



SINCE 1964

PROFESSIONAL



Light & Creamy Cooking Creme

Light on fat, full on flavour – the smart choice
for professional kitchens.



Good reasons to choose Oldenburger Cooking Creme 5%

- Cost-efficient solution for professional kitchens
- Creamy texture
- Strong binding properties
- Great for refining
- Suitable for long cooking processes
- Heat & acid stable
- Great for soups, gratins, pastas, salad dressings



Creamy
Texture



Strong Binding
Properties



Long Cooking
Processes



Versatile
Use

Product Data



Oldenburger Cooking Creme, 1kg

- Creamy texture
- Strong binding properties
- Long cooking processes
- Versatile use

Halal certified

Sales Unit 12 × 1kg (per carton)

HS Code 04012091

Packaging 1kg SIG format with screw cap

Packaging (L × W × H)

Dimensions of carton (12 × 1kg)	379 × 192 × 209 mm
Gross weight of the carton	approx. 13 kg
Dimensions of the pallet	120 × 80 × 140 cm
Gross weight of the pallet	approx. 936 kg

Ingredients

Cream (48%), skimmed **milk** (48%), modified starch, thickeners xanthan gum, sodium alginate; protein enriched **whey** powder, emulsifier E472e.

Nutrition Information Average Values per 100 ml

Energy	371 kJ / 89 kcal
Total Fats	5.0 g
of which Saturated Fats	3.5 g
Carbohydrates	7.5 g
of which Sugars	5.7 g
Protein	3.3 g
Salt	0.13 g



Ambient

Art.-No	23049
Storage conditions	Store in a cool, dry place.
Shelf life after production¹⁾	180 days
EAN unit 1kg	4036300230492
EAN carton 12 × 1kg	4036300013859



Chilled

Art.-No	23386
Storage conditions	Store between +4 and +8°C
Shelf life after production¹⁾	365 days
EAN unit 1kg	4036300230492
EAN carton 12 × 1kg	4036300233868

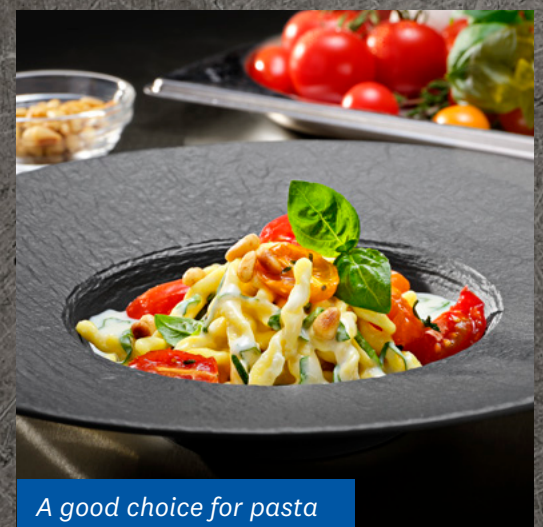
¹⁾ Guaranteed only under the indicated storage conditions; local regulations may apply



Great for soups



Works well for creamy dressings



A good choice for pasta

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