

HANDPICKED QUALITY

**MASTERS
FROM EUROPE**



UHT CREAM

These creams have been made from 100% meadow milk by cows that have spent a minimum of 120 days a year grazing outdoors in Belgium pastures for 6 hours a day. This gives the Masters From Europe creams that authentic flavour.

UHT CREAM

DESCRIPTION

These rich creams have optimal binding and thickening characteristics. The whipping cream has excellent whipping properties and an outstanding flavour. It can be used in desserts and for toppings. The cooking cream is great to prepare sauces and soups. The creams are stable under different conditions (acid, alcohol, in the bain-marie). The packaging is eco-friendly, which means that the material is 100% recyclable. The tetra packs can be emptied right down to the last drop to avoid food waste.



GENERAL

Product	UHT Cream
Country of origin	Belgium
Flavours	Whipping Cream 35%
	Cooking Cream 20%

PACKAGING

Unit	1L
Carton	12 units
Weight	11.94 kg
Dimensions carton	291 x 230 x 209 mm (L x W x H)
Pallet type	Euro (80 x 120 cm)
Pallet configuration	72 cartons
boxes per layer	6
layers per pallet	12
MOQ	1656 cartons

STORAGE

Shelf life:	12 months after production
Storage conditions:	max. +7 °C

CERTIFICATIONS



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Tell us what you're looking for
 and we'll work with you to find
 the optimal product solution.

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