



Double Cream

Product Images



Description

Pasteurised double cream, a luxurious, rich dairy product known for its high fat content. Whether whipped into peaks for desserts, folded into sauces for added richness, or used to enrich soups and stews, pasteurised double cream elevates the taste and texture of various culinary creations.

Additional Information

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Country of Origin	Great Britain
Storage Instructions	Keep Refrigerated.
About Supplier	Caterite aim to supply the finest ingredients and produce to chefs by working directly with suppliers, growers, and producers throughout the UK and from around the world. For us, Service Is Everything.
About Producer	Stephensons Dairy are pleased to have successfully launched Free Range Milk after years of development work. Working side by side with local partners and suppliers means that Stephensons have a full knowledge of where the milk comes from and what happens to it from field to fridge.
Dietary & Lifestyle	Suitable for vegetarians
Energy (Kcal)	450
Energy (KJ)	1852
Fat	48
of which saturates	34.9
Protein	2.2
Ingredients	Cream MILK.
Size	2ltr
Pack Size	1
Brands	Caterite

