

PERFECTLY PERFORMS IN COOKING AND BAKING



Meadowland Double is ultra versatile across cooking and baking. It does not split when added to hot dishes & mixes well with alcohol and citrus juices.

Not only that, but it has a longer shelf life than dairy, so you can stock right up.

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**Meadow
Land**



Perfect for cooking, pouring and whipping.

Use like double cream in sweet or savoury cooking & baking applications, such as:

- ✓ Creamy Soups and Sauces
- ✓ Pasta Bakes
- ✓ Tiramisu and Mousses
- ✓ Profiteroles and Tres Leches

Meadowland Double has a 45% lower climate impact when compared to same amount of dairy cream*

At a glance



Rich, creamy taste



Vegetarian



Bain marie Stable



4h whip stability



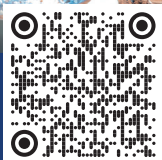
Heat stable



Acid and alcohol stable



Whips 2.5 times its own volume



Strawberry Smoothie



Mushroom Ravioli



Pumpkin with Cinnamon Cake

Ingredients

Buttermilk (68%), vegetable oil (fully hydrogenated palm oil, coconut oil, palm) (30%), modified corn starch, emulsifiers (sucrostenesters of fatty acids, mono and diglycerides of fatty acids), SOYA lecithin, **Buttermilk powder**, thickeners (guar gum, locust bean gum).

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*Source: Quantis LCA commissioned by Upfield Professional on Meadowland Double (Blend 31%) in Europe 202

Nutritional Information

Value
as sold
(100mm)

Energy	1300kJ / 310kCal
Fat.....	31g
Fat of which saturates	29g
Carbohydrates	4g
Carbohydrates of which sugars.....	3g
Fibre.....	0.5g
Protein	2.5g
Salt.....	0.09g