

Sweet and Sour Cream Specialties




Data and Facts

Image Database /
Product Images
www.frischli.de
Products

- Wide variety of products – for more assortment capability
- Can be kept unrefrigerated – optimal for special placements

Sweet Cream Specialities			Sour Cream Specialities	
				
Kitchen Cream 10 % Fat Content: 1000 g Bar-Code 4045500011749 Art-No. 1174	Kitchen Cream 15 % Fat Content: 1000 g Bar-Code 4045500011756 Art-No. 1175	Kitchen Cream 20 % Fat Content: 1000 g Bar-Code 4045500011855 Art-No. 1185	Creme frischli 10 % Fat Content: 1000 g Bar-Code 4045500011817 Art-No. 1181	Creme frischli 24 % Fat Content: 1000 g Bar-Code 4045500011770 Art-No. 1177
Shelf-life at collection: min. 10 weeks			Shelf-life at collection: min. 8 weeks	

Sweet Cream Specialities				Yoghurt	
					
Whipping Cream 30 % Fat Content: 1000 g Bar-Code 4045500011596 Art-No: 1159	Whipping Cream 32 % Fat Content: 1000 g Bar-Code 4045500011602 Art-No: 1160	Whipping Cream 35.01 % Fat Content: 1000 g Bar-Code 4045500012395 Art-No: 1239	Creme Double 45 % Fat *) Content: 1000 g Bar-Code 4045500011831 Art-No: 1186	Kitchen Yoghurt 3.5 % Fat Content: 1000 g Bar-Code 4045500011848 Art-No. 1184	Chef Yoghurt 1.5 % Fat Content: 1000 g Bar-Code 404550011838 Art-No. 1183
Shelf-life at collection: min. 8 weeks				Shelf-life at collection: min. 12 weeks	

Tray 12 x 1/1 kg 12.6 kg gross weight W x D x H (cm) = 20 x 38.5 x 17	Kitchen Cream 10 % Kitchen Cream 15 % Kitchen Cream 20 % Whipping Cream 30 % Whipping Cream 32 % Whipping Cream 35.01 % Creme frischli 24 % Creme frischli 10 %	Bar-Code 4045500511744 Bar-Code 4045500511751 Bar-Code 4045500511850 Bar-Code 4045500511591 Bar-Code 4045500511607 Bar-Code 4045500512395 Bar-Code 4045500511775 Bar-Code 4045500511812	
*1) Tray 6 x 1/1 Litre 6.2 kg gross weight W x D x H (cm) = 19.8 x 19.8 x 17	Creme Double 45 %	Bar-Code 4045500511867	

Palletisation: Trays of 12 packs
864 x 1 kg per Euro-Pallet
6 Layers per 12 Trays
W x D x H (cm) = 120 x 80 x 115

Palletisation: Trays of 6 packs
864 x 1 kg per Euro-Pallet
6 Layers per 24 Trays
W x D x H (cm) = 120 x 80 x 115



Crème frischli 24 % Fat
Content: 10 kg
Bar-Code 4045500012975
Art-No. 1297
3 Layers per 13 buckets per Euro-Pallet
W x D x H (cm) = 120 x 80 x 97



Shelf-life at collection: 6 weeks

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Sweet and Sour Cream Specialties

- Sweet or sour cream with 10 to 45% fat for all requirements.
- For hot and cold dishes.
- Premium quality for use as a basis and to refine recipes
- Unopened = can be stored without refrigeration
- After opening = can be stored for up to 3 days with refrigeration



	Kitchen Cream 10 %	Kitchen Cream 15 %	Kitchen Cream 20 %	Whipping Cream 30 %	Whipping Cream 32 % and 35.01 %	Creme Double 45 %	Kitchen Yoghurt 3.5 %	Chef Yoghurt 1.5 %	Creme frischli 10 %	Creme frischli 24 %
	<ul style="list-style-type: none"> • Perfect for cooking and refining • For the light cooking 	<ul style="list-style-type: none"> • Perfect for cooking and refining • Superb for the light Mediterranean cooking 	<ul style="list-style-type: none"> • Perfect for cooking and refining • For hearty, savoury dishes 	<ul style="list-style-type: none"> • Best whipping results in chilled condition • Best whipping qualities, high stability • Rich, creamy taste • Will do for many sweet dishes, cakes, and tarts 	<ul style="list-style-type: none"> • Quality cream with excellent processing properties, developed specifically for the needs of professionals • To refine all kind of soups and sauces, for cakes and tarts, and for garnishing • Excellent for cream-whipping machines 	<ul style="list-style-type: none"> • Cream specialty for particularly full-bodied culinary delights • Ideal for a tasty thickening of soups and sauces • Creamy, rich consistency 	<ul style="list-style-type: none"> • Optimal for sauces and desserts • Fine, creamy yoghurt for bulk consumers in the HORECA business 	<ul style="list-style-type: none"> • Optimal for sauces and desserts • Fine, creamy yoghurt for bulk consumers in the HORECA business 	<ul style="list-style-type: none"> • Creamy with a fine acidity • Brilliant with for starters or main dishes like dips or sauces. 	<ul style="list-style-type: none"> • Mild, creamy with a fine acidity • Ideal with fish and meat as well as hearty vegetable dishes
Article Description	Kitchen Cream 10 %	Kitchen Cream 15 %	Kitchen Cream 20 %	Whipping Cream 30 %	Whipping Cream 32 % 35.01 %	Creme Double 45 %	Kitchen Yoghurt 3.5 %	Kitchen Yoghurt 1.5 %	Creme frischli 10 %	Creme frischli 24 %
Energy*	523 kJ (126 kcal)	696 kJ (168 kcal)	866 kJ (210 kcal)	1211 kJ (294 kcal)	1284 kJ (312 kcal) 1392 kJ (338 kcal)	1740 kJ (423 Kcal)	312 kJ (74 kcal)	246 kJ (58 kcal)	542 kJ (130 kcal)	1009 kJ (244 kcal)
Fat*	10.0 g	15.0 g	20.0 g	30.0 g	32.0 g 35.01 g	45.0 g	3.5 g	1.5 g	10.0 g	24.0 g
saturated fatty acids*	6.6 g	10.0 g	13.3 g	19.8 g	21.1 g 23.1 g	29.9 g	2.4 g	1.0 g	6.6 g	16.0 g
Carbohydrates*	6.0 g	5.3 g	4.8 g	3.5 g	3.4 g 3.3 g	2.7 g	6.9 g	7.5 g	5.8 g	4.0 g
of which sugar*	4.2 g	3.9 g	3.6 g	3.5 g	3.4 g 3.3 g	2.7 g	4.4 g	4.7 g	5.0 g	3.2 g
Protein*	3.0 g	2.9 g	2.8 g	2.5 g	2.5 g 2.4 g	1.8 g	3.6 g	3.7 g	4.1 g	3.1 g
Salt*	0.1 g	0.1 g	0.1 g	0.08 g	0.08 g 0.08 g	0.05 g	0.13 g	0.15 g	0.15 g	0.08 g
Ingredients	Cream, modified starch, emulsifier E 471, stabilizer E 407 and E 466.	Cream, modified starch, emulsifier E 471, stabilizer E 407 and E 466.	Cream, modified starch, emulsifier E 471, stabilizer E 407 and E 466.	Cream, stabilizer carrageenan.	Cream, stabilizer carrageenan.	Cream	Yoghurt, modified starch, gelatine.	Yoghurt, modified starch, gelatine.	Sour cream, gelatine, modified starch, stabilizer E 410, E 412 and E 406.	Sour cream, modified starch, gelatine.

* average per 100 g

