



WHIPPING UP MORE

Anchor Extra Whip Whipping Cream is designed to give every chef and baker up to 25% more cream when whipped, plus it saves time, gives sharp definition and a light and creamy flavor that's ideal for bakery applications.



Greater volume

Every quart of liquid Anchor Extra Whip produces up to three quarts of whipped cream, for up to 25% greater yield.

Light and creamy

It has a natural color and delicate mouth-feel of real dairy cream that brings out the best in every dish.

Won't let you down

It consistently holds its volume, texture and shape for prolonged periods.

Heat and acid stable

Ideal for all hot bakery applications because it maintains its consistent creamy texture. For acidic recipes, it stays smooth and stable.

Key benefits

More volume

Get up to 25%* more whipped cream per pack than other whipping creams.

A wider whipping window

Designed for every type of chef and baker, it's a more tolerant cream that doesn't easily over-whip.

Stands up to the test

Will consistently hold volume, texture and shape, making it ideal for piping and cake decorating.

The only cream you need

Perfect for a wide range of high performance baking applications.

*Up to 25% more whipped volume than conventional whipping cream.



Product Name	Anchor™ Extra Whip Whipping Cream
Pack Size	12/1qt.
Product Code	115854
UPC	852358001990
Case GTIN	10852358001997
Case Dimensions	14.25" x 7.87" x 7.45"
Net Weight	25 lbs.
TI/HI	15/5



For every type of application that requires a generous amount of whipped cream, Anchor Extra Whip delivers more volume, stability, flexibility and natural dairy flavor.



Storage & Handling

Anchor Extra Whip Whipping Cream is a UHT Product. For best results:

- Store between 36-39°F after manufacture
- Keep chilled (between 36-39°F) for distribution and sale
- DO NOT FREEZE
- Keep out of direct sunlight

The production and expiration date is coded on each individual pack. Under these storage conditions, Anchor™ Extra Whip Whipping Cream will give a shelf life of 5 months unopened. Once opened, it should be consumed within 5 days.

We live and breathe the business of bakeries.

As food professionals who work with bakeries 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 bakery 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**.