

# WHIPPING CREAM 35.5% FAT



## PROFESSIONAL

Great versatility and is suitable for a range of high-performance pastry and bakery applications and beverage toppings.



Piping  
Decoration



Dessert  
Filling



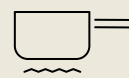
Dessert  
Topping



Mousse



Drink  
Topping



Soups &  
Sauces



### NUTRITIONAL INFORMATION

Average values per 100g

Energy	1397kJ/339kcal
Fat	35.5g
(of which saturates)	22.5g
Carbohydrate	2.9g
(of which sugars)	2.9g
Protein	2.0g
Salt	<0.1g

- **APPEARANCE**

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

- **QUALITY**

Exceptional technical performance in whipping, piping and decorating.

- **PERFORMANCE**

Maintains an excellent hold over 24 hours at 4°C.

- **TASTE**

Delicious, natural, dairy taste.

### INGREDIENTS LIST

Cream (**Milk**), Emulsifiers: (E471, E433), Stabilisers: (E412, E415, E407).

For allergens see ingredients in **bold**.

### WHIPPING CREAM 35.5% 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

10 Litre

**Pack Size:** 10L

**Pallet Quantity:** 96 Cases

**Shelf Life:** 8 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