



What is cream?

Cream is an emulsion of fat and water obtained by **skimming milk**.

On average, cream contains 60% water, making it the fat with the highest water content.

With its vitamin A content, cream has a **high nutritional value** as well as **great flavor** and excellent **cooking qualities**.

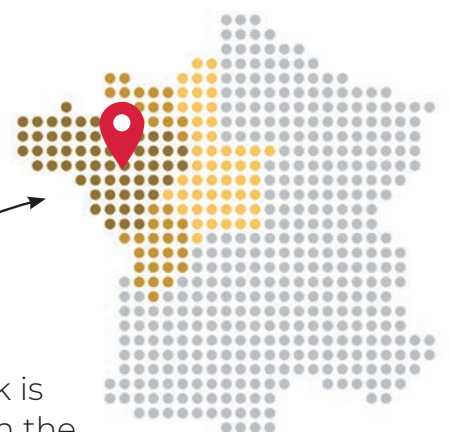
7 to 10 liters of cow's milk are required to produce 1 kilo of cream with a **fat content of at least 30%**.

One format for all your recipes



1 L

6 units per carton



All the milk is collected in the **west of France** and turned into delicious cream in our factory in **L'Hermitage**.



How is UHT cream made?



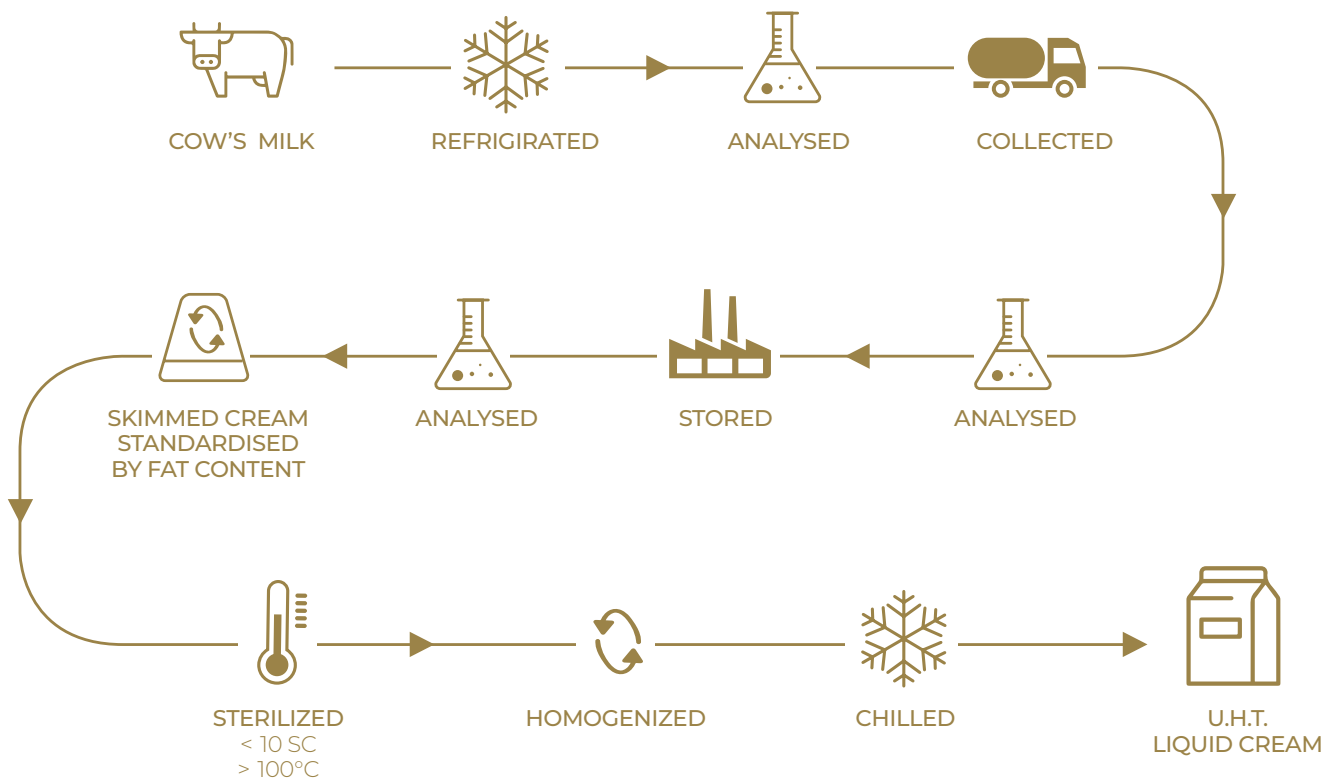
The cream is sterilized then cooled quickly.

The **heating process** preserves the nutrition, flavor and functionality of the cream.

Then the cream is homogenized, a purely mechanical process to produce a **whiter and more fluid cream**. The process also helps reduce whipping time and **improve the yield**.

Most importantly, it prevents the fat content separating from the water.

UHT cream is packaged in a **cold and sterile environment**. It is sold in Tetra packs offering a long shelf life to the product.





Why Président?

Président has a long and extensive experience and know how in high quality dairy products **available in more than 150 countries**, that has been acquired in France for more than 50 years.

Président pays great attention to the quality of its ingredients and production process to **provide products with exceptional flavors** that perform consistently.



Unique “savoir-faire”

The reliable choice for high-quality pastry and cooking for over 54 years.



Performance

Great whipping rate: 1L of liquid cream gives 2.5L of whipped cream (vs. 2L in average).
Great coating after reduction.



Taste

Milky, creamy, fresh & floral.



Quality & consistency

Great taste and texture all over the year.



Recognition

Chef's favorite.
Number 1 in France.

When should we use Whipping Cream?



Our cream is a must, ideal for whipping and cooking. All over the world, chefs use it to add smoothness and creaminess to their recipes for **pizza bianca**, **pasta sauce**, **mashed potatoes** or to simply reduce in a **sauce**. For **desserts and baking** it is best known for **frosting cake**, **mousses** or simply as whipped **Chantilly cream**.