



# Gourmet

## Whipping Cream

Grade A Dairy/Freeze-Thaw Stable

Why is it called **Gourmet**? Because this palate-pleasing **Whipping Cream** is already lightly sweetened and flavored to perfection. And because of its slightly heavier body, it gives decorators more flexibility and keeps their creations looking beautifully fresh longer than ordinary whipping cream. But the unexpected bonus is **Gourmet Whipping Cream's** remarkable freeze-thaw stability. Just store it in the freezer until needed—real dairy whipping cream has never been so convenient!

### Shelf Life

#### Packaged

Frozen at 0°F (-18°C): 6 months  
Refrigerated at 38°F (3°C): 16 days  
DO NOT REFREEZE

#### Decorated

Refrigerated: 3 days  
Frozen: 6 months

### Features & Benefits

Freeze-thaw stable  
No shrinkage  
Blends well with additional flavors and sugars

#### Yield

Approximately 2X liquid volume, when handled according to package instructions

Packaging	Net Wt.	Gross Wt.	Cube	Pallet
12/2 lb	24 lb	26.2 lb	.59 cf	17 x 6 (102)
3/8 lb	24 lb	26.2 lb	.58 cf	16 x 5 (80)
4/8 lb	32 lb	34 lb	.81 cf	12 x 5 (60)

INGREDIENTS: Grade A Cream, Corn Syrup, Sugar, Non Fat Milk Solids, Whey Solids, Natural and Artificial Flavors, Modified Food Starch, Propylene Glycol, Xanthan Gum, Polysorbate 80, Sodium Phosphate, Sodium Citrate, and Magnesium Oxide. CONTAINS MILK PROTEINS. *Certified Kosher.*



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