

5010 - Crème Fraîche

One of the simplest ways to use crème fraîche is as an enhancement to any recipe that calls for sour cream. The rich taste and unique cooking advantages of crème fraîche will bring depth of flavor and a smooth texture to dips, baked goods, soups and finishing sauces.



MARKETING

A deliciously rich cultured cows' cream with a thick, creamy texture and a slightly tart, nutty flavor. The rich taste and unique cooking advantages of crème fraîche will bring depth of flavor and a smooth texture to dips, baked goods, soups and finishing sauces.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
20002-02		10011826200021		2/4.75 LB			
Brand		Brand Owner		GPC Description			
Vermont Creamery		Land O Lakes Inc		Cream (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
11 LBR	9.5 LBR	No	United States	Yes	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
13.5 INH	6.75 INH	6.125 INH	0.32 FTQ	18x08	71 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

See label for suggestions-----

ALLERGENS

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

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

Nutrition Facts

76 Servings per container

Serving Size 28 g

Amount Per Serving
Calories 110

% Daily Value*

Total Fat 11 g 14%

Saturated Fat 7 g 35%

Trans Fat 0 g

Cholesterol 35 mg 12%

Sodium 5 mg 0%

Total Carbohydrates 2 g 1%

Dietary Fiber 0 g 0%

Total Sugars 1 g

Includes 0 g Added Sugars 0%

Protein 0 g

Vitamin D 0 mcg 0%

Calcium 15 mg 2%

Iron 0 mg 0%

Potassium 25 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.

INGREDIENTS

Pasteurized Cultured Cream. CONTAINS: Milk

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PREPARATION & COOKING SUGGESTIONS

See label for suggestions

SERVING SUGGESTIONS

You've got options. Add it to sweet and savory recipes. Enrich your favorites like soups, sauces and baked goods. Dare to dollop on pies, tarts and fresh fruit.

MORE INFORMATION