

WHIPPING CREAM 35.1% FAT



PROFESSIONAL

A light textured natural whipping cream, beautifully simple to work with as it fluffs up quickly to a perfect hold. A deliciously rich and luxurious dairy cream for dessert and pastries.



Piping
Decoration



Dessert
Filling



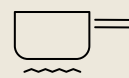
Dessert
Topping



Mousse



Drink
Topping



Soups &
Sauces

• 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.

NUTRITIONAL INFORMATION

Average values per 100g

Energy	1382kJ/335kcal
Fat	35.1g
(of which saturates)	22.2g
Carbohydrate	2.9g
(of which sugars)	2.9g
Protein	2.0g
Salt	<0.1g

INGREDIENTS LIST

Cream (**Milk**), Stabilisers:
Carrageenan.

For allergens see ingredients
in **bold**.

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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



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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