

Plant-Based Sour Cream

Plant-Based Sour Cream is made of pea protein



Main attributes

- Thick, creamy and smooth texture.
- Ingredient for hot and cold recipes or try as a dipping sauce, condiment, or in pastries.
- Natural flavor.



Nutritional Benefits

- Non-dairy and no lactose added.
- Cholesterol & gluten free.
- Contains about 16% less saturated fat than traditional animal-sourced sour cream.

Ingredients

Water, vegetable oil (palm oil), modified maize starch, pea protein concentrate, contains 2% or less of dextrose, salt, natural flavor, mono & diglycerides, guar gum, carboxymethylcellulose, lactic culture, natamycin (a natural mold inhibitor).

Handling Recommendations

- ❄️ **Keep refrigerated within closed cup while in storage.**
- ☀️ **Do not store under direct light.**
- 🍽️ **Ready to serve directly out of the package.**
- ❄️ **Do not freeze or leave out of refrigeration at any time.**

Storage Refrigerated. **Shelf life** 60 days.

Presentation 1 lb (16 oz) cup. **Packages per case:** 12.

Nutrition Facts

About 15 servings per container
Serving size 2 Tbsp (30g)

Amount per serving	60
	% Daily Value*
Total Fat 5g	6%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 90mg	4%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 3mg	0%
Iron 0mg	0%
Potassium 6mg	0%

*The % Daily Value (DV) 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.



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