

House
of

crea

creative
cream
creations

House of Crea offers stable and versatile liquid creams designed with professional chefs in mind to inspire their creativity in cream-based creations.

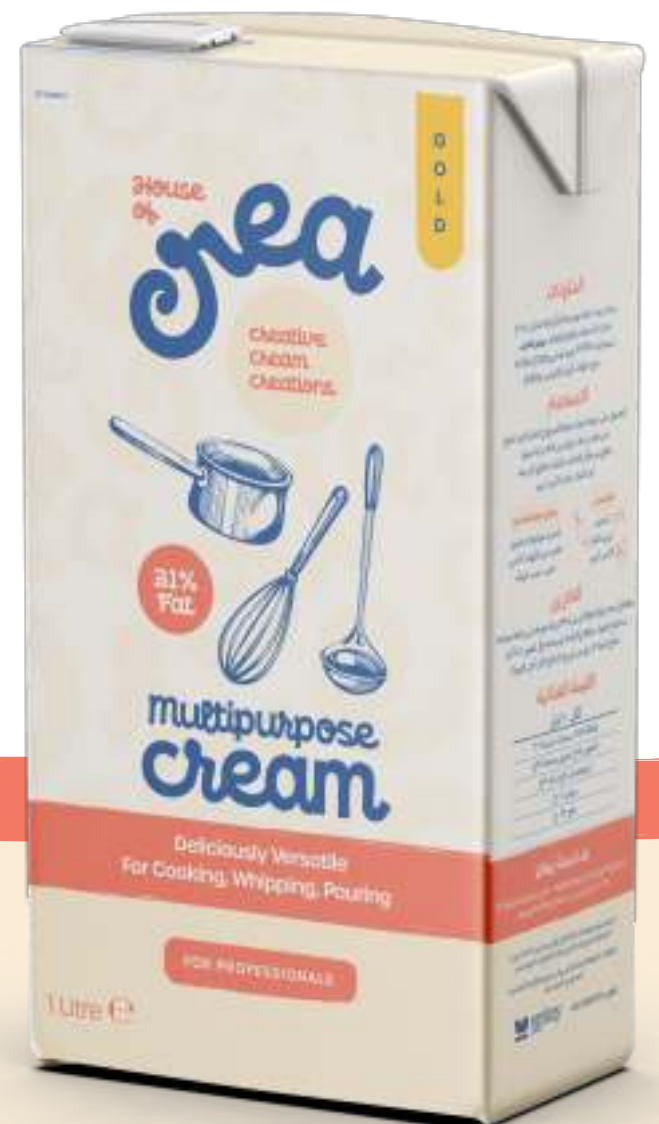


Multipurpose Cream

An unsweetened multipurpose cream, created from a blend of vegetable oils and milk fat.

This unique product sets itself apart with its exceptional quality, creamy taste, and reliable functionality. It boasts a thick creamy texture, making it an ideal choice for sauces.

Its versatility knows no bounds, as it can be used for cooking, whipping, and pouring. Whether you're whipping up a delectable dessert, creating a rich and velvety sauce, or simply pouring it over your favorite dish, our multipurpose cream delivers impeccable results every time.



Key Features

1. A high-quality blend of vegetable and milk fat ensuring both stability and flavor
2. An extra thick and creamy taste
3. Stable functionality resulting in consistent performance

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Whipping Cream

A ready-sweetened vegetable fat-based whipping cream, created using UHT (ultra high temperature) technology for long-lasting freshness.

This whipping cream can be whipped into a foam, perfect for decorating and filling cakes and desserts. Its impressive volume, reaching up to 400% when whipped, makes it an economical choice.

The vegetable fat used is carefully optimized with a melting point close to body temperature, ensuring it melts in the mouth and remains stable on the table. This stability surpasses that of butterfat, which tends to soften when exposed.



Key Features

1. Suitable for decorating desserts & cakes
2. Can be mixed 1:1 with animal cream for a more natural flavor
3. Requires only half the amount of dairy products, allowing you to whip smaller portions