



Soyatoo! Info

Handling the pressurised can

Basics

Ready-to-use soy whip in the pressurised can is a new and at present worldwide unique product. The can is an integrated system comprising both food technology and packaging engineering.

Two unmixed components

The can contains two separate components. 1.) soy cream and 2.) propellant gas (to be precise: nitrous oxide). Both components are contained separately in every can.

How does the cream get out of the can?

Quite simply: in order to dispense the cream you must first shake the can so that the cream lies directly in front of the valve. Once it is there you press the nozzle (or to be more exact, the base of the valve), so that the gas simply expands and propels the cream mass forwards.

Why are there handling problems particularly during the hot months?

Ready-to-use soy whip in the pressurised can is a technically optimised but not impervious product and it tends to thicken when subject to severe temperature fluctuations. It is most susceptible subjected first to heat and then prolonged cold. This makes it much harder to get the cream in front of the valve. (You have to shake it more vigorously, but it still works, of course)

What is the best thing to do in this case?

- 1.) Don't store the cream too cold. Best of all, don't refrigerate it, or take it out of the fridge at least 10 minutes before use.
- 2.) Give the can a vigorous downward jolt. You will notice that something moves inside the can (this is the cream mass). Shake the can downwards only, not upwards, so that the cream moves in front of the valve.



3.) If only gas but no cream is expelled from the can, immediately stop pressing the valve (otherwise the gas will be completely expelled and the cream can no longer be dispensed at all).

Please do **not** try to pry open or cut the can to obtain the contents, either with or without tools. The can is made of tin, and cutting it can create sharp edges which easily cause injury.

For technical reasons it is completely unavoidable and normal that longer cold storage leads to thickening. The product can nonetheless be dispensed and consumed.

Please pass this information on to your customers.

We wish you much success with this product and stay "cool 'n' creamy" on hot days, too. Soyatoo! tastes best on hot days with lemon ice cream.

Your Soyatoo! specialists