

Anchor Culinary Cream UHT for Australia

PB.1427 | Version 03.1020 | **UNRESTRICTED**

STANDING UP TO THE HEAT

With its partially reduced formula, Anchor Culinary Cream reduces cooking time, food cost and wastage. Specially formulated to hold high temperature- making it ideal for cook, chill and reheat applications.

Product Characteristics

- **Reduce prep time** - Partially reduced cream that's ideal for pasta.
- **Reheat performance** – Ideal for reheating chilled or frozen dishes, and maintaining stability.
- **Acid stable** – Holds performance in sour, acidic and spicy recipes without splitting.
- **Consistently creamy** – Use only what you need for consistently smooth and creamy serves, every time
- **Excellent coating** – Glossy coating and great appetite in every dish
- **Suitable for a Vegetarian diet**

Suggested Uses

- Ideal for all sauces, pasta dishes and soups.
- Suitable for hot dishes.

Origin

- Product of New Zealand

Packaging

This product is packaged in 1 litre Tetra-Brik

1L Tetra-brik

Tetra-brik Dimensions (mm)	L=59, W=92, H=199
Carton Dimensions (mm)	L=361, W=198, H=209
Carton Net Weight	12.14 kg
Gross Weight	12.73 kg
Cartons per Pallet	75 ctn
20' container Loading	1500 ctn
40' container Loading	1875 ctn

No staples or metallic fasteners are used.

Storage and Handling

Anchor Culinary Cream UHT is a UHT product. In order to preserve its functional properties, it should be:

- Stored and maintained chilled (between 2°C - 4°C) during international shipping, throughout the market place supply chain, and in the customer's care, until time of use.
- Product must not be temperature cycled (i.e. stored chilled, then warmed to >10°C and back to chilled) at any time, as this will adversely impact functional properties of the product.
- Kept out of direct sunlight, and protected from any heat sources
- Used strictly in date code rotation.

The production and expiry date is coded on each individual pack.

Under these storage conditions, Anchor Culinary Cream UHT will give a shelf life of 9 months unopened. Once opened, it should be consumed within 3 days.

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Typical Compositional Analysis

The analysis results listed in this product bulletin are typical.

Fat (g/100mL)	35.5
Carbohydrate (g/100mL)	3.5
Protein (g/100ml)	2.3

Typical Mineral Analysis

Sodium (mg/100mL)	40
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Typical Nutritional Analysis

Energy (kJ/100mL)	1,410
Calories (kcal/100mL)	335
Protein (g/100mL)	2.3
Fat (Milkfat) (g/100mL)	35.5
Carbohydrate (g/100mL)	3.5
Sodium (mg/100mL)	40

Typical Physical Properties

Flavour & Odour	Clean, Creamy
Colour	Uniform, Off White

Typical Microbiological Analysis

Commercially Sterile	No Failures
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Quality Assurance

Anchor Culinary Cream UHT is manufactured from the highest quality New Zealand cream.

Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.

Product is ultra heat treated (UHT).

Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures.

During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each package is identified, enabling traceback.

The product is manufactured in a Registered Dairy Factory licensed and approved by the Ministry of Primary Industries (MPI).

Compliance

- Meets Halal requirements.

Ingredients

- Cream
- Skim milk
- Thickener (1442)
- Stabilisers (460, 466, 452)
- Emulsifier (471)

Contains minimum 35% Milk fat.

Suggested Labelling

Cooking Cream UHT

Allergens: Contains Milk and Dairy products

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this product.