

Half Fat Crème Fraiche

Description

Half Fat Cream Fraiche 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, Liquid Skimmed Milk, Milk Protein, Culture

Applications

Sauces, Dips, Ready Meals, Desserts

Typical Composition

| | |
|---------------|-------------------------|
| Fat | 19.0% |
| Carbohydrates | 4.35% |
| Protein | 4.3% |
| Energy Value | 208 kcal (861 kJ) /100g |

Packaging

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

Shelf-life

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

The data is for information only