



Chef's Cooking Cream



DO MORE, WITH LESS, FASTER

Anchor™ Chef's Cooking Cream requires no reduction, saving valuable time and money in the kitchen. Buy one quart, use one quart.



Time-saving

Chef's Cooking Cream helps save time in the kitchen and maintains recipe consistency.

Saves money

With no need for reduction, Chef's Cooking Cream provides up to 40% greater yield.

Consistently creamy

Use only what is needed to produce the same smooth, creamy dishes every time.

Lasting stability

Chef's Cooking Cream performs in both acidic and spicy recipes, without splitting or curdling.

Reheat performance

Rely on this high-performing ingredient to stay stable when reheating chilled or frozen dishes.

Contact your Anchor™ Food Professionals representative or distributor representative to learn more about Chef's Cooking Cream.

Visit www.anchorfoodprofessionals.com for more information.

Key benefits

Save time and money

Chef's Cooking Cream has an already reduced consistency, so when you buy 1 quart, you use 1 quart.

Reheat performance

With Chef's Cooking Cream, you can prepare sauces before service without them splitting or curdling when reheated to order.

Quality

Chef's Cooking Cream is made with real cream, contains 20% butterfat, is Kosher certified and gluten free.



Product Name	Anchor™ Chef's Cooking Cream	
Pack Size	12/1qt.	2/2.5 gallon bag in box
Product Code	113759	113769
UPC	852358001679	852358001846
Case GTIN	10852358001676	10852358001843
Case Dimensions	14.25" x 7.87" x 7.45"	10.25" x 15.5" x 10.25"
Net Weight	26 lbs.	42.55 lbs.
TI/HI	15/5	10/5



Whenever you need a versatile, high-performance culinary cream, Anchor™ Chef's Cooking Cream is the ideal solution.



Storage & Handling

Anchor™ Chef's Cooking Cream is a UHT product. For best results:

- The product can either be stored ambient between 68°F and 77°F or refrigerated between 36°F and 39°F.
- Keep out of direct sunlight.
- Rotate the stock regularly.
- Anchor™ Chef's Cooking Cream has a 7 month shelf life.



We live and breathe the business of Italian kitchens.

As food professionals who work with kitchens like yours worldwide, we pair our specialized global insights with your inside knowledge – to find what works best in your kitchen and your business.

From kitchen productivity to front of house presentation and everything in between – we work with you to create new levels of performance. For the love of food, just like you.



Our Promise To You

Fonterra is one of the world's largest exporters of dairy with products in more than 140 countries.

We have a history of providing the best quality dairy for over a century, with generations of dairy expertise and ingenuity.

With care at every step – that's our **Dairy for Life Promise**.