



**WHIRL
GRIDDLE SPRAY**
BUTTER
FLAVOURED
VEGETABLE OIL



Introducing the new, sensational innovation for foodservice: Whirl Griddle Spray

We are proud to present our new addition to the Whirl range to give you even more convenience and ease of use of the perfect butter alternative in a handy revolutionary oil spray bottle.

We are saying revolutionary as we truly believe we have a completely unique product for your use. Forget about aerosol sprays with added propellants and other substances that help them spray. Forget about aluminium cans that are expensive to recycle, thus adding unnecessary environmental issues. Forget about pump sprays, where you need to pump hard to get enough oil out. We proudly present the first trigger spray designed especially for spraying oil. No more jetting, dripping or oil spills – just a fine, powerful mist to enrobe your freshest products in a thin buttery flavoured oil layer in a second.

www.giveitawhirl.co.uk



So easy and convenient to use!

Our specially developed spray head can be adjusted to spray both horizontally and vertically – spray as much as you wish, wherever you wish.

And what is even better – each spray delivers a measured amount of oil – 1.35ml, making it easy for you to calculate how much oil you actually use.

Also you will see a cost saving as you need to use much less Griddle Spray, compared with butter.

We have also re-developed the No. 1 Butter Alternative – **Whirl** to suit the spray. Now we have a perfect product for you in a liquid form but with the same unbeatable buttery taste and unbeatable benefits:

- More convenient than butter
- More cost effective than butter
- Healthier than butter

HEALTHIER BUTTER ALTERNATIVE

TYPICAL VALUES PER 100G	WHIRL GRIDDLE SPRAY	BUTTER
Fat	99.9g	82.2g
of which saturates	7g	54.4g
monounsaturates	61g	21.8g
polyunsaturates	30g	2.9g
trans fatty acid	0.3g	3.0g
cholesterol	0mg	213.0mg

* For further information, please contact AAK.

UNIVERSAL USAGES

Baked Potatoes

Spray on potatoes before placing them in the oven for a crispy golden skin. Once cooked, cut in 4 or in 2 and mash insides lightly. Spray with Whirl Griddle Spray and put on desired filling. Using Whirl Griddle Spray will add buttery flavour to the mashed potato - much preferred over real butter in blind tests.

Corn on the Cob

Spray Whirl Griddle Spray over cooked cobs. Much quicker, even and mess free application than a blob of butter.

Grilled Chicken

Spraying Whirl Griddle Spray onto chicken prior to putting it in the oven will give it a nice golden crispy skin as well as allowing spices to stick to the skin better. Applying melted butter to cold chicken might be tricky and time consuming as butter tends to set as soon as it reaches the cold chicken. A couple of sprays of Whirl Griddle Spray will do the job and save you your precious time.

Paninis and Hot Sandwiches

Grilling and toasting plain sandwiches might result in a dry, unappealing crust if not greasing grilling plates. Try spraying some Whirl Griddle Spray directly on a Panini for nice golden shine.



Pancakes and Waffles

Butter might be messy to apply and easy to burn. Add the same buttery flavour just with 1 spray of Whirl Griddle Spray.

Grilled Veggies and Onions

Just a couple sprays on to your griddle or hot plate and you are ready to cook.

Mushrooms

Using Whirl Griddle Spray for sautéing mushrooms will ensure they stay good looking and appealing even after a while. Butter tends to set and make juices of mushrooms look pale and watery. Whirl Griddle Spray will ensure mushrooms look like just out of the pan.

