

Candia Professional presents



# UHT WHIPPING CREAM 35.1% FAT

Available formats: 1L brick and 10L bag-in-box  
Shelf life: 240 days in 1L and 180 days in 10L

ESPECIALLY DESIGNED TO HIGHLY PERFORM  
WHEN WHIPPED, CANDIA PROFESSIONAL  
WHIPPING CREAM IS PERFECT FOR PASTRY CHEFS.

- + Very high whipping rate of around 2.7 all year long
- + Once whipped, the cream remains firm and perfectly holds its shape for at least 24H
- + The pure color and fresh flavor of a premium French dairy cream
- + Excellent stability and homogeneity, no exudation at all (keep stored at +4°C)
- + Properties naturally obtained thanks to cutting edge technology



Made with milk collected  
from the passionate farmers  
of Sodiaal

## THE CHEF'S OPINION

"A real French dairy whipping cream with an airy texture and which holds its shape."





# CREAMS

## 35.1% FAT UHT WHIPPING CREAM

Candia Professional 1Lx12 & 10L

240 days in 1L & 180 days in 10L



### LOGISTIC DETAILS

Unit	Packaging	Pallet type	Pallet net weight	Product code	20' Reefer container	40' Reefer container
35.1% fat UHT whipping cream 1Lx12 CANDIA Professional	12 x 1L inside carton	Pallet 120x80x156 12 boxes x 7 layers = 84 boxes/pallet	1 008KG	CANDIA code 2797500	18 600 liters without pallet	23 184 liters with pallet
35.1% fat UHT whipping cream 10L CANDIA Professional bag in box	1 box of 10L	NIMP15 pallet 80x120x140 24 boxes x 4 layers = 96 boxes/pallet	960KG	CANDIA code 472000	17 820 liters without pallet	22 080 liters with pallet

### STORAGE CONDITIONS & EXPIRY DATE

- Before opening, store under +8°C
- After opening, keep refrigerated and use within 4 days
- Store for 24 hours at +4°C before whipping
- Do not freeze
- Expiry date: 240 days

### HEALTH REGISTRATION NUMBER

FR 59 039 030 CE (Awoingt Plant)