

BE ON TOP® OF YOUR GAME!

ON TOP® is a pre-whipped topping, blended with a combination of dairy and non-dairy ingredients for superior stability, high volume performance and an unmatched taste profile.

Light, creamy and crafted for the ultimate mouthfeel, **ON TOP**® is your go-to solution when capacity, consistency and efficiency is key.



ON TOP * ticks all the boxes when it comes to Taste, Versatility, Stability and Temptation!

ON TOP® offers exceptional value without compromising on quality, performance, or stability, making it a smart selection for any food establishment.

ENJOY ENDLESS POSSIBILITIES WITH ON TOP®

Garnish on the go!

ON TOP® allows you to add effortless finishing touches to desserts, beverages, layered cakes, catering delights and grab and go treats.





Desserts



Milkshakes



Cakes & Cupcakes Hot Drinks





Grab & Go





PERFECT FOR HIGH-VOLUME OUTPUT

When time and delivery matter the most, **ON TOP®** allows you to prepare cakes and desserts ahead of time or create on demand beverages to entice and delight!



PROFITABILITY

With **ON TOP®** you can achieve better profit margins by saving on time, labour, resources, and waste.

WHY ON TOP® COMES OUT ON TOP







	ON TOP®	Cream Gun
CONVENIENCE	Convenient, disposable piping bag with a nozzle already attached.	Gas Canisters, trained labour, cleaning utensils and time are all required for this tedious process.
YIELD	No wastage as you use 100% of the product.	Typically, 10 - 30% of product remains in the canister resulting in lost profits.
STABILITY	Superior hot and cold stability and holds additional ingredient toppings well.	Product dispensed from gun has short application stability as it melts on hot beverages or desserts.
PLANNING	Allows you to prepare large volume applications or desserts in advance.	Product must be prepared to order or just in time due to short stability.
OPERATOR FRIENDLY	Requires no training and is simple, ready and easy-to-use with no mixing or labour required. Simply tear and squeeze.	Operator handling and preparation knowledge is required to understand product usage and safety of equipment.
WHIPPING	Perfectly pre-whipped so can't be over or under whipped and produces perfectly sized even portions each time every time.	Product is easily over or under whipped if not charged correctly resulting in wastage.
PRICING & COST	Know your margin. No surprises with your costings as you use 100% of the product and control your portion sizes.	Portion sizes are dependent on the operator handling the product – yield is influenced by whipped performance.
ENVIRONMENTALLY FRIENDLY	Nozzle and bag can be recycled.	Aluminum nitrogen charges are not environmentally friendly and fill landfills.
HYGEINE	Always safe and consistent. ON TOP® is produced and packaged under stringent food safety controls.	Cream guns are risky, difficult to clean and can impose a health risk or spoil good product if not correctly sanitized or mishandled. Constant monitoring of product freshness is required.
TASTE	Specifically formulated to have the perfect sweetness.	Taste depends on product in cream gun.
TEXTURE	Will not sour and has a smooth texture, offering a consistent flavour every time.	Risk of souring in the cream gun due to cream gun sanitation and product being used.
SHELF LIFE	Convenient. Ready-to-use. Available on demand! Refrigerated, unopened: 14 Days Refrigerated, opened: 5 Days Frozen: 12 Months	Shelf life dependent on average product used in gun: Refrigerated, unopened: 7 Days Refrigerated, opened: 1 - 3 days

THE **PROOF IS IN THE DOLLOP**

ON TOP® has superior hot and cold stability allowing you to prepare large volume applications ahead of time.*





PRODUCT INFORMATION

Serving suggestion



SHELF LIFE: 12 Months unopened and frozen | 14 Days unopened refrigerated 5 Days open and refrigerated | 5 Days refrigerated, decorated and domed on a cake or dessert





*Rich Products Corporation Africa proprietary research. Timing may vary depending on environment temperature, handling and application.

