

Milk products

Cream for delicatessen

Uelzena
Ingredients



Made from fresh milk (100% cow's milk) by purely physical separation (centrifugation) into skimmed milk and cream. The fat content can be individually adjusted to customer's specification. Available as fresh cream or gently heat-treated cream. Also available with added stabilizer (e.g. carrageenan) on request. The addition of other ingredients is possible.



Use

- › Delicatessen sauces
- › Dressings and marinades
- › Sauces for canned products
- › Ready meals, sauces and soups
- › Sweet dishes and desserts
- › Fresh dairy products
- › Ice cream
- › Confectionery, pralines, chocolate
- › Small baked goods and pastry products
- › Cream liqueurs

Product benefits

- › Full-bodied, fresh cream flavor - also for heat-treated cream
- › Prolonged shelf life
- › Improves taste and smell of finished product
- › Good emulsification properties
- › Individually adjusted fat content, precisely adapted to the respective final product and the existing production equipment – facilitates the production process
- › Excellent processing properties in industrial processing

Product information

Product variations

- › Various fat contents ranging from 27% to 38% fat
- › With and without added sugar
- › Different stabilizers
- › Lactose-free

Legal name

- › Cream / Cream for delicatessen
- › Cream / Cream for delicatessen, heat-treated

Ingredients

- › Cream
- › Cream, carrageenan
- › Cream, lactase

Packaging

- › Plastic bucket: 5–10 kg
- › Bag-in-Box with liner: 5–50 kg
- › CHEP Pallecon returnable container with liner: 500–1,000 kg
- › Disposable container with liner: 1,000 kg
- › Sterile container: 500–1,000 kg

Other packaging sizes are available upon request.

Certificates

- › ISO 9001:2008
- › IFS (Higher Level)

We can offer many of our products in kosher quality as well. Please contact us for details.

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