

Anchor UHT Extra Yield Light Culinary Cream for Australia

PB.2023 | Version 01.0721 | **UNRESTRICTED**

DO MORE, WITH LESS, FASTER

Anchor Extra Yield⁺ Light^{*} Culinary Cream requires no reduction, saving valuable time in the kitchen. One litre in the pack means one litre in a recipe, making great pasta every time

Product Characteristics

- **Consistent performance** – Performs well under heat, maintaining a smooth and thick consistency.
- **Acid stable** – Holds performance in sour, acidic and spicy recipes without splitting.
- **Reheat performance** – Ideal for reheating chilled or frozen dishes, and maintaining stability.
- **Excellent coating** – Glossy coating and great appetite in every dish.
- **Up to 30% better yield⁺** - against conventional thickened creams.
- **Contains 40% less fat^{*}** - than Anchor Culinary Cream which contains 35g fat total per 100ml.
- **Suitable for a Vegetarian diet**

Suggested Uses

- Ideal for all sauces, pasta dishes and soups.
- Suitable for all hot dishes.

Origin

- Product of New Zealand

Packaging

This product is packaged in 1 litre Tetra-Brik

1L Tetra-brik	
Tetra-brik Dimensions (mm)	L=62, W=95, H=215
Carton Dimensions (mm)	L=364, W=198, H=223
Carton Net Weight	12.4 kg
Gross Weight	13.1 kg
Cartons per Pallet	75 ctn
20' container Loading	600 ctn
40' container Loading	1500 ctn

No staples or metallic fasteners are used.

Storage and Handling

Anchor UHT Extra Yield Light Culinary Cream is a UHT product. In order to preserve its functional properties it should be:

- Stored and maintained chilled (between 2°C - 4°C) during international shipping, throughout the market place supply chain, and in the customer's care, until time of use.
- Product must not be temperature cycled (i.e. stored chilled, then warmed to >10°C and back to chilled) at any time, as this will adversely impact functional properties of the product.
- Kept out of direct sunlight, and protected from any heat sources
- Used strictly in date code rotation.

The production and expiry date is coded on each individual pack.

Under these storage conditions, Anchor UHT Extra Yield Light Culinary Cream will give a shelf life of 9 months unopened. Once opened, it should be consumed within 3 days.

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Typical Compositional Analysis

The analysis results listed in this product bulletin are typical.

Fat (g/100mL)	20.0
Carbohydrate (g/100mL)	5.4
Protein (g/100ml)	2.9

Typical Mineral Analysis

Sodium (mg/100mL)	65
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Typical Nutritional Analysis

Energy (kJ/100mL)	880
Calories (kcal/100mL)	210
Protein (g/100mL)	2.9
Fat (Milkfat) (g/100mL)	20.0
Carbohydrate (g/100mL)	5.4
Sodium (mg/100mL)	65

Typical Physical Properties

Flavour & Odour	Clean, Creamy
Colour	Uniform, Off White

Typical Microbiological Analysis

Commercially Sterile	No Failures
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Quality Assurance

Anchor UHT Extra Yield Light Culinary Cream is manufactured from the highest quality New Zealand cream.

Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.

Product is ultra heat treated (UHT).

Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures.

During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each package is identified, enabling traceback.

The product is manufactured in a Registered Dairy Factory licensed and approved by the Ministry of Primary Industries (MPI).

Compliance

- Meets Halal requirements.

Ingredients

- Cream (from milk)
- Skim milk
- Thickeners (1442,466)
- Emulsifiers (471, 460)
- Stabiliser (452)

Contains 20% Milk fat.

Suggested Labelling

UHT LIGHT* CULINARY CREAM

Allergens: Contains Milk and Dairy products

*Contains 40% less fat than Anchor Culinary Cream which contains 35g Fat, total per 100mL.

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this product.