

## Stirred Sour Cream

### Description

Soured Cream is a single cream soured under controlled conditions using a microbial starter. A smooth shiny cream product, having a pouring consistency with a creamy acidic endnote

### Ingredient Declaration

Liquid Skimmed Milk, Cream, Culture

### Applications

Sauces, Dips, Ready Meals, Fillings and Desserts

### Typical Composition

Fat	19.0%
Carbohydrates	2.5%
Protein	2.6%
Energy Value	192 kcal (791 kJ) /100g
pH	4.3

### Packaging

Soured Cream is supplied in 2, 5, 10 and 20kg polylined buckets and one or half tonne pallets.

### Shelf-Life

Shelf life is 20 days from date of manufacture and stored at less than 5 °C.

The data is for information only