



# 5 & 10 LITRES BAG IN BOX UHT



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# 5 & 10 LITRES BAG IN BOX UHT



Packaging description	THT	Logistical information
<ul style="list-style-type: none"> <li>• 5 litre Bag in Box</li> <li>• Aseptic bag with snap-screw cap</li> <li>• UHT</li> </ul>	6 months	160 outer boxes / pallet 40 boxes / layer 4 layers / pallet
<ul style="list-style-type: none"> <li>• 10 litre Bag in Box</li> <li>• Aseptic bag with snap-screw cap</li> <li>• UHT</li> </ul>	6 months	72 outer boxes / pallet 24 boxes / layer 3 layers / pallet

Product	Application	Cream	Instructions for use	Ingredients
<b>Sweetened cream</b>	<p>Perfect as a desert garnish and for making ice cream.</p> <ul style="list-style-type: none"> <li>• Fresh, creamy flavour</li> <li>• Good consistency</li> <li>• For use with virtually all ice cream machines</li> </ul>	35% fat content	<ul style="list-style-type: none"> <li>• Beat at 4°C</li> <li>• Cold storage at no higher than 7°C</li> <li>• Consume within three days of opening</li> <li>• Product specifications: available on request</li> </ul>	Cream, sugar (10%), stabilizer: carrageenan, emulsifier: mono and diglycerides of fatty acids
<b>Fresh cream 35%</b>	<p>Perfect for mousses, bavaois, and pastry garnishes. Suitable for all culinary applications, such as cream-based sauces, soups, and light dressings.</p>	35% fat content	<ul style="list-style-type: none"> <li>• Beat at 4°C</li> <li>• Cold storage at no higher than 7°C</li> <li>• Consume within three days of opening</li> <li>• Product specifications: available on request</li> </ul>	Cream, stabilizer: carrageenan
<b>Whipping cream 40%</b>	<p>Whipping cream for all pastry and culinary applications. Firm consistency and airy texture for all of your culinary creations.</p> <ul style="list-style-type: none"> <li>• Whipping cream with excellent whipping properties</li> <li>• Authentic and rich cream flavour</li> <li>• Bright, white colour</li> <li>• Consistent quality</li> <li>• Excellent yield</li> <li>• Rich, creamy texture for use in both hot and cold dishes.</li> </ul>	40% fat content	<ul style="list-style-type: none"> <li>• Beat at 4°C</li> <li>• Cold storage at no higher than 7°C</li> <li>• Consume within three days of opening</li> <li>• Product specifications: available on request</li> </ul>	Cream, stabilizer: carrageenan
<b>Cooking cream</b>	<p>This cooking cream is perfect for preparing sauces, soups, and other refined hot and cold dishes.</p> <ul style="list-style-type: none"> <li>• Does not separate when combined with acidic and/or alcoholic ingredients</li> <li>• Stable when frozen and thawed</li> <li>• Thickens quickly for a refined, rich texture</li> </ul>	20% fat content	<ul style="list-style-type: none"> <li>• Cannot be whipped</li> <li>• Shake before use</li> <li>• Cold storage at no higher than 7°C</li> <li>• Consume within three days of opening</li> <li>• Product specifications: available on request</li> </ul>	Cream, modified corn starch, stabilizers: carrageenan, sodium citrates, cellulose gum, emulsifier: mono and diglycerides of fatty acids

The fat percentage and the contents can be adjusted at the client's request. If required, we can also market the products under a private label.

