

Milk products

Sour cream (10%)

Uelzena
Ingredients



Acidified dairy product with a slightly sour taste and creamy consistence. Fat content at least 10%. 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. Available as fresh sour cream or gently heat-treated sour cream. The fat content can be individually adjusted to customer's specification.



Use

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

Product benefits

- › Full-bodies, slightly sour, fresh taste
- › Creamy texture
- › Excellent processing properties in industrial processing
- › Pure natural product without additives = Clean Label ingredient

Product information

Legal name

Sour cream (10%)

Ingredients

- › Cream
- › Cream, heat-treated

Packaging

- › Plastic bucket: 10 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 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.

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