

# Whip it up

For cooking, whipping & pouring



**THE ULTIMATE DAIRY  
WHIPPING CREAM**

 **Pritchitts**  
A Lakeland Dairies Company

# Lakeland U.H.T. Whipping Cream

A high volume dairy cream ideal for cakes and desserts. Once whipped it does not collapse and will not crack or dry for up to 24 hours in the fridge.

**Flavour** – Lakeland Whipping Cream has a clean dairy flavour and is ideal for blending with other creams and ingredients

**Stability** – Does not collapse once whipped and will not dry or crack in the fridge for up to 24 hours

**Volume** – Gives one of the highest whipping volumes of all Pritchitts dairy creams



Product	Pack Size	Shelf Life								
<b>Lakeland</b> U.H.T. Whipping Cream	12 x 1 Ltr	9 months								
<p>Also available in 10 Litre and 1000 Litre</p> <p>Store at all times between +2°C and +8°C. Once opened use within 3 days.</p> <p><b>Nutritional Information:</b> (approximate composition per 100g)</p> <table><tr><td><b>Energy</b></td><td>1385kJ/336kcal</td></tr><tr><td><b>Protein</b></td><td>2.1g</td></tr><tr><td><b>Carbohydrate</b></td><td>3.2g</td></tr><tr><td><b>Fat</b></td><td>35g</td></tr></table> <p><b>Useful to know:</b></p> <div><ul style="list-style-type: none"><li>• GM Free</li><li>• Suitable for vegetarians</li><li>• Gluten Free</li></ul><ul style="list-style-type: none"><li>• Contains Milk</li><li>• Freeze thaw stable when whipped</li></ul></div>			<b>Energy</b>	1385kJ/336kcal	<b>Protein</b>	2.1g	<b>Carbohydrate</b>	3.2g	<b>Fat</b>	35g
<b>Energy</b>	1385kJ/336kcal									
<b>Protein</b>	2.1g									
<b>Carbohydrate</b>	3.2g									
<b>Fat</b>	35g									



119/B

- Pritchitts is the foodservice division of Lakeland Dairies, a leading Irish dairy co-operative, exporting to over 70 countries worldwide.
- Our product portfolio includes tea and coffee whiteners, milks, dairy creams, cream alternatives, ice creams, thick shakes, milk powders, dessert mixes and butters.
- Our high quality and superb tasting dairy products are, in part, the result of the rich, green, nutritious grazing pastures of Ireland.
- With a dedicated research and development team, our expertise and technology allow us to produce high quality, functional products.
- Pritchitts' technical managers and development chefs work in tandem with the sales teams to support distributors and end users.

For recipe inspiration visit our website [www.pritchitts.com](http://www.pritchitts.com)  
 Sales office: +44 208 290 7020  
 Lakeland Dairy Sales Ltd. Killeshandra, Co. Cavan, Ireland.  
[international@pritchitts.com](mailto:international@pritchitts.com)