

TATUA FARMS CREAM



WHAT IS IT?

Tatua Farms Cream is a long life cream that is ideal for bakery and culinary applications. It has excellent reduction qualities making it ideal for creating creamy sauces. It is perfect for pouring, whipping, cooking and as an ingredient.

PRODUCT APPLICATIONS

- Create *creamy sweet and savoury sauces* to compliment meat, fish, pasta and sweet desserts.
- Create *delicious fillings for cakes and pastries* - e.g. combine with chocolate, lemon curd etc.
- *Decorate tortes and gateaux* - freeze if required.
- Pour into hot beverages, or whip and *top off coffees, frappes, hot chocolates etc.*
- Use to make *creamy desserts* such as mousse, cassata, parfait etc.
- For recipes using Tatua Farms Cream please visit www.tatuafoods.com or contact Tatua Foods.

SUITABLE APPLICATIONS

Acid Stable	Can be combined with acidic ingredients such as soft cheeses, fruit, coffee and yoghurt.
Heat Stable	Excellent heat stability - ideal for all cooking applications without risk of curdling or splitting.
Alcohol Stable	Can be combined with alcohol in both its liquid and whipped form.
Freeze /Thaw Stable	Is only freeze thaw stable after whipping particularly if it has been sweetened.
Reduction	Reduces quickly to 75% of its original volume.
Foam stability /Leakage	Stable foam. Once whipped can be refrigerated for 2 days with minimal leakage.

SHELF LIFE

- 6 months unopened.
- 7 days opened.

PACKAGING

Pack Size	1Lt x 12
Packaging Type	Aseptic Prepac



DIETARY IMPLICATIONS AND APPROVALS

Religious Approvals	Halal
Vegetarian Suitability	Lactovegetarian*
Allergen Statements	Contains Milk Products Gluten Free

*Suitable for consumers who eat animal products, e.g. honey but no meat or eggs. Dairy Products are permitted.

INGREDIENTS

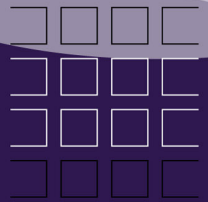
Ingredient	Additive Code No.
CREAM (99.9%)	
STABILIZER	401

CONTAINS 38% MILKFAT

NUTRITION INFORMATION

Servings per package: 20
Serving size: 50ml

	Avg Quantity per Serving	Avg Quantity per 100ml
Energy	740kJ (180kcal)	1480kJ (350kcal)
Protein	1.1g	2.1g
Fat, total	18.8g	37.6g
- saturated	12.4g	24.8g
- trans	0.6g	1.1g
- polyunsaturated	0.6g	1.2g
- monounsaturated	5.3g	10.5g
Carbohydrate	1.6g	3.1g
- sugars	1.6g	3.1g
Sodium	21mg	41mg
Gluten	0mg	0mg



TYPICAL PHYSICAL/FUNCTIONAL PROPERTIES

Colour	Pale cream
Flavour	Fresh cream
Body and Texture	Light body/smooth mouth feel
Whip time (min/L)	6-12
Overrun (typical %)	120
Foam Stability	Good shape retention/peak definition with minimum leakage

TYPICAL MICROBIOLOGICAL ESTIMATES

As a UHT product there are no microorganisms present. Each batch is verified as commercially sterile prior to release.

STORAGE AND DISTRIBUTION

Keep refrigerated between 2-6 °C at all times. These conditions are necessary to maintain the excellent functional properties of the Cream.

PACKAGING INFORMATION

Product Code	PP55
Pack size	1Lt
Pack Type	Aseptic Prepac
Pack Closure	Non resealable
Barcode (inner)	9414997006395
Barcode (outer)	19414997000826
Unit Dimensions (mm)(HxWxD)	235 x 155 x 55
Carton	
Units per carton	12
Dimensions(mm)	
outer (HxWxD)	224 x 374 x 204
Gross wgt (kg)	12.47
Palletisation	
Cartons per layer	13
Layer/Pallet	4
Total Cartons	52
Container Load (20 ft)	-

CODING

- Best before date and batch number are marked on each package and carton.
- All cartons are sequentially numbered.