



# Whipping Cream

## Product Images



## Description

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Pasteurised whipping cream is a delightfully versatile dairy product with a fat content, making it specifically ideal for whipping. Perfect for desserts, toppings, and fillings. Its ability to add richness and a creamy texture makes it a go-to ingredient for enhancing both sweet and savory dishes, from indulgent cakes and pies to creamy sauces and soups.

## Additional Information

SKU	22011
Description	Pasteurised whipping cream is a delightfully versatile dairy product with a fat content, making it specifically ideal for whipping. Perfect for desserts, toppings, and fillings. Its ability to add richness and a creamy texture makes it a go-to ingredient for enhancing both sweet and savory dishes, from indulgent cakes and pies to creamy sauces and soups.
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)	377
Energy (KJ)	1553
Fat	38
of which saturates	25.2
Protein	2
Salt	0.1
Ingredients	Cream MILK.
Size	2ltr
Pack Size	1
Brands	Caterite

