

- SINCE 1894 -



WHIPPING CREAM

for professionals

UHT
35%^{FAT}



- YOUR LUXEMBOURG COOPERATIVE DAIRY SINCE 1894 -

Did you know ?

Cooks well and optimised storage.

Luxlait's UHT liquid cream is ideal for preparing sauces, soups and desserts or use it plain to accompany fruit. The cream is suitable for cooking, can be whipped and provides a binding agent for culinary preparations and smoothness for all dishes.



UNCTOUS &
GENEROUS

IDEAL
- FOR -
PASTRY

Whipping cream

1L Tetra Prisma ®

Nutrition and storage

Whipping cream with 35% fat, UHT sterilized

Ingredients: Cream (**milk**) with 35% fat; stabilizers: cellulose, cellulose gum, carrageenan.

Average nutritional values for 100 ml	
Energy	1385 kJ 336 kcal
Fat of which saturates	35,0 g 24,5 g
Carbohydrate of which sugars	3,0 g 3,0 g
Protein	2,3 g
Salt	0,11 g

Shelf-life on leaving factory: 3 months

Before opening: store at max. 18°C

Article no.
53186

Box no.
53186*6



Logistics

box	pallet		
6 units.	780 units.	130 boxes	5 layers

EAN article



EAN box

