

# Premium Cream Sauces for Maximum Taste!



## Data and Facts

Image Database /  
Product Images  
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☛ Products

- For maximum convenience: stable and guaranteed to succeed
- Thanks to the special heating method, this product keeps at room temperature of +5 to +25 °C and meets the HACCP requirements for maximum product safety in full.



**Sauce Hollandaise Classic**

Content: 1/1 Litre  
Bar-Code: 4045500012050  
Art-No: 1204



**Sauce Hollandaise Cullus**

Content: 1/1 Litre  
Bar-Code: 4045500012098  
Art-No: 1209



**Gratin Sauce with cream**

Content: 1/1 Litre  
Bar-Code: 4045500012036  
Art-No: 1203



**Sauce Béarnaise**

Content: 1/1 Litre  
Bar-Code: 4045500012067  
Art-No: 1206

min. shelf-life at collection: 12 weeks



**Bourbon Vanilla Sauce**

Content: 1/1 Litre  
Bar-Code: 4045500012081  
Art-No: 1208



**Vanilla Sauce with cream**

Content: 1/1 Litre  
Bar-Code: 4045500012029  
Art-No: 1202



**Chocolate Sauce with cream**

Content: 1/1 Litre  
Bar-Code: 4045500012005  
Art-No: 1200

min. shelf-life at collection: 12 weeks

**Sauce Hollandaise Classic Tray  
Sauce Hollandaise Cullus Tray**

12 × 1/1 Litre  
Gross weight:  
Sauce Hollandaise Classic 12.6 kg  
Sauce Hollandaise Cullus 12 kg  
W × D × H (mm) = 200 × 400 × 174  
Bar-Code:  
Classic 4045500512048  
Cullus 4045500512093

**Vanilla Sauce Tray**

12 × 1/1 Litre  
Gross weigh:  
13.2 kg  
W × D × H (mm) = 200 × 400 × 190  
Bar-Code:  
4045500512024

**Béarnaise Sauce Tray**

6 × 1/1 Litre  
Gross weigh:  
6.3 kg  
W × D × H (mm) = 200 × 200 × 172  
Bar-Code:  
4045500512062

**Gratin Sauce Tray  
Chocolate Sauce Tray  
Bourbon Vanilla Sauce Tray**

6 × 1/1 Litre  
Gross weight:  
Gratin Sauce 6.4 kg  
Chocolate Sauce 6.9 kg  
Bourbon Vanilla Sauce 6.6 kg  
W × D × H (mm) = 200 × 200 × 190  
Bar-Code:  
Gratin 4045500512031  
Schoko 4045500512000  
Bourbon 4045500512086

### Palletisation: Trays of 12 packs

**Sauce Hollandaise Classic  
Sauce Hollandaise Cullus**  
864 × 1/1 Litre per Euro-Pallet  
6 Layers per 12 Trays  
W × D × H (mm) = 1200 × 800 × 1189

**Vanilla Sauce**  
864 × 1/1 Litre per Euro-Pallet  
6 Layers per 12 Trays  
W × D × H (mm) = 1200 × 800 × 1285

### Palletisation: Trays of 6 packs

**Sauce Béarnaise**  
864 × 1/1 Litre per Euro-Pallet  
6 Layers per 24 Trays  
W × D × H (mm) = 1200 × 800 × 1177

**Bourbon Vanilla Sauce  
Chocolate Sauce  
Gratin Sauce**  
864 × 1/1 Litre per Euro-Pallet  
6 Layers per 24 Trays  
W × D × H (mm) = 1200 × 800 × 1285



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# Premium Cream Sauces for Maximum Taste!

- Cream sauces with premium taste
- Highest level of convenience – fast and safe processing
- Suitable for “Cook and Chill”
- Retains flavour and consistency even when kept warm for a long time
- Unopened = can be stored for up to 12 weeks at room temperature (+5 to + 25 °C).



## Sauce Hollandaise Classic

- Typical butter flavour
- With asparagus and fine vegetables, meat, and tender fish – also ideal for scalloped dishes
- Stable for freezing and thawing



## Sauce Hollandaise Cullus

- Exquisite spicy Hollandaise sauce made of pure vegetable oil
- Excellent with spicy dishes, tasty vegetables or hearty meat
- Stable for freezing and thawing



## Sauce Béarnaise

- Original recipe with tarragon and chervil
- For all pan-fried dishes, savory vegetables, and fish
- Its excellent quality remains even with longer holding times
- Stable for freezing and thawing



## Gratin Sauce

- Exquisitely seasoned with cheese
- For hearty gratins made with potatoes, vegetables, or pasta



## Bourbon Vanilla Sauce

- Genuine bourbon vanilla aroma for the best flavour, and cream for a delicate creaminess
- Serve with apple strudel, puddings, dumplings, and cakes
- Just delightful: both hot and cold
- Retains flavour and consistency even when kept warm for long periods of time



## Vanilla Sauce

- Delicate vanilla aroma for the best flavour, and cream for a delicate creaminess
- Serve with fruit compotes, pudding, and jelly
- Serve hot or cold
- Retains flavour and consistency even when kept warm for long periods of time



## Chocolate Sauce

- The finest cocoa and cream produce a mild milk chocolate flavour
- Delicious with ice cream, pancakes, fruit, and pudding
- Typical brown chocolate color and a particularly creamy consistency due to its high cream content



Article Description	Sauce Hollandaise Classic	Sauce Hollandaise Cullus	Sauce Béarnaise	Gratin Sauce	Bourbon Vanilla Sauce	Vanilla Sauce	Chocolate Sauce
Energy*	1033 kJ (251 kcal)	1862 kJ (453 kcal)	1055 kJ (256 kcal)	788 kJ (190 kcal)	729 kJ (174 kcal)	684 kJ (164 kcal)	825 kJ (197 Kcal)
Fat*	25 g	49 g	26 g	16 g	11 g	9.6 g	9.3 g
of which saturated fatty acids*	17 g	3.8 g	17 g	9.6 g	7.3 g	6.4 g	6.2 g
Carbohydrates*	4.3 g	1.1 g	4.2 g	6.3 g	16 g	17 g	24 g
of which sugars*	2.4 g	1.0 g	2.5 g	5.0 g	13 g	13 g	19 g
Protein*	1.9 g	0.9 g	2.0 g	4.9 g	2.9 g	2.9 g	3.4 g
Salt*	1.3 g	0.8 g	1.2 g	0.9 g	0.15 g	0.16 g	0.15 g
Ingredients	<b>Cream</b> (58 %), water, lemon juice, modified starch (E1422), white wine vinegar, <b>full-egg powder</b> , <b>butter</b> (1 %), iodized salt, emulsifier E 472e, thickener xanthan, sugar, flavouring, soya-sauce powder (soyasauce, maltodextrin, salt) acid: lactic acid, spices, yeast extract, seasoning, carrots, colouring plant concentrate (turmeric, paprika).	Rapeoil (50 %), water, skimmed <b>milk</b> , <b>egg yolk</b> , sugar, salt, flavouring (contains celery), lemon juice from lemon juice concentrate, white wine vinegar, thickener (xanthan gum, guar gum, locust bean gum), acid lactic acid, paprika extract.	<b>Cream</b> (58 %), water, white wine vinegar, modified starch E1422, lemon juice, <b>full-egg powder</b> , <b>butter</b> (1%), salt, spice extract, emulsifier E 472e, sugar, thickener xanthan gum, flavouring, yeast extract, spices, dextrose, rapeoil, acid lactic acid and citric acid, acidity regulator calcium lactate, caramel sugar syrup, colouring plant concentrate (turmeric, paprika). May contain traces of <b>celery</b> and <b>soy</b> .	<b>Cream</b> (80 %), <b>cheese</b> (8,5 %), <b>skimmed milk powder</b> , flavouring, modified starch (E1422), vegetable fond (natural flavourings, salt, maltodextrin, carrot, <b>celery</b> , onion, leek, starch (potato), vegetable oil (sunflower)), iodized salt, mixed spices, emulsifier E 472e, spices, acidity regulators sodium carbonate and calcium carbonate, thickener xanthan and guar gum, sugar, yeast extract.	<b>Cream</b> (87%), sugar, modified starch (E1442, E 1422), 0,5% bourbon-vanilla extract, glucose syrup, emulsifier E 471, natural flavouring, salt, 0,03% powdered vanilla beans, thickener carrageenan, vegetable colour concentrate (turmeric, paprika).	<b>Cream</b> (87 %), sugar, modified starch (E1422, E1442), glucose syrup, emulsifier E 471, flavouring, thickener carrageenan, colouring plant concentrate (turmeric, paprika).	<b>Cream</b> (77 %), sugar, glucose syrup, low fat cocoa powder (2,2 %), modified starch (E1412), 1,9 % chocolate powder (cocoa powder, sugar), emulsifier E 471, thickener carrageenan, flavouring, salt.
Preparation	warm up in microwave or pot	warm up in microwave or pot	warm up in microwave or pot	give over prepared potatoes and put in the oven	serve hot or cold	serve hot or cold	serve hot or cold
Servings	depending upon use	depending upon use	depending upon use	for about 1.5 kg potatoes per litre	15 – 20 portions per litre	15 – 20 portions per litre	15 – 20 portions per litre

\* average per 100 g/100 ml

