



Sour Cream

Create an acidified sour cream using our custom ingredient-blending solutions. Our in-house R&D experts work closely with your team to develop a stabilizer system that best fits your product. Utilizing our custom ingredient systems in your products will increase both purchasing and plant efficiencies.

INGREDIENTS	PERCENTAGE (% AS IS)
cream (19% butterfat)	95.3
non-fat milk solids	1
Dairy House® stabilizer system	2.5
liquid lactic acid (88%)	1.2
Total	100.00

PREPARATION:

1. Place cream in tank
2. Add non-fa milk solids and stabilizer with good agitation
3. Pasteurize and homogenize
4. Cool to 70°-80°F
5. Add lactic acid and mix until smooth
6. Chill to 40°F and package

ALLERGENS:

Milk

Stabilizer systems are produced in our SQF-certified manufacturing facility located in St. Louis, MO. Our facility offers both liquid-blending and dry-blending capabilities, packing rooms, state-of-the-art labs, superior quality control testing and validation, and strict regulatory adherence and allergen control. We are able to blend in 300-pound volumes and above and offer heat-sealed packaging.

The above information is presented in good faith, but is not warranted as to accuracy of results. It is solely for your investigation, verification, and consideration.



Nutrition Facts

Serving size 2 Tbsp (30g)

Amount per serving
Calories 60

% Daily Value*

Total Fat 6g 8%

Saturated Fat 3.5g 18%

Trans Fat 0g

Cholesterol 20mg 7%

Sodium 15mg 1%

Total Carbohydrate 2g 1%

Dietary Fiber 0g 0%

Total Sugars 1g

Includes 0g Added Sugars 0%

Protein 1g

Vitamin D 0mcg 0%

Calcium 29mg 2%

Iron 0mg 0%

Potassium 41mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

