

Variety of UHT creams from frischli: the right product for every application

The frischli Milchwerke offer a wide range of whipping cream and chef's cream in various fat content levels and container sizes for food service and industry

Whether in the pastry shop, in commercial gastronomy or in a star restaurant: cream is one of the most important basic ingredients. But the requirements are very different depending on the company. And the product solutions that frischli has in its range are just as varied. Almost all products can be stored without refrigeration for at least 6 months due to their special heating process and particularly meet the HACCP requirements for maximum product safety.

Whipping cream

The frischli whipping cream convinces with the best taste and is a high-quality classic for discerning professional chefs and industrial customers. Well chilled, it has optimal whipping properties. The whipping cream 32% is not only heat and acid stable, but also convinces with a high whipping volume of at least 100% and an optimal stability of the whipped cream when stored in a cool place. The variant with 35.01% fat is characterized by a particularly high level of firmness and greater application safety, turning over or churning out is very difficult. When stored between +2 °C and +6 °C, this product can have a shelf life of up to 10 months.

Currently available from frischli:

- UHT whipping cream 30%, 1 kg pack, 5 kg bag-in-box
- UHT whipping cream 32%, 1 kg pack
- UHT whipping cream 35.01%, 1 kg container
- UHT whipping cream 35.01%, extra white, high volume, 1 kg container
- Organic whipping cream 30%, 1 kg pack

Chef's cream

Kitchen cream is particularly suitable for soups and sauces. However, kitchen cream is rather unsuitable for desserts because it cannot be whipped. The chef's cream range from frischli offers the right solution for all recipes and brings full flavor to gourmet cuisine: 20% cream is preferred in classic cuisine, while 18% and 15% cream is suitable for use in Mediterranean cuisine and the cream with 10% fat is ideal for light and tasty cooking. All four variants have a creamy, liquid consistency and have been developed exclusively for professional chefs by professional chefs. All versions of chef's cream – whether 10%, 15%, 18% or 20% — are heat-resistant even during prolonged cooking and acid-stable, and are therefore perfect for cooking.

Currently available from frischli:

- Chef's cream 10%, 1 kg container
- Chef's cream 15%, 1 kg container
- Kitchen cream / Crème Légère 18%, 1 kg container
- Chef's cream / Crème Légère 20%, 1 kg container
- Chef's cream 20%, solid, 1 kg container
- Organic chef's cream 20%, 1 kg container

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About frischli

The frischli Milchwerke GmbH, with its main plant in Rehburg-Loccum in Lower Saxony and three other milk plants in Weißenfels (Saxony-Anhalt), Eggenfelden (Bavaria) and Schöppingen (North Rhine-Westphalia), is now in its fourth generation and sees itself as a supplier of high-quality dairy products. Especially for the food-service, the company offers a wide product portfolio from milk to desserts and dessert sauces to cream sauces, which optimally meets the needs of this target group in terms of hygiene requirements and practical handling in professional kitchens. In addition to a large number of long-life dairy products and dessert specialties, frischli has also been offering fresh dairy products for the food service since 2023 with the frischli fresh range. Since autumn 2021, frischli has also been offering a modern, plant-based range

with a variety of oat-based desserts and milk alternatives. Since 2023 frischli also offers product highlights in the ice cream segment with ice cream products such as scoop ice cream, soft ice cream and frozen yoghurt. With a total of 930 employees, the company achieves a sales volume of approx. 515 million euros per fiscal year.

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