



CREAM 39%



CREAM 39%

High yield:
whipping rate 2.32



Constant
quality



Heat and
acid resistant



Versatile: for cooking
and whipping



High stability



Characteristic
lactic flavour



ATTRIBUTES

The Milkaut Profesional Cream 39% is versatile, as it can be used in both pastry and cooking applications. It is high-yielding, with a characteristic lactic flavour (it does not invade or compete) and is highly practical. As it is a consistent product throughout the year, it ensures uniformity and standardization in preparations over time. It is ideal for infusing with different aromas and flavours: the fat allows them to linger and be enhanced.

USES AND APPLICATIONS

Creams
Milkshakes
Ice creams
Soups
Sauces



Denomination: Cream 39% Fat - 5 L Sachet

Brand: Milkaut Profesional
Article: 5591
GTIN-13: 7798420902684
DUN-14: 17794820902681
Presentation: Pouch
Units per Package: 2
Weight per Unit: 5 kg

Weight per Package: 10 kg
Packages per Pallet: 128
Weight per Pallet: 1280 kg
Shelf Life: 38 days
Storage: Keep refrigerated
between 1 and 5 °C

Denomination: Cream 39% Fat - 10 L Sachet

Brand: Milkaut Profesional
Article: 5592
GTIN-13: 7794820903650
DUN-14: 17794820903657
Presentation: Pouch
Units per Package: 1
Weight per Unit: 10 kg

Weight per Package: 10 kg
Packages per Pallet: 64
Weight per Pallet: 640 kg
Shelf Life: 38 days
Storage: Keep refrigerated
between 1 and 5 °C

Nutrition facts:

Serving size 15 ml

% of daily value

Energy value 55 kcal = 230 kJ

3%

Carbohydrate 0.2 g

0%

of which:

Total sugars 0.2 g

Added sugars 0 g

Protein 0.2 g

0%

Total fat 5.9 g

11%

Saturated fat 3.7 g

17%

Trans fat 0 g

Dietary fiber 0 g

0%

Sodium 19 mg

1%

Calcium 3.2 mg

0%



At **Milkaut Profesional**, we strive to foster inspiration and collaborative work by delivering top-notch solutions to provide the ultimate gastronomic experience.

milkautprofesional.com.ar

    MilkautProfesional

