

ARLA® PRO

Arla Pro Extra Stable 35% Fat Whipping Cream 1L

Arla Pro; made specifically with professional chefs & operators in mind. Made with 35% dairy fat content, Arla Pro High Stability Whipping Cream is a versatile cream that will help to create rich, stable and velvety textures across a variety of sweet and savoury dishes. With a delicious and natural dairy flavour once whipped will yield >2x giving long lasting 72 hour stability and definition - making it ideal for cake decoration. Culinary applications include usage in hot chocolates, luxurious desserts and creamy sauces that will elevate any dish. The UHT treatment means this cream has an extended shelf life and should be stored chilled. Suitable for vegetarians, Halal Certified and Farmer Owned.

ARLA® PRO

Arla Pro Extra Stable 35% Fat Whipping Cream 1L

EAN	Material number
5711953210877	338432 10x1 l

Shelf life

270 days

Storage information

Temperature Min: 0 °C. Temperature Max: 5 °C

Country of origin

Denmark

Ingredients

Cream (milk), skimmed milk powder, Stabilisers (microcyrstalline cellulose, Cellulose gum), Citrus fibre, Emulsifiers (lactic acid esters of mono- and diglycerides of fatty acids, polysorbate 80)

Nutrition per 100 g