

Cuisine Real Dairy Aerosol Squirty Cream - Information

Aerosol Cream

TFS Product Code: 031399
Suppliers Product Code:
Information Last Updated: 10/02/2026
Date Produced: 06/05/2026



Allergy Information

Key: **Contains** **May Contain**



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	286.00
Energy (kJ)	1181.00
Protein (g)	2.30
Carb (g)	8.40
Of Which Sugars (g)	8.40
Fat (g)	27.00
Of Which Saturates (g)	18.00
Fibre (g)	0.50
Salt (g)	0.10

Dietary Information

Key: **Suitable for**



Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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Ingredients

Cream (Milk) (95%), Sugar (5%), Emulsifier: Mono and Diglycerides of Fatty Acids (E471). Stabiliser: Carrageenan (E407). Natural Vanilla Flavour, Propellant Gas: Nitrous Oxide (E492).

Handling Information

Directions for Use

Shake can firmly two or three times before use. Hold can upside down and press nozzle to release cream. Rinse inside nozzle after use with warm water.

Storage Instructions

Store in a cool place.

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