

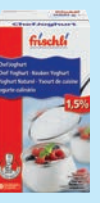
Cream & Yoghurt Specialties

Data and Facts

Image Database /
Product Images
www.frischli.de
☛ Products

• Wide variety of products

Sweet Cream Specialities			Sour Cream Specialities	
				
Kitchen Cream 10 % Fat Content: 1000 g Bar-Code 4045500011749 Art-No. 11474	Kitchen Cream 15 % Fat Content: 1000 g Bar-Code 4045500011756 Art-No. 11172	Chef's Cream 20 % Fat Content: 1000 g Bar-Code 4045500011855 Art-No. 11188	Creme frischli 10 % Fat Content: 1000 g Bar-Code 4045500011817 Art-No. 11181	Creme frischli 24 % Fat Content: 1000 g Bar-Code 4045500011770 Art-No. 11277
min. 10 weeks			min. 4 months	

Sweet Cream Specialities				Yoghurt	
					
Whipping Cream 30 % Fat Content: 1000 g Bar-Code 4045500011596 Art-No: 11150	Whipping Cream 32 % Fat Content: 1000 g Bar-Code 4045500011602 Art-No: 11460	Whipping Cream 35.01 % Fat Content: 1000 g Bar-Code 4045500012395 Art-No: 1239	Creme Double 45 % Fat *1) 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 4045500111838 Art-No. 11183
min. 4 months				min. 5 months	

Tray 12 x 1/1 kg 12.6 kg gross weight W x D x H (mm) = 200 x 400 x 174 *1) Tray 6 x 1/1 Litre 6.2 kg gross weight W x D x H (mm) = 200 x 200 x 172	Kitchen Cream 10 % Bar-Code 4045500511744 Kitchen Cream 15 % Bar-Code 4045500511727 Kitchen Cream 20 % Bar-Code 4045505111888 Whipping Cream 30 % Bar-Code 4045505111505 Whipping Cream 32 % Bar-Code 4045500511607 Whipping Cream 35.01 % Bar-Code 4045500512390 Creme frischli 24 % Bar-Code 4045500511775 Creme frischli 10 % Bar-Code 4045500511812	Bar-Code 4045500511744 Bar-Code 4045500511727 Bar-Code 4045505111888 Bar-Code 4045505111505 Bar-Code 4045500512390 Bar-Code 4045500511775 Bar-Code 4045500511812 Bar-Code 4045500511867
		

Palletisation: Trays of 12 packs	Palletisation: Trays of 6 packs	
Kitchen Cream 10 % Fat Kitchen Cream 15 % Fat Chef's Cream 20 % Fat Whipping Cream 30 % Fat Whipping Cream 32 % Fat Whipping Cream 35.01 % Fat 864 x 1/1 Litre per Euro-Pallet 6 Layers per 12 Trays W x D x H (mm) = 1200 x 800 x 1285	Creme Double 864 x 1/1 Litre per Euro-Pallet 6 Layers per 24 Trays W x D x H (mm) = 1200 x 800 x 1177	
Creme Frischli 24 % Fat Creme Frischli 10 % Fat Kitchen Yoghurt 3.5 % Fat Chef Yoghurt 1.5 % Fat 864 x 1/1 Litre per Euro-Pallet 6 Layers per 12 Trays W x D x H (mm) = 1200 x 800 x 1189		
		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 (mm) = 1200 x 800 x 970 Shelf-life at collection: 6 weeks

frischli Milchwerke GmbH
31547 Rehburg-Loccum
Germany
Phone +49(0)5037 / 301-0
Fax +49(0)5037 / 301-230
E-Mail export@frischli.de
www.frischli.de

Cream & Yoghurt Specialties

- Sweet or sour cream and yoghurt with 1.5 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 at +5 to + 25 °C
- After opening = can be stored for up to 3 days with refrigeration



Kitchen Cream 10 %	Kitchen Cream 15 %	Chef's 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 %
• Perfect for cooking and refining • For the light cooking	• Perfect for cooking and refining • Superb for light Mediterranean cooking	• Perfect for cooking and refining • For hearty, savoury dishes	• Best whipping results in chilled condition • Best whipping qualities, high stability • Rich, creamy taste • Will do for many sweet dishes, cakes and tarts	• Quality cream with excellent processing features, 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	• Cream specialty for particularly full-bodied culinary delights • Ideal for a tasty thickening of soups and sauces • Creamy, rich consistency	• Brilliant for sauces and desserts • Fine, creamy yoghurt for bulk consumers in HORECA business	• Perfect for sauces and desserts • Fine, creamy yoghurt for bulk consumers in HORECA business	• Creamy with fine acidity • Brilliant with starters or main dishes like dips or sauces	• 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 %	Chef's 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)	301 kJ (72 kcal)	239 kJ (57 kcal)	542 kJ (130 kcal)	1009 kJ (244 kcal)
Fat*	10 g	15 g	20 g	30 g	32 g 35 g	45 g	3.5 g	1.5 g	10 g	24 g
of which saturated fatty acids*	6.6 g	10 g	13 g	20 g	21 g 23 g	30 g	2.3 g	1.0 g	6.6 g	16 g
Carbohydrates*	6.0 g	5.3 g	4.8 g	3.5 g	3.4 g 3.3 g	2.7 g	6.5 g	7.1 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	4.6 g	5.1 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*	0.10 g	0.10 g	0.10 g	0.08 g	0.08 g 0.08 g	0.05 g	0.13 g	0.15 g	0.13 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 , starch, gelatine.	Yoghurt , starch, gelatine.	Sour cream , gelatine, modified starch, stabilizer E 410, E 412 and E 406.	Sour cream , modified starch, gelatine.

* average per 100 g

