180 | 12 x 3 = 36 | PER |

Ingredients:
Invert Sugar, Water, Vegetable Shortening (Coconut Oil), Sugar, Alpha-Cyclodextrin. Contains 2% or less of each of the following: Natural Flavors (Milk), Modified Cellulose, Salt, Pregelatinized Corn Starch, Soy Lecithin, Potassium Sorbate (Preservative), Glucono-Delta-Lactone, Xanthan Gum, Guar Gum.

No Artificial Sweeteners
No Unnecessary Preservatives
No High Fructose Corn Syrup
No Artificial Flavors
No FD&C Colors

SIMPLICIOUS

Fresh ideas. Superior Formulations. Outstanding Taste & Quality.

No Matter How It's Used, Chantella Performs Perfectly

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Simple Storage • Heat Tolerant • Easy to Use

Fresh ideas. Superior Formulations. Outstanding Taste & Quality.
BE BRILLIANT
WITH CHANTELLA™

What’s Important When it Comes to Whipped Toppings?

- Consistent quality: 86%
- Stability of product: 83%
- Product performance: 86%
- Is easy to use/dispense: 82%
- Is easy to store: 83%


When It Comes To Performance, Chantella Takes The Cake

With superior functionality, Chantella is the whipped topping that does it all.

SIMPLE STORAGE
No frozen or refrigerated storage needed. Consistent quality from the top to bottom of the pail.

HEAT TOLERANT
Can be applied to cool or warm items. Decorations hold up outside of the refrigerated case.

EASY TO USE
Goes on smooth with minimal effort. Holds sharp peaks & edges.
ABOUT BRILL

A trusted brand since 1928, Brill delivers fresh ideas and superior formulations for cakes, icings, and cookies that inspire bakers to be brilliant.

CHANTELLA IS AN INNOVATIVE WHIPPED TOPPING that does not require frozen or refrigerated storage, freeing up space for more temperature-sensitive items and eliminating thaw time.

HANDLING INSTRUCTIONS:
Optimal storage and use between 65-75°F. Do not freeze pail. Product can only be frozen after application. Once opened, the product is ambient stable for 21 days if sanitary conditions* are met.

Use the following guidelines for establishing shelf life for typical bakery products filled and topped with Chantella:

- 70-75°F - 5 days
- 40-45°F - 10 days
- 0-20°F - 30 days

(Thaw cake for 24 hours in refrigerator before bringing to room temperature)

Variation in shelf life can be expected depending on the moisture content of products as well as packaging and environmental conditions.

*Store in clean and dry conditions. Use clean, dry and sanitary utensils when applying the product.
No Matter How It’s Used, Chantella Performs Perfectly

Use on a variety of baked goods and beverages including: cakes, pies, parfaits, hot chocolate, cookies, donuts, brownies, milkshakes, root beer floats and more!

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