

Kerrymaid Double Cream - Information

Ultra heat-treated Whipping cream alternative ideal for pouring, cooking and whipping. The product is aseptically packed into 1L cartons

TFS Product Code: 012222
Suppliers Product Code:
Information Last Updated: 18/11/2019
Date Produced: 23/02/2025



Allergy Information

Key: **Contains** **May Contain**



Sesame Gluten Crustaceans Eggs Lupin Nuts



Milk Celery Sulphur Dioxide Soya Cereal Peanuts



Fish Molluscs Mustard

Nutritional Information

Serving Unit:

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Dietary Information

Key: **Suitable for**



Kosher Vegetarian Halal Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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Ingredients

Reconstituted Skimmed MILK Powder, Palm Kernel Oil, Water, Palm Oil, Modified Maize Starch, Flavourings (contain MILK), Emulsifiers (E471, E322, E435), MILK Protein, Thickener (E415), Acidity Regulator (E331, E340), Salt, Colour (E160a).

Handling Information

Directions for Use

No usage information

Storage Instructions

No storage information

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