

# UHT

## protecting what's good

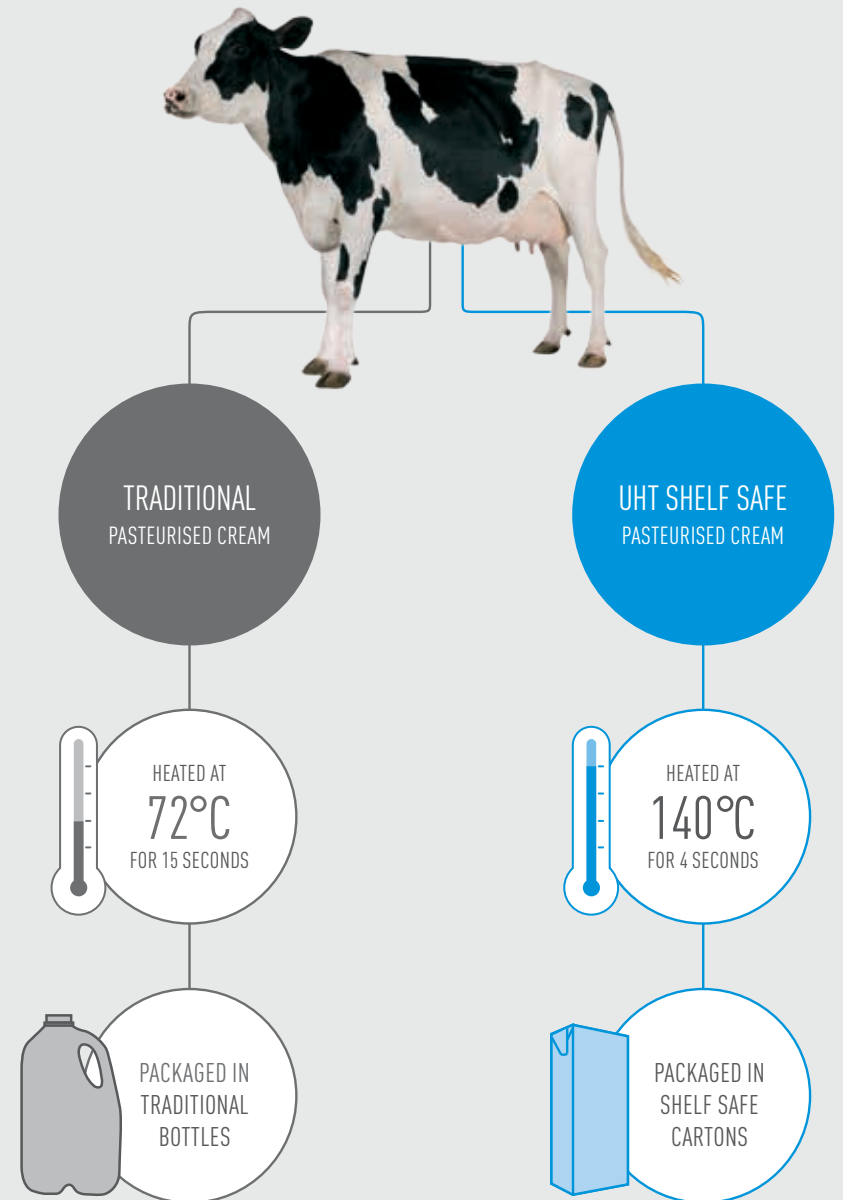
UHT or long-life cream contains all the nutritional goodness of conventional thickened cream. The difference is the method of processing.

Conventional thickened cream is pasteurised at a temperature of 72°C with a holding time of 15 seconds. With chilled distribution, it has a shelf life of approximately 35 days.

UHT stands for Ultra High Temperature, meaning that the cream has been pasteurised at a higher temperature of 140°C but for a shorter time of 4 seconds, preserving taste and nutrition.

The combination of ultra high temperature pasteurisation and Tetra Pak cartons give UHT cream a shelf life of up to 7 months. Bacteria is eliminated by the heating process while the Tetra Pak carton keeps out air, light and other contaminants that cause cream to spoil quickly.

Cream is kept fresh and flavourful without preservatives.



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