



MARKETING

36% and 40% heavy whipping cream with extended shelf life. Pre-sweetened manufacturing cream also available.

Nutrition Facts

63 Servings per container

Serving Size1 tbsp

Amount Per Serving

Calories60

% Daily Value*

Total Fat6 g8%

Saturated Fat4 g20%

Trans Fat0 g

Cholesterol25 mg8%

Sodium0 mg0%

Total Carbohydrates0 g0%

Dietary Fiber0 g0%

Total Sugars0 g

Includes 0 g Added Sugars0%

Protein0 g

Vitamin D0 mcg0%

Calcium0 mg0%

Iron0 mg0%

Potassium15 mg0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
1002804		10040900000660		12/32oz		
Brand		Brand Owner		GPC Description		
GOLDEN SUNSHINE		SAPUTO DAIRY FOODS USA, LLC		Cream (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
26.918 LBR	25.08 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12 INH	9 INH	9.88 INH	0.618 FTQ	17x5	75 Days	34 FAH / 40 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors		
N/A	N/A	N/A		N/A		

HANDLING SUGGESTIONS

Keep Refrigerated, Do Not Freeze, Whipping Instructions: Use a chilled bowl and beaters. Fill bowl so that the beaters are not covered more than 1/3 with cream. When whipping move beaters around bowl. Whip on high speed until stiff.

- ALLERGENS
- C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'
- Milk - C

Eggs - NI

Soybean - NI

Wheat - NI

Sesame - NI

Peanuts - NI

Tree - NI

Fish - NI

Shellfish - NI

INGREDIENTS

Heavy Cream, Contains less than 1% of: Carrageenan, Polysorbate 80, Mono and Diglycerides.

PREPARATION & COOKING SUGGESTIONS

KWhipping Instructions: Use a chilled bowl and beaters. Fill bowl so that the beaters are not covered more than 1/3 with cream. When whipping move beaters around bowl. Whip on high speed until stiff.

SERVING SUGGESTIONS

Whipped for topping or reduced for soups/sauces (e.g. alfredo sauce)

MORE INFORMATION

