



Chef's Heavy Cream



STANDING UP TO THE HEAT

With an already reduced consistency, Anchor™ Chef's Heavy Cream reduces cooking time, food cost and wastage. Specially formulated to hold high temperatures – making it ideal for cook, chill and reheat applications.



Save time, money and wastage

Already reduced consistency cream means shorter cooking times, great consistency and higher yield. Buy one quart, use one quart.

Specially formulated

Chef's Heavy Cream is formulated to achieve high heat and acid stability, with proven performance in holding hot temperatures, acidic and spicy recipes.

Regeneration stable

The ideal ingredient for all cook – chill – reheat applications, without separating, splitting or curdling.

Contact your Anchor™ Food Professionals representative or distributor representative to learn more about Chef's Heavy Cream. Visit www.anchorfoodprofessionals.com for more information.

Key benefits

Consistent dishes every time

Cream that delivers great taste and texture for consistently beautiful and delicious dishes.

High performance and versatility

Anchor™ Chef's Heavy Cream is ideal for a wide range of applications – making it the only cream for all culinary needs.

No after-thickening

Cream that is perfect for making sauces ahead of time to re-heat without any splitting or curdling.

Quality

Chef's Heavy Cream is made with real cream, is Kosher certified and gluten free.

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|-----------------|----------------------------|----------------|
| Product Name | Anchor™ Chef's Heavy Cream | |
| Pack Size | 12/1qt. | 2/2.5 gal. |
| Product Code | 113726 | 113760 |
| UPC | 852358001686 | 852358001839 |
| Case GTIN | 10852358001683 | 10852358001836 |
| Case Dimensions | 14.25" x 7.87" x 7.45" | |
| Net Weight | 26 lbs. | |
| TI/HI | 15/5 | |



Specially formulated to hold hot temperatures, it is ideal for heat – chill – reheat applications.

The partially reduced cream also reduces cooking time, cost and wastage.



Storage & Handling

Anchor™ Chef's Heavy 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 Heavy 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**.