

Milk products

# Crème fraîche



Fresh sour cream product with mildly sour taste and creamy consistence. Fat content at least 30%. Made from fresh milk (100% cow's milk) by purely physical separation (centrifugation) into skimmed milk and cream and subsequent acidification of the cream with lactic acid bacteria.



## Product information

### Product variations

Lactose-free

### Legal name

Crème fraîche 30%

### Ingredients

- › Cream
- › Cream, lactase

### Packaging

- › Plastic bucket: 10 kg
- › CHEP Pallex 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 that can be individually adapted to your recipes, batch sized or application technologies. Please contact us for details.

### Certificates

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

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

## Use

- › Delicatessen sauces
- › Dressings, marinades, dips
- › Sauces for canned products
- › Ready meals, sauces and soups
- › Ice cream
- › Small baked goods and pastry products

## Product benefits

- › Full-bodied, typical sour cream flavor
- › Prolonged shelf life
- › Excellent processing properties in industrial processing
- › Pure natural product without additives = Clean Label ingredient

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