Grand Reserve

Crème Fraiche

D112 | 4X3 LB BC

Crème fraîche is a luxurious and versatile dairy product that originated in France. It is made from high-quality cream that is fermented with a special culture, resulting in a tangy and rich taste that is similar to sour cream, but with a smoother texture. Our crème fraîche is made with all-natural ingredients, including fresh cream and live cultures. It is free from any additives or preservatives, ensuring that you get the purest and most delicious crème fraîche possible.
This creamy and silky dairy product is perfect for a wide range of culinary uses. It can be used as a topping for sweet or savory dishes, such as fruit, pies, and roasted vegetables. It can also be used as a substitute for sour cream, whipped cream, or mayonnaise, adding a tangy and decadent flavor to your recipes.



Manufacturer:	DAIRYLAND
Manufacturer Item #:	1444
Shipping Condition:	Refrigerated
Country of Origin:	United States
Shelf Life:	60
Contains Milk:	Yes
Milk Type:	Cow
Contains Eggs:	No
Contains Wheat:	No
Contains Fish:	No
Contains Shellfish:	No
Contains Soy:	No
Contains Peanut:	No
Contains Tree Nut:	No

Ingredients: Cultured pasteurized cream.

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