

# 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.
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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.

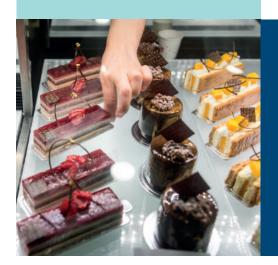


# **Storage & Handling**

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**.