

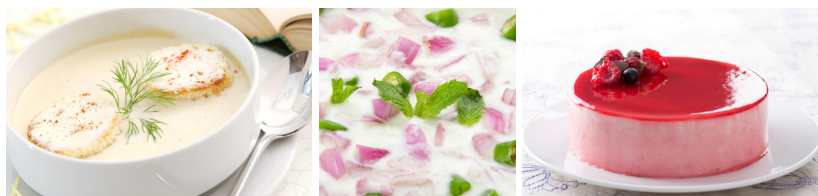
Milk products

Sour cream (medium fat content)

Uelzena
Ingredients



Acidified dairy product with a slightly sour taste and creamy consistency. Fat content ranges from 18% to 24%. Made from fresh milk (100% cow's milk) by 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. Available with various stabilizers on request.



Use

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

Product benefits

- › Full-bodied, typical sour cream flavor
- › Heat-stable and cook-stable because of the high fat content
- › Smooth and compact texture
- › Can be used cold or hot
- › Prolonged shelf life
- › Excellent processing properties in industrial processing
- › Pure natural product without additives = Clean Label ingredient

Product information

Product variations

- › Different stabilizers
- › Lactose-free
- › Various fat contents ranging from 18% to 24% fat

Legal name

- › Sour cream (medium fat content)
- › Sour cream, heat-treated

Ingredients

- › Cream (stabilizer, if added)
- › Cream, lactase

Packaging

- › Plastic bucket: 10 kg
- › CHEP Pallean 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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