

Quescrem **ANIMAL FREE**

# GREENSTER

## THE VEGAN ALMOND CREAM. FERMENTED LIKE A CHEESE.

- > 100% Spanish Almonds
- > Natural, with no preservatives or colouring
- > Creamy, mild and natural flavour
- > Vegan substitute for cream cheese



No added fat.  
No coconut  
or palm oils



Composition  
20.2% Fat  
8.4% PROT



Very easy to use



High nutritional  
value



Suitable for vegan  
recipes





# FERMENTED VEGAN CREAM CHEESE

Applications



Mild almond flavour



Easy to use

## Snacking

Perfect to combine with any type of ingredient, due to its mild almond flavour and its texture very easy to handle.



Fat Protein Balance



Ice Cream Bases

## Ice cream

Ideal ingredient for making vegan ice creams, providing a characteristic acidity.



Ideal for cakes



Egg substitute

## Cakes

It can be used to make vegan, sweet and savoury cakes..



Ideal for mousses



Light acidity

## Mousses

Its acidic flavour resulting from fermentation makes it an ideal candidate for making mousses.



### Formats

	150 g	454 g	10 Kg
	●	●	●
UNIT/BOX	6	6	1
BOXES/PALLET	432	170	90

### Ingredients

Water, lightly roasted almond (35%), salt, citrus fibre, natural aromas, corn starch, fermenting agents. Origin of almonds: Spain.

20.2%  
FAT

8.4%  
PROTEIN

228  
KCAL/100G

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