

frischli

Cream for whipping

NON-
DAIRY



Our alternative for vegan dessert ideas

Plant-based cream for whipping for professional chefs!

Nutritional habits are changing and more and more guests appreciate vegetarian or vegan menu alternatives. That is why frischli now also offers a pure plant-based cream for whipping besides its traditional whipping cream portfolio.

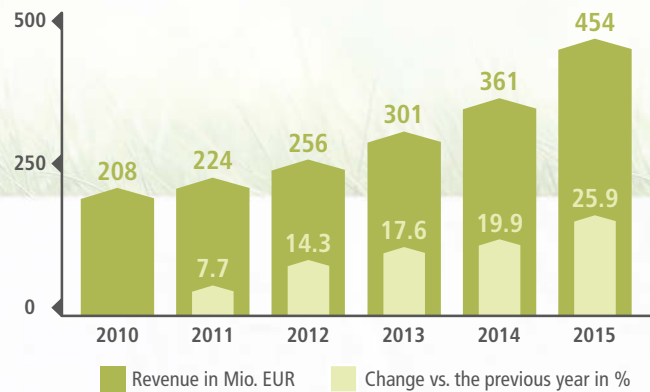
Just as delicious and easy to handle as our classic whipping creams!

Ideal for pies, cakes, creams, mousses, desserts and fruits.



Market for vegetarian & vegan foodstuffs

Total sales for core product groups (vegetarian and vegan meat and dairy alternatives)



Source: IFH Köln, 2016

Your benefits:

- ✓ very profitable: volume increase of at least 250 %
- ✓ acid-stable
- ✓ cannot be overwhipped
- ✓ high stability
- ✓ lactose-free, gluten-free & halal
- ✓ no labelling required for additives
- ✓ sweetened
- ✓ shelf-stable



Article description	Weight	Art.-No.	Allergen labelling	Fat content per 100 g	GTIN
Cream for whipping	1 l	2700	-	28 g	4045500027009

082017

Förderkreismitglied



frischli Milchwerke GmbH

Bahndamm 4, 31547 Rehburg-Loccum
 Telephone +49 50 37 / 301-0, Fax +49 50 37 / 301-120
 E-Mail: verkauf@frischli.de, www.frischli-foodservice.de