

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**.

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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

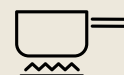
Halal: Yes



Casseroles
& Gratins



Excellent
Coating
Properties



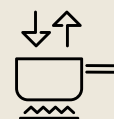
Soups &
Sauces



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