

OUR FARM, YOUR KITCHEN

PROFESSIONAL-GRADE UHT WHIPPING CREAM

Crafted from California Grade A Milk, Calicrema UHT Whipping Cream 35.1% provides the clean, neutral foundation professionals need to bring any culinary vision to life.



KEY FEATURES

Steam-Infusion Technology

A gentle, advanced pasteurization method that preserves the cream's natural flavor and structure—delivering a pure, clean taste with no cooked or burnt notes.

Consistent Whip & High Yield

Achieves peak volume in seconds and holds its structure through plating, service, and storage.

Brilliant White Finish

Silky-smooth with a luminous white finish that enhances plate presentation—the ideal blank canvas for any garnish or topping.

Neutral Taste & Aroma

Clean, naturally mild dairy flavor with zero bitterness—designed to complement and carry the chef's intended flavor profile, never compete with it.

Superior Stability

Resists heat, acid, and freeze-thaw cycling without breaking or separating—dependable across applications from hot sauces to frozen desserts.

FOR EVERY-DAY USE

Calicrema demonstrates excellent stability both in its liquid and whipped states. Whipped cream holds firm peaks for 48 hours at 4 °C, retains acceptable foam structure through 7 days of refrigerated storage, and shows minimal syneresis even at the end of that period.

PRODUCT SPECIFICATIONS

Whip Time	70 secs
Yield	2.5x
Viscosity	187cp
pH	6.951
Fat Level	35.1%
Shelf Life	9 months
Hold at 4°C	48+ hours
Grade	A
Pasteurization	Ultra-Pasteurized



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Bakery & Pâtisserie

Deliver showstopping pastry and bakery work backed by real dairy richness, reliable structure, and a pristine white finish.

- Luminous, glossy white finish
- High whip yield with lasting volume
- Smooth, spreadable texture
- Clean dairy flavor—zero bitterness
- Stable alongside fruit, citrus, and acid

Beverages

A presentation-ready natural dairy cream that adds visual appeal, smooth mouthfeel, and genuine dairy richness to any beverage program.

- Striking glossy white finish on every pour
- Whips and holds for hot, iced, and acidic drinks
- Mild, smooth mouthfeel that doesn't mask other flavors
- All the appeal of real dairy—no substitutes
- Opens the door to new signature recipes

BEST PRACTICES

Whipping & Aeration

Pre-chill cream, bowls, and whisks to 2–4 °C for the fastest, most stable whip.

Begin at medium speed and finish on high. Stop at glossy, firm peaks—overwhipping causes graininess.

Store whipped cream refrigerated. A brief low-speed refresh restores body before service.

Emulsification & Enrichment

Whisk directly into hot reductions or purées—built-in acid and heat tolerance prevents splitting.

Finish sauces by mounting with cream for a glossy sheen and well-rounded mouthfeel.

Foaming & Texturing

Aerate cold to create tight, stable micro-bubble caps on cold brew, milk teas, and iced drinks.

Use a steam wand/cocktail shaker to make light foam that holds on hot drinks without separating.

Combine with syrups or fruit for flavored foams that stay glossy and smooth through service.

Nutrition Information

Amount Per 100mL

Energy	339 kcal / 1418kJ
Protein	3g
Fat	35.1g
Carbohydrate	3g
Dietary Sugars	0g
Total Sugars	3g
Sodium	28mg

Ingredient List

Cream (from 100% cow milk)	99.75%
Stabilizer Carrageenan	0.10%
Emulsifier Mono and Diglycerides	0.15%
Emulsifier Polysorbate 80	0.05%

Total content 100.00%

Packing Configuration

Size	Units/Case	Cases/Pallet	Cases/Layer	Layers/Pallet	Units/Pallet
1000ml	12	75	15	5	900

Distribution

Tedford/Tellico, Inc
9181 Hunter Valley Ln
Knoxville, TN 37922 USA

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