



VERSATIE® UNCONFINDED BY THE RULES OF CREAM.

The Cooking, Pouring, Whipping Solution

Swirl in the savoury and sweet possibilities.

Versatié® has flexibility and strength to dish up creamy classics and unique creations. Versatié® offers the neutral taste and luxurious texture that makes ingredients sing. Craveable curries. Perfect panna cotta.

Dippable dips. Create smooth success every time!



FEATURES AND BENEFITS



Versatile

Developed for a variety of culinary kitchen creations, Versatié® is ideal for both sweet and savoury as well as, hot and cold applications, making it the preferred alternative for all cooking, pouring and whipping requirements.

Did you know? Versatié® can be cooled and reheated and won't split.



Stable & Consistent

Versatié® has superior acid, alcohol and fat stability tolerance allowing operators to do and create more.

Pro Tip: Make standout sour cream by adding lemon juice directly to Versatié® without the fear of splitting or curdling. Alternatively, top and garnish Irish Coffees knowing Versatié® will remain creamy, workable and stable due to its advanced alcohol and heat stability.



Reduction Time & Yield Loss

Versatié® has been specifically formulated to be at sauce consistency and to thicken without the addition of other ingredients. Imagine reduced reduction time and less yield loss resulting in more portions per serving, minimised wastage, increased production time, and ultimately increased profits!



Serious Savings

Besides Versatié® being at sauce consistency, offering less yield loss, time savings and allowing operators to prepare in advance or reheat products; Versatié® is cost effective in application allowing you to maximise bottom line profits.



Yield

Whip Versatié® up to 3 times it's original volume; providing a greater yield that allows operators to get more dollops per portion saving you on cost! Advanced whipped stability and hold time allows operators to prepare decadent desserts in advance.



Texture & Taste

Versatié® delivers a delicious, authentic creamy flavour and texture guaranteeing consistency and success every time.



Endless Possibilities

Great as an ingredient or for sauces, soups, dressings, desserts, beverages and more – Versatié® replaces dairy in any recipe!

RICH'S VERSATIE® OUTPERFORMS DAIRY

	TIME TO REDUCE	VOLUME BEFORE REDUCTION	VOLUME AFTER REDUCTION	PERCENTAGE LOSS
Versatié®	8:30 mins	500 ml	400 ml	20 %
Fresh Cream	19:34 mins	500 ml	230 ml	54 %

Handling

For Cooking & Pouring Applications

Shake before use and pour required amount directly from the pack.

For Whipping Applications

Shake before use. For best whipping results, pour Versatié® directly from the fridge into a clean, cold and dry mixing bowl.

• Whip on medium speed for approximately 6 - 8 minutes until desired texture is achieved. **Note:** Desired texture is dependent on application. • Add colour, flavour and sugar as desired before whipping. • Versatié® is unsweetened, add sweetener to taste if desired. • Versatié® can be used in conventional mixers, cream guns and milkshake makers. Keep refrigerated at all times between 4-7°C. DO NOT FREEZE.

Shelf Life: Unopened, refrigerated: 12 months | Opened, refrigerated: 14 days

PRODUCT INFORMATION

Product code	Description	Case count	Unit mass	Gross mass
13745	Versatié®	12 X 1 L	1 L	12.5 kg

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For detailed product information and additional recipe inspiration, please visit www.richs.co.za

