

## Organic Cream

### Description

Dairy Crest Organic Cream, available in a range of fat levels up to 48%, is manufactured from fresh, clean, whole milk. Following separation, the cream is subject to a pasteurisation heat treatment to produce heat treated cream in accordance with the 1983 Cream Regulations. The cream is certified from the Soil Association.

### Ingredient Declaration

Cream

### Applications

Confectionery: Milk Chocolate

Others: Ice Cream, Desserts, Soups, Sauces, Toppings, Fillings, Ready Meals.

Bakery: Cakes, Pastries.

### Typical Composition (40% fat)

Moisture	55.0%
Butterfat	40.0%
Lactose	3.0%
Protein (x 6.25)	2.0%
Energy Value	383 kcal (1575 kJ)/ 100g

### Packaging

Bulk Cream is delivered in bulk stainless steel tankers, half/one tonne pallecons and buckets.

### Shelf-Life

Bulk Cream shelf-life is 48 hours from manufacture when the product is held at less than 7° C.

The data is for information only