

COOKING CREAM 18% FAT



PROFESSIONAL

Avonmore Cooking Cream is a luxuriously thick cream ready to add into your favourite dish and suitable for a wide variety of cooking applications. Resilient and stable, it can also withstand high cooking temperatures.



Casserole
Dishes



Pouring



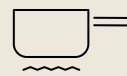
Tea &
Coffee



Oven
Dishes



Microwavable
Sauces



Soups &
Sauces

• APPEARANCE

Unique, natural, golden colour from the beta carotene in the cows' grass-fed diet.

• PERFORMANCE

Maintains sauce viscosity and texture when held for long periods of time.

• TASTE

Delicious, natural, dairy taste.

NUTRITIONAL INFORMATION

Average values per 100g

Energy	796kJ/192kcal
Fat	18g
(of which saturates)	11.4g
Carbohydrate	4.8g
(of which sugars)	3.8g
Protein	2.8g
Salt	0.2g

INGREDIENTS LIST

Cream (**Milk**), Modified Starch, Stabilisers: E440, E339, E407.

For allergens see ingredients in **bold**.

COOKING CREAM 18% FAT

1 Litre

Pack Size: 12x1L

Pallet Quantity: 102 cases

Shelf Life: 9 months

Storage Conditions:

Store chilled between 4°C–8°C.

After opening keep refrigerated between 2°C–5°C and use within 3 days. Do not freeze.

Vegetarian: Yes

Halal: Yes



PROFESSIONAL



FROM CHEFS FOR CHEFS

Through close collaboration with our expert team, we have developed a range of technical products, tools and services to meet your expectations and everyday needs. Our products are designed to enhance recipes and to inspire creativity.



SCAN FOR
INSPIRATIONAL
RECIPES