

## TATUA FARMS CRÈME FRAICHE



### WHAT IS IT?

Tatua Farms Crème Fraiche is a naturally fermented thickened cream with a distinctive tart, slightly buttery flavour.

Tatua Farms Crème Fraiche has a velvety texture and is ideal for use in both sweet and savoury applications.

### PRODUCT APPLICATIONS

- Use *in place of cream when cooking* as it doesn't curdle or separate.
- Use as a *dessert topping* in place of cream.
- Use to *dollop on Nachos and savoury tarts*.
- Use to create *cheesecakes, tarts and cakes*.
- Add a simple effective touch to meals - add a *swirl to soup* before serving, a *dollop added to vegetable mash, top pancakes* with crème fraiche and berries.
- *Use in savoury cooking* - pasta sauces, vegetable bakes, topping for pizza.
- May be used as a *replacement for sour cream*.
- For recipes using Tatua Farms Crème Fraiche please visit [www.tatuafoods.com](http://www.tatuafoods.com) or contact Tatua Foods.

### SUITABLE APPLICATIONS

Acid Stable	Can be combined with soft cheeses, fruit and yoghurt.
Heat Stable	Excellent heat stability characteristics - ideal for all cooking applications without risk of curdling or splitting.
Alcohol Stable	Can be combined with all sorts of spirits and liqueurs e.g. chocolate sauce with Tia Maria.
Freeze /Thaw Stable	Can use in any application, which requires freezing and thawing.

### SHELF LIFE

- 6 months unopened.
- 7 days opened.

### PACKAGING

Pack Size	250g x 12 1kg x 12
Packaging Type	Aseptic Prepac



### DIETARY IMPLICATIONS AND APPROVALS

Religious Approvals	Halal
Vegetarian Suitability	Not suitable
Allergen Statements	Contains Milk Products Gluten Free

### INGREDIENTS

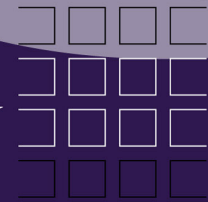
Ingredient	Additive Code No.
CREAM	
VEGETABLE GUMS	415, 410
STABILISER	440a
HALAL GELATIN	
LACTIC ACID	
NATURAL FLAVOUR	
CULTURES	

CONTAINS 38% MILKFAT

### NUTRITION INFORMATION

	Avg Quantity per Serving	Avg Quantity per 100g
Servings per package: 1kg - 20    250g - 5		
Serving size: 50g		
Energy	770kJ	1530kJ
Protein	1.5g	2.9g
Fat, total	19.0g	38.0g
- saturated	12.6g	25.1g
Carbohydrate	2.2g	4.4g
- sugars	1.9g	3.8g
Sodium	15mg	30mg
Gluten	0mg	0mg

This information is given in good faith and is believed to be accurate and reliable at time of publication, however no warranty, guarantee or representation is made in respect to the product or its suitability for a particular use. Purchasers should determine for themselves whether suggested applications or procedures are suitable for their own purpose. Specifications are subject to change due to continual product improvement.



### TYPICAL PHYSICAL/FUNCTIONAL PROPERTIES

Colour	Pale cream
Flavour	Clean, creamy with slight tangy end note
Body and Texture	Thick and smooth

### TYPICAL MICROBIOLOGICAL ESTIMATES

The combination of heat treatment and low pH renders this product free from microbial growth.

### STORAGE AND DISTRIBUTION

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

### PACKAGING INFORMATION

Product Code	PP61	PP62
Pack size	1Lt	250g
Pack Type	Aseptic Prepac	Aseptic Prepac
Pack Closure	Non resealable	Non resealable
Barcode (inner)	9414997006456	9414997006463
Barcode (outer)	19414997000888	19414997000895
Unit Dimensions (mm) (H xWxD)	235 x 155 x 55	135 x 102 x 40
<b>Carton</b>		
Units per carton	12	12
Dimensions(mm)		
outer (HxWxD)	224 x 374 x 204	128 x 247 x 272
Gross wgt (kg)	12.47	3.35
<b>Palletisation</b>		
Cartons per layer	13	16
Layer/Pallet	4	5
Total Cartons	52	80
Container Load (20 ft)	1540	4840

### CODING

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