



PRODUCT SHEET

CORMAN SELECTION CREAM

HIGHLY RECOMMENDED BY RENOWNED PASTRY CHEFS



Guaranteed success for the pastry chef!

FINE CREAMY TASTE WITH CHARACTER

- > UHT sterilized cream containing 35 % milk fat obtained by skimming carefully graded milk.
- > Unique recipe based on rigorous selection of raw materials.

HIGHER YIELD

- > Higher whipping volume (+36 % in comparison with ordinary cream).



APPLICATIONS

- > Ideal for whipping (chantilly, mousses, garnishes,...)
- > Pastry filling, mousse, ice cream,...

TIPS FOR YOUR SUCCESS

- > For a perfect chantilly, use a well chilled cream (around +4 °C) and whip it in a cold bowl.
- > To get a lighter texture, whip at medium speed.

PRODUCT INFORMATION

INGREDIENTS	Dairy cream (from cow milk), thickener: carrageenan
FAT CONTENT	35 % min.
STORAGE	For optimum quality, store preferably under +7 °C. Do not freeze. Once open, keeps maximum 48 hours in the refrigerator.
PACKAGING	1 liter Tetra Brik.

MEAN NUTRITIONAL DATA / 100g

ENERGY	336 kcal (1385 kJ)
FAT OF WHICH SATURATED	35,1 g 23,2 g
CARBOHYDRATE	3,0 g
PROTEIN	2,1 g

PARTNER OF THE BEST PASTRY CHEFS WORLDWIDE



CONCOURS DE
L'UN DES MEILLEURS OUVRIERS
DE FRANCE PÂTISSIERS CONFISEURS
(FRANCE'S BEST PASTRY
CONFECTIONERY CHEF)



'ACCADEMIA MAESTRI
PASTICCIERI ITALIANI'
(ACADEMY OF ITALY'S
BEST PASTRY CHEFS)



Accademia
Maestri
Pasticcieri
Italiani