

LACSTAR CREAM 35% FAT STERILIZED Brick Slim 1L

V1 – 07/01/2021



Lacstar cream is a very versatile cream (cooking and whipping). Lacstar Cream is suited for both sweet and savory dishes.

LEGAL DESIGNATION

Liquid full cream, 35% fat, UHT sterilized

LIST OF INGREDIENT

Milk cream, milk proteins, stabilizer: carrageenans.

ORGANOLEPTIC CRITERIA

Color - aspect: White
Smell: Typical of cream
Taste: Typical of cream
Texture: Liquid

AVERAGE NUTRITIONAL VALUES

| | Unit | For 100mL | % of the NRV for 100mL* |
|------------------------|---------|------------|-------------------------|
| Energy | kcal/kJ | 335 / 1382 | 17 |
| Fat | g | 35 | 50 |
| Of which saturated fat | g | 25 | 125 |
| Carbohydrate | g | 3,1 | 1 |
| Of which sugar | g | 3,1 | 3 |
| Protein | g | 2 | 4 |
| Salt | g | 0,06 | 1 |

*Nutritional Reference Values for an adulte (8400kJ/200kcal)

MICROBIOLOGICAL CRITERIA

Total Plate Count: < 10 UFC/0,1mL

Pack size

Brick 1L slim
Carton 2 x 1L

1600 cartons in 20' container
1970 cartons in 40' container

Transport / Instructions of use

To ensure organoleptic and functional qualities, Lacstar cream 35% is transported in reefer container (5° C).

Before opening: Store at a maximum temperature of 10° C.

Shelf life: 365 days

After opening: Keep refrigerated and use within 5 days.

Do not freeze.

POUR PLUS D'INFORMATION, MERCI DE CONTACTER NOTRE ÉQUIPE COMMERCIALE

