



Culinary Solutions

Dairy Substitution.
Kitchen Revolution.

Plant Based Cooking & Whipping Creams*

We are committed to help you address one of the greatest challenges faced by today's chefs and operators: Dietary restrictions and the labour, waste and food safety concerns that they bring.

Our research and innovation has resulted in our revolutionary new product range visit : www.richuk.com to find out more.

*Plant Based Cooking
& Whipping Creams,*
**look like cream,
perform like cream,**
without the cows.

The future is
plant based.

*Dairy Substitute



The future is plant based.

The trends are clear: British consumers are demanding cleaner-label, plant based, humanely-sourced ingredients in their products. Dietary restrictions, including food allergies, Vegetarianism and Flexitarianism, now apply to more than half of all consumers, causing logistical headaches for operators pressured to adapt. Enter Rich's® Plant Based Cooking and Whipping Cream, created by chefs like you, for kitchens like yours.

The Numbers **Speak for Themselves**



Find out more by calling: Tim Lucas on +44 7876 885 686 or Email tlucas@rich.com

Plant Based Creams Check All The Boxes

<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Vegan	Better For You
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Halal	Does Not Contain The Big 8 Allergens**
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Kosher-Parve	Cleaner-Label

* Plant Based Cooking Cream
 ** Milk, Eggs, Nuts, Soy, Peanuts, Nuts, Fish, Shellfish, Wheat

Satisfies... Everyone!

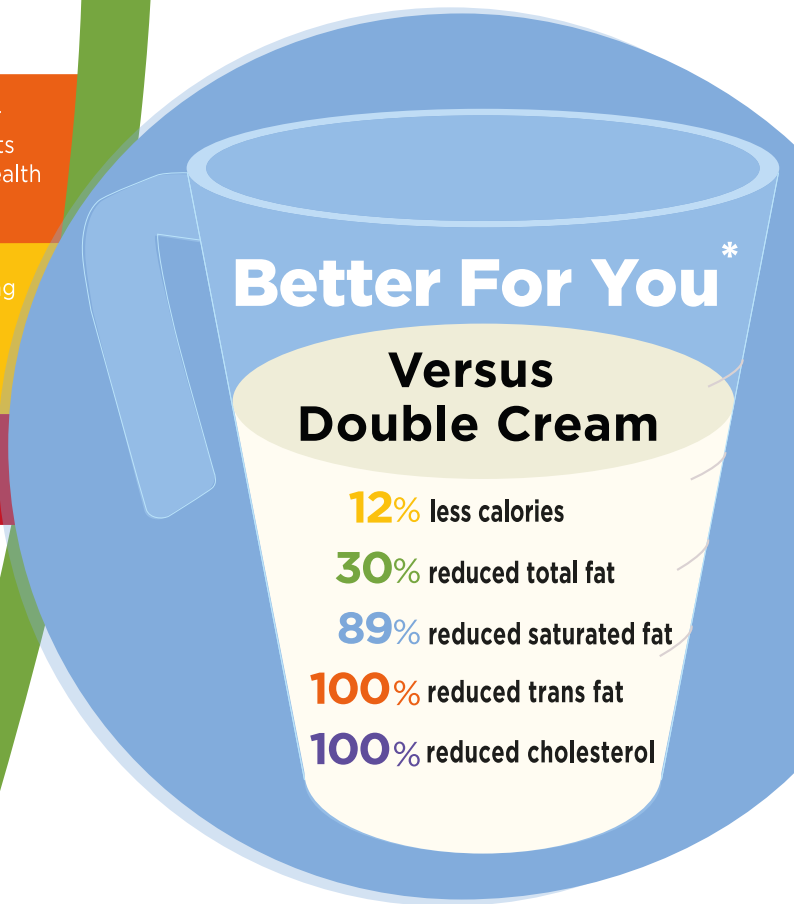
Rich's® Plant Based Creams are vegan, better for you, do not contain the Big 8 Allergens** and satisfy most dietary restrictions and preferences.

More Extraordinary Than Dairy

Rich's® Plant Based Creams stand up to dairy in both taste and performance. Our Cooking cream won't split or scorch, and benefit from price stability and a longer shelf life.

Delicious in Endless Possibilities

Soups, sauces, dressings, desserts - Rich's® Plant Based Creams replace liquid dairy in most recipes and come with a whole host of other benefits dairy can't stack up to.



And It's Dilutable - Beautiful.

Our Plant Based Creams replace multiple products - from double cream to skimmed milk - simply by adding water.

Type of Dairy	Plant Based Cooking Cream Replacement
Double Cream	Measure equal amount (1 cup = 1 cup cooking cream)
Single Cream	Measure equal parts with water (1 cup = ½ cup cooking cream + ½ cup water)
Whole Milk	Measure 1:2 with water (1 cup = ½ cup cooking cream + ½ cup water)