

Milk products

# Lactose-free cream products

**Uelzena**  
Ingredients



Made from fresh milk (100% cow's milk) by physical separation (centrifugation) into skimmed milk and cream. Lactose has been removed from the milk in an enzymatic process. The lactose content is below 0.1%. The fat content can be individually adjusted to customer's specification. Available as fresh cream or minimally heat-treated cream. Upon request also available with various stabilizers.



## Use

- › Delicatessen sauces
- › Dressings, marinades, dips
- › 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 without "cooked taste" – 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

### Legal name

- › Cream, 28% fat
- › Cream 27–38% fat, heat-treated

### Ingredients

Cream, lactase (stabilizer, if added)

### Packaging

- › Bag-in-Box with liner: 5 kg, 10 kg, 20 kg
- › Returnable container 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 that can be individually adapted to your recipes, batch sizes or application technologies. Please contact us for details.

### Certificates

- › ISO 50001
- › FSSC

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