

# COOKING CREAM 15% FAT



PROFESSIONAL

Crafted for professional chefs, our cooking cream delivers a rich, velvety texture that withstands high heat, acidity and reheating. Avonmore Professional 15% Cooking Cream is suitable for a wide variety of sweet and savoury cooking applications.



## NUTRITIONAL INFORMATION

Average values per 100ml

Energy	687kJ/166kcal
Fat	15g
(of which saturates)	9.9g
Carbohydrate	4.7g
(of which sugars)	4.1g
Protein	2.9g
Salt	0.1g

## INGREDIENTS LIST

Ingredients: Cream (Milk), Thickener (E1422), Emulsifier (E471), Stabilisers (E440ii, E460i, E410)

For allergens see ingredients in **bold**.

## COOKING CREAM 15% FAT

1 Litre

**Pack Size:** 12 x 1L

**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

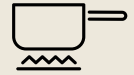
**Halal:** Yes



Casseroles & Gratins



Excellent Coating Properties



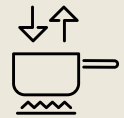
Soups & Sauces



Dressings & Dips



Commercial Catering



High Yield in Reduction

## • APPEARANCE

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

## • PERFORMANCE

Maintains sauce viscosity and delivers a rich, velvety texture that withstands high heat, acidity and reheating.

## • TASTE

Delicious, natural, dairy taste.



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