

Crème Fraiche

Description

Cream Fraiche is typically a 30% fat cream that is soured under controlled conditions using a microbial starter. A smooth semi set product with a slightly soured taste, off white in colour with the smell of lactic yogurt.

Ingredient Declaration

Cream, Skimmed Milk, Culture

Applications

Sauces, Dips, Ready Meals, Desserts

Typical Composition

Fat	30.0%
Carbohydrates	3.3%
Protein	2.4%
Energy Value	293 kcal (1226 kJ) /100g

Packaging

Crème Fraiche is supplied in 5kg, 10kg and 20kg polylined buckets and one/half tonne pallets.

Shelf-life

Shelf life is 18 days from date of manufacture and stored at less than 5 °C.

The data is for information only