



# 1 & 2 LITER BOTTLE PLASTIC HDPE BOTTLE



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# 1 LITER & 2 LITER BOTTLE PLASTIC HDPE BOTTLE

Packaging	Shelf life	Logistical information
<ul style="list-style-type: none"> <li>• 1-litre bottle</li> <li>• HDPE bottle</li> <li>• Ultra-pasteurized</li> </ul>	6 months	12 bottles / carton 60 cartons / pallet 10 cartons / layer 6 layers / pallet
<ul style="list-style-type: none"> <li>• 2-litre bottle</li> <li>• HDPE bottle</li> <li>• Ultra-pasteurized</li> </ul>	6 months	6 bottles / carton 64 cartons / pallet 16 cartons / layer 4 layers / pallet

Product	Application	Cream	Instructions for use	Ingredients
<b>Sweetened cream</b>	Perfect as a desert garnish and for making ice cream. <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>	32% fat content	<ul style="list-style-type: none"> <li>• Whip at 4 °C and store at max. 7 °C</li> <li>• Consume within three days of opening</li> <li>• Product specifications: available on request</li> </ul>	Cream, sugar (10%), stabilizer: carrageen, emulsifier: mono- and diglycerides of fatty acids
<b>Fresh cream</b>	Perfect for mousses, bavaois, and pastry garnishes. Suitable for all culinary applications, such as cream-based sauces, soups, and light dressings.	35% fat content	<ul style="list-style-type: none"> <li>• Whip at 4 °C and store at max. 7 °C</li> <li>• Consume within three days of opening</li> <li>• Product specifications: available on request</li> </ul>	Cream, stabilizer: carrageen
<b>Whipping cream</b>	Whipping cream for all pastry and culinary applications. Firm consistency and airy texture for all of your culinary creations. <ul style="list-style-type: none"> <li>• Whipping cream with excellent whipping properties</li> <li>• Authentic and rich cream flavour</li> <li>• Fresh, white colour</li> <li>• Consistent quality</li> <li>• Excellent yield</li> </ul> Rich, creamy texture for use in both hot and cold dishes.	40% fat content	<ul style="list-style-type: none"> <li>• Whip at 4 °C and store at max. 7 °C</li> <li>• Consume within three days of opening</li> <li>• Product specifications: available on request</li> </ul>	Cream, stabilizer: carrageen
<b>Cooking cream</b>	This cooking cream is perfect for preparing sauces, soups, and other refined hot and cold dishes. <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>• Store at max. 7 °C</li> <li>• Consume within three days of opening</li> </ul>	Cream, modified cornstarch, stabilizers: carrageen, sodium citates, 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.

