Anchor™Chef's Heavy Cream Product Bulletin

Product Number

• 113726

Product Characteristics

- Anchor[™] Chef's Heavy Cream is manufactured from the highest quality cream and has proven stability in all hot kitchen applications.
- Anchor[™] Chef's Heavy Cream's high fat content delivers a thick creamy finish to sauces and provides superior coating on ingredients.
- Anchor[™] Chef's Heavy Cream has been specially formulated to achieve high heat and acid stability.

Suggested Uses

- Ideal for all sauces, pasta dishes and soups
- Cream can be whipped, but must be refrigerated prior to whipping

Packaging

- This product is packaged in a 1 quart tetra-brik format.
- 12 units to a case

Shelf Life

7 months

Storage and Handling

- Anchor[™] Chef's Heavy Cream is UHT processed for optimal shelf life
- Must be kept in either a cool & dry OR refrigerated storage area
- Must be refrigerated after opening and used within 3 days
- Do not freeze

The production and expiration dates are coded on each individual pack.

Typical Compositional Analysis

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Milk fat	36.5 g/100g		
Moisture	56.0 g/100g		
Carbohydrates	4.1 g/100g		
Protein	2.3 g/100g		
Ash	1.2 g/100g		



Nutrition Facts

Serving Size: 1 Tbsp (15mL) Serving Per Container: 63

Amount Per Servin	g	
Calories: 50	Cal from	Fat: 50
	% Dai	ly Value*
Total Fat 5		8%
Saturated F	at 3.5g	17%
Trans Fat 0	g	0%
Cholesterol 20	Omg	7%
Sodium 10mg		0%
Total Carbohy	drate 1g	0%
Dietary Fibe	er 0g	0%
Sugars 0g		
Protein 0g		

Vitamin A 4% • Vitamin C 0%
Calcium 0% • Iron 0%

*Percent recommended daily intakes are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie

Label Ingredient Statement

Cream, Contains 0.5% or less of Modified corn starch, Sodium hexametaphosphate, Cellulose gel, Cellulose gum, Mono- and diglycerides

Contains: Milk Gluten Free

Typical Microbiological Analysis

Listeria (/100g) Absent Salmonella (/250g) Absent

Compliance

- Kosher
- Halal

