

WHIPPING CREAM 38% FAT



PROFESSIONAL

A heavy natural whipping cream, designed to give long-lasting hold. Gives a lavish, creamy finish with perfect consistency.



Piping
Decoration



Dessert
Filling



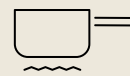
Dessert
Topping



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	1486kJ/361kcal
Fat	38g
(of which saturates)	24.1g
Carbohydrate	2.7g
(of which sugars)	2.7g
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



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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