

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
- › Possibly stabilizers, lactase

### Packaging

- › Bag-in-Box with liner: 5 kg, 10 kg, 25 kg
- › Returnable with liner: 500–1,000 kg
- › Disposable container with liner: 1,000–1,200 kg
- › Sterile container: 500–1,000 kg

Other packaging sizes are available upon request.

### Certificates

- › ISO 50001
- › Halal
- › FSSC

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