Devon Cream Company

950 - Devon Double Cream

The region of Devon in Southwest England is known for its lovely clotted creams. This Double Cream has a butterfat content of 48%, and is silky and golden-yellow. Traditionally unpasteurized, our cream is pasteurized cow's milk (traditionally from Jersey cows) that sits in shallow vats until a thick, rich cream rises to the top. The cream that rises to the surface and “clots” ...

MARKETING

Double Devon Cream is a dense cream made from pasteurized cream, with a butterfat content of 48 percent. This cream can be spooned straight from the jar on to fruit, scones muffins or warm apple pie. It is also ideal for use in pasta and sauces.

Nutrition Facts

6 Servings per container

Serving Size **1.0 OZ**

Amount Per Serving

Calories **130**

	% Daily Value*
Total Fat 13 g	**17%**
Saturated Fat 9 g	**43%**
Trans Fat 0 g	
Cholesterol 40 mg	**13%**
Sodium 5 mg	**0%**
Total Carbohydrates 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**0%**
Protein 0 g	
Vitamin D 0 mcg	0%
Calcium 14 mg	14%
Iron 0 mg	0%
Potassium 18 mg	0%

* 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
7073	10034463000106	12/6 OZ

Brand	Brand Owner	GPC Description
Devon Cream Company	Tree of Life LLC	Cream (Perishable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
8 LBR	4.5 LBR	No	United Kingdom	Undeclared	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
10.79 INH	7.68 INH	4.17 INH	0.2 FTQ	22x11	195 Days	35 FAH / 37.5 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

Refrigerate after opening---UNIT UPC: 034463000109---

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
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

Pasteurized Cream (from Cow's Milk)

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PREPARATION & COOKING SUGGESTIONS

Spoon straight from the jar.

SERVING SUGGESTIONS

English Double Cream is dessert perfection. Simply spoon straight from the jar, perfect on a slice of pie, fresh fruit, waffles and pancakes. It's great added to sauces or pasta for extra thickness.

MORE INFORMATION