

Quescrem 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

Quescrem
specialists in cream cheese

If you want to keep up to date with all the culinary news from Quescrem, you can download our recipes in the Quescrem Cooking App.

Discover the full range of Quescrem products at www.quescrem.es