

# **MINOR'S** CULINARY CREAM

**PRODUCT DESCRIPTION:** MINOR'S® Culinary Cream is a dairy based product that functions in recipes to bind or stabilize ingredients. This is designed to prevent cream, butter, and oil-based soups, sauces and compound butters from separating or breaking.

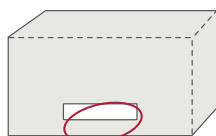
**INGREDIENT STATEMENT:** WATER, BUTTER (SWEET CREAM, SALT), LACTOSE, SODIUM CASEINATE (FROM MILK), WHEY PROTEIN CONCENTRATE, XANTHAN GUM, GUAR GUM, POTASSIUM SORBATE (PRESERVATIVE), CITRIC ACID (PRESERVATIVE).

CONTAINS: MILK



## CASE PACK

MINOR'S Culinary Cream is delivered refrigerated in either 2 x 5 lb. tubs, 4 x 5 lb. tubs or a 1 x 30 lb. bag in box.



## JULIAN CODE EXPLANATION (example only)

Julian day code  
 (112th day of the year, 4/22/10)

production line

year, 2010

plant #

hour code

**101125489107**

## SPECIFICATIONS

Pack Size:	2 x 5 lb. Tub	4 x 5 lb. Tub	1 x 30 lb. Bag
Globe Code:	11003021	11003022	11003023
GTIN Code:	00074826730021	00074826730045	00074826730052
Yield/Container:	2.5 qts.	2.5 qts.	15 qts.
Yield/Case:	5 qts.	10 qts.	15 qts.
Storage/Shelf Life:	150 days refrigerated	150 days refrigerated	150 days refrigerated
Pack Size:	2 x 5 lbs.	4 x 5 lbs.	1 x 30 lbs.
Servings/Container:	151	151	907
Net Wt./case:	10.00 lbs.	20.00 lbs.	30.00 lbs.
Gross Wt./case:	10.08 lbs.	22.00 lbs.	32.00 lbs.
Volume:	0.370	0.731	0.802
Case (L x W x H)	12.40"x 6.25"x 8.25"	12.50"x 12.25"x 8.25"	14.75"x 11.75"x 8.00"
Pallet Configuration:	24x5=120 cases/pallet	12x5=60 cases/pallet	10x5=50 cases/pallet

## KEY BENEFITS

- Cook/chill stability
- Emulsion stability
- Reduces fat and calories when replacing butter and heavy cream
- Does not scorch
- Does not break

## USAGE INSTRUCTIONS

*To stabilize cream and butter sauces, use these guidelines:*

To Replace 1 Quart (4 cups) of:	Replace With:
Heavy Cream	2 cups Culinary Cream + 2 cups Skim Milk
Half & Half	1 cup Culinary Cream + 3 cups Skim Milk
Reduced Heavy Cream	1 quart Culinary Cream
To Replace 1 Pound of:	Replace With:
Butter	8 oz. Culinary Cream and 8 oz. Butter

## NUTRITIONAL FACT PANEL

### Nutrition Facts

Serving Size 1 Tbsp (15g)  
Servings Per Container about 151

Amount Per Serving	
<b>Calories 30</b>	Calories from Fat 25
% Daily Value*	
<b>Total Fat 3g</b>	<b>5%</b>
Saturated Fat 2g	<b>10%</b>
Trans Fat 0g	
<b>Cholesterol 10mg</b>	<b>3%</b>
<b>Sodium 25mg</b>	<b>1%</b>
<b>Total Carbohydrate 1g</b>	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 0g	
<b>Protein 0g</b>	
Vitamin A 2%	Vitamin C 0%
Calcium 0%	Iron 0%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	25,000
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375mg
Dietary Fiber		25g	30g

## ALLERGENS

- Milk



#### FRUIT BOWL WITH WHIPPED CREAM

MADE WITH CULINARY CREAM | MADE WITHOUT CULINARY CREAM

AFTER 24 HOURS, IMAGE ON LEFT, MADE WITH MINOR'S CULINARY CREAM, IS STILL HOLDING



#### SCRAMBLED EGGS

ADD MINOR'S CULINARY CREAM TO PREVENT SCRAMBLED EGGS FROM BREAKING



#### CREAM SAUCE

MADE WITH CULINARY CREAM | MADE WITHOUT CULINARY CREAM

SAUCES WILL NOT BURN OR SCORCH WHEN USING MINOR'S CULINARY CREAM



#### RED PEPPER BISQUE

MADE WITH MINOR'S CULINARY CREAM

### Product Applications:

- Stabilizer for:
- Soups
  - Sauces and Gravies
  - Whipped Cream
  - Dips and Spreads
  - Mashed Potatoes, gratins, or purées
  - Cole Slaw
  - Chicken Salad
  - Tuna Salad
  - Scrambled Eggs



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