

# Stands **Supreme**

The sweetened cream alternative



For pouring, decorating and whipping



# Roselle Supreme

Roselle Supreme is a slightly sweetened cream alternative for all your dessert occasions. It has been uniquely developed specifically to make life in the kitchen easier. With a blend of skimmed milk and vegetable oil this product offers a luxurious and premium quality finish on decorating, whipping and pouring.

Ⓞ **Whips up to 3 x volume**

- That's 50% more than dairy cream

Ⓞ **More stable than dairy cream when whipped**

- Unlike dairy cream does not fall back

Ⓞ **Whips perfectly every time**

- Very stable when piped

Ⓞ **Ambient storage without the hassle and risk of the chill chain**

- Long shelf life
- Convenient for stock holding and reduces frequency of replenishment
- Packaged in Tetra cartons for easy storage
- Whips from room temperature
- Endorsed by the Craft Guild of Chefs
- Easy to open, pour and re-seal

Ⓞ **Lower fat**

- Half the fat of dairy cream when whipped

Ⓞ **Slightly sweetened**

- Ideal for all dessert uses

Ⓞ **Roselle Supreme in aerosol**

- Keeps its shape for up to 15 minutes, that's 3 x as long as dairy cream
- Just as good on hot or cold desserts

## Product information

Code	Product	Pack Size	Per pallet/Layer	Shelf Life
0865265	ROSELLE SUPREME	12 x 1 ltr	75/15	8 months
0865308	ROSELLE SUPREME	10 ltr	90/30	8 months
0865341	ROSELLE AEROSOL	9 x 500g	90/30	9 months

### Roselle Supreme



### Nutritional Information: Approximate composition per 100g

Roselle Supreme		Roselle Aerosol	
Energy	1240kJ/300kcal	Energy	1163 kJ/278kcal
Protein	2.1g	Protein	2.2g
Carbohydrate	9.9g	Carbohydrate	9.9g
Fat	28.0g	Fat	25.5g

### Roselle Aerosol



## One of Europe's leading food manufacturers, delivering specialist, added value products to the foodservice market worldwide.

Pritchitts is the foodservice division of Lakeland Dairies, a leading Irish dairy co-operative with manufacturing facilities in the north and south of Ireland.

Our operations are concentrated in the foodservice & bakery sectors. Pritchitts' product portfolio includes tea and coffee whiteners, milks, dairy creams, cream alternatives, ice creams, thick shakes, milk powders, dessert mixes and butters.

Our expertise and technology allows us to make products that taste and perform as well as, or better than their fresh pasteurised equivalent. This gives the caterer the convenience of longer life products without compromising on quality.

Our markets span the globe. We supply customers in over 70 countries across Europe, Asia, Middle East and Africa.

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