

Whipping Cream UHT

PB.1683 | Version 01.0618 | **UNRESTRICTED**

WHIPPING UP MORE

The high-performing whipping cream for all patisserie, dessert and beverage needs. Showcase best technique with a product that keeps its shape and won't let you down.

Product Characteristics

- **Great versatility** – High-performance cream that's perfect for any baking application.
- **Sharp definition** – Excellent piping texture and definition that is ideal for decorating cakes.
- **Post-whip stability** – Excellent whipped volume and texture that holds its shape when piping and decorating desserts.
- **Naturally creamy** – Reliably smooth texture and full natural flavour, with 36% milkfat from dairy cream.

Suggested Uses

- Suitable for all cake and pastry making needs including garnishes, decorations and toppings.
- Ideal for all food and beverage toppings and decorations.

Packaging

This product is packaged in 250mLTetra-Prisma

250mL Tetra-Prisma

Carton Net Weight	6.06 kg
Gross Weight	6.55 kg
Cartons per Pallet	144 ctn
20' container Loading	2880 ctn
40' container Loading	3600 ctn

Storage and Handling

Anchor Whipping Cream UHT is a UHT product. In order to preserve its functional properties it should be:

- Stored and maintained chilled (between 2°C - 4°C) during international shipping, throughout the market place supply chain, and in the customer's care, until time of use.
- Product must not be temperature cycled (chilled to >10°C, and back to chilled) at any time, as this will adversely impact functional properties of the product.
- Kept out of direct sunlight, and protected from any heat sources
- Used strictly in date code rotation.

The production and expiry date is coded on each individual pack.

Under these storage conditions, Anchor Whipping Cream UHT will give a shelf life of 9 months unopened. Once opened, it should be consumed within 3 days.

Typical Compositional Analysis

The analysis results listed in this product bulletin are typical. Refer to the selling specification for minimum and maximum limits by parameter.

Fat (g/100mL)	35.5
Carbohydrate (g/100mL)	3.1
Protein	2.4

Typical Mineral Analysis

Sodium (mg/100mL)	27
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Typical Nutritional Analysis

Energy (kJ/100mL)	1,410
Calories (kcal/100mL)	335
Protein (g/100mL)	2.4
Fat (Milkfat) (g/100mL)	35.5
Monounsaturated (g/100mL)	7.3
Polyunsaturated (g/100mL)	0.7
Saturated Fat (g/100mL)	21.4
Trans Fat* (g/100mL)	1.7
Cholesterol (mg/100mL)	85
Carbohydrate (g/100mL)	3.1
Sugars (g/100mL)	3.1
Dietary Fibre	0.0
Sodium (mg/100mL)	27

*Naturally occurring from milkfat

Typical Physical Properties

Flavour & Odour	Clean, Creamy
Colour	Uniform, Off White

Typical Microbiological Analysis

Commercially Sterile	No Failures
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Quality Assurance

Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.

Product is ultra heat treated (UHT).

Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures.

During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each package is identified, enabling traceback.

The product is manufactured in a Registered Dairy Factory licensed and approved by the Ministry of Primary Industries (MPI).

Compliance

- Meets Halal requirements.

Ingredients

- Cream
- Milk solids
- Emulsifiers (471, 433)
- Thickeners (412, 415, 407)

Contains minimum 35% Milk fat.

Suggested Labelling

Whipping Cream UHT

Allergens: Contains Milk and Dairy products

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this product.