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## La historia del pastel de tres leches

CreamWhipped cream on top of apple crisp Cookbook: Cream Media: CreamDairy product For other uses, see Cream (disambiguation). A bottle of unhomogenised milk, with the cream clearly visible, resting on top of the milk Cream is a dairy product composed of the higher-fat layer skimmed from the top of milk before homogenization. In un-homogenized milk, the fat, which is less dense, eventually rises to the top. In the industrial production of cream, this process is accelerated by using centrifuges called "separators". In many countries, it is sold in several grades depending on the total butterfat content. It can be dried to a powder for shipment to distant markets, and contains high levels of saturated fat.[1][2] Cream skimmed from milk may be called "sweet cream" to distinguish it from cream skimmed from whey, a by-product of cheese-making. Whey cream has a lower fat content and tastes more salty, tangy, and "cheesy".[3] In many countries partially fermented cream is also sold: sour cream, crème fraîche, and so on. Both forms have many culinary uses in both sweet and savoury dishes. Cream produced by cattle (particularly Jersey cattle) grazing on natural pasture often contains some fat-soluble carotenoid pigments derived from the plants they eat; traces of these intensely colored pigments concentrated during separation give cream a slightly yellow hue, hence the name of the yellow-tinged off-white color cream. Carotenoids are also the origin of butter's yellow color. Cream from goat's milk, Central and Eastern European sweet or sour cream, Rjome or rømme is Norwegian sour cream containing 35% milk fat, similar to Icelandic syróur rjómi. Clotted cream in the United Kingdom is made through a process that starts by slowly heating whole milk to produce a very high-fat (55%) product, similar to Indian malai. Reduced cream is a cream product in New Zealand, often used to make Kiwi dip. Some non-edible substances are called creams due to their consistency; shoe cream is runny, unlike regular waxy shoe polish; hand/body "creme" or "skin cream" is meant for moisturizing the skin.[citation needed] Regulations in many jurisdictions restrict the use of the word cream for foods. Words such as creme, kreme, cream, or whipped topping (e.g., Cool Whip) are often used for products which cannot legally be called cream, though in some jurisdictions even these spellings may be disallowed, for example under the doctrine of idem sonans.[26][27] Oreo and Hydrox cookies are a type of sandwich cookie in which two biscuits have a soft, sweet filling between them that is called "crème filling." In some cases, foods can be described as cream although they do not contain predominantly milk fats; for example, in Britain, "ice cream" can contain non-milk fat (declared on the label) in addition to or instead of cream, and salad cream is the customary name for a non-dairy condiment that has been produced since the 1920s.[28] In other languages, cognates of "cream" are also sometimes used for non-food products, such as fogkrém (Hungarian for toothpaste), or Sonnencreme (German for sunscreen).[citation needed] Some products are described as "cream alternatives". For example, Elmlea Double, etc. are blends of buttermilk or lentils and vegetable oil with other additives sold by Upfield in the United Kingdom packaged and shelved in the same way as cream, labelled as having "a creamy taste".[29] Creaming (chemistry) Buttercream Condensed milk Crème, a French culinary term for cream-like preparations Crème liqueur Ice cream Kaymak, which is similar to clotted cream List of cream soups Milk skin Plant cream ^ "Nutrition for Everyone: Basics: Saturated Fat - DNPAAO - CDC". www.cdc.gov. Archived from the original on 29 January 2014. Retrieved 16 June 2017. ^ Choices, NHS. "Eat less saturated fat - Live Well - NHS Choices". www.nhs.uk. Archived from the original on 24 April 2015. Retrieved 16 June 2017. ^ ""Everything Is in Butter" - Kosher". 8 June 2013. everything is in butter/ Archived from the original on 20 February 2012. Retrieved 16 June 2017.  {{cite web}}: Check |archive-url= value (help) ^ Marnion, Daniel; Updated By Staff (2012). "Colorants for Foods, Drugs, and Cosmetics". Kirk-Othmer Encyclopedia of Chemical Technology. doi:10.1002/0471238961.0315121513011813.a01.pub3. ISBN 978-0471238966. ^ Larousse Gastronomique, 1938, translated 1961, p. 337 ^ Australia New Zealand Food Standards Code (Standard 2.5.2, Food Standards Variation Proposal P1025 - Code Revision), 25 March 2015. Retrieved 2016-10-26. ^ "Cream and Sour Cream". Choice. 26 February 2015. Archived from the original on 6 August 2008. ^ Canada, Dairy Farmers of. "5% or 6% Light Cream or Cream and Milk Blend for Coffee - Types of Cream - Cream - Dairy Goodness". www.dairygoodness.ca. Archived from the original on 2010-06-16. Retrieved 2010-05-14. ^ "What Type of Cream Should I Use?". 27 November 2016. Archived from the original on 6 June 2017. Retrieved 16 June 2017. ^ "Tout sur la fabrication de la crème et ses bienfaits - La Famille du lait". metsdelacreme.com. Archived from the original on 16 January 2017. Retrieved 16 June 2017. ^ "Consolidated federal laws of canada, Food and Drug Regulations". 16 September 2021. Archived from the original on 2 September 2019. Retrieved 15 July 2019. ^ Branch, Legislative Services. "Consolidated federal laws of Canada, Food and Drug Regulations". laws.justice.gc.ca. Archived from the original on 2017-07-15. Retrieved 2017-07-18. ^ Décret n° 80-313 du 23 avril 1980 relatif aux crèmes de lait destinées à la consommation, 1980-04-23, archived from the original on 2018-01-14, retrieved 2018-01-13 ^ a b Eurasian Customs Union Technical Requirements "On milk and dairy products safety Archived 2016-06-09 at the Wayback Machine" ^ Legally, the "drinking cream" term denotes pasteurized and individually packed cream, and has nothing to do with its fat content. ^ "ѣ" denotes Cyrillic letter Very, which is here a separate vowel and should not be read as a part of a diphthong. ^ Verordnung des EDI über Lebensmittel tierischer Herkunft / Ordonnance du DFI sur les denrées alimentaires d'origine animale / Ordmanza del DFI sulle derrate alimentari di origine animale de 2010-11-23, SR/RS 817.022.108 (D-F-1), art. 48 (D-F-1) ^ The English terms are not legally regulated ^ a b "Types of cream". Waitrose. Archived from the original on 28 May 2022. Retrieved 4 May 2022. ^ a b c d e f h i "The Food Labelling Regulations 1996 No. 1499 SCHEDULE 8 PART III: Cream". UK Government legislation. Archived from the original on 2022-05-04. Retrieved 2022-05-04.  {{cite web}}: |title=cream {{CFR - Code of Federal Regulations Title 21}}: www.accessdata.fda.gov. Archived from the original on 25 May 2017. Retrieved 16 June 2017. ^ "Food and Drugs". www.access.gpo.gov. Archived from the original on 1 March 2012. Retrieved 16 June 2017. ^ a b Dairy Fats and Related Products, edited by Adnan Tamime. This book has a great deal of technical information on cream and other dairy fat products. Extracts available on Google books [1] Archived 2023-04-15 at the Wayback Machine ^ "Carrageenan: food thickener and gelling agent from Hispanagar". www.hispanagar.com. Archived from the original on 15 August 2018. Retrieved 16 June 2017. ^ 1952 Idaho Op. Atty. Gen. 20, cited in Smylie, Robert E. (1952-12-01). Thirty-First Biennial Report of the Attorney General of Idaho (PDF). Idaho Commission for Libraries, p. 33. OCLC 953006240. Archived (PDF) from the original on 2018-12-05. Retrieved 2018-12-05. Unless a frozen novelty or dessert meets the legal requirements for "ice cream", it cannot use the words "creme", "Kreme", etc. ^ "Instant Whipped Vegetable Fat Toppings". Report of the Joint Legislative Committee on Imitation Food Products and Problems to the Legislature, New York State Legislature. 1955. pp. 23–34. OCLC 10325809. ^ "Ministry of Food.—statutory rules and orders". Analyst. 70 (833): 306–307. 1 January 1945. Bibcode:1945Ana....70..306. doi:10.1039/AN9457000306. ^ "Elmlea Products". Elmlea. Archived from the original on 25 May 2022. Retrieved 4 May 2022. Elmlea Double Plant Alternative: Lentil preparation (water, 1.1% lentil protein), 31% Vegetable Oils (Palm, Rapeseed), Sugar, Modified Corn Starch, Emulsifiers (Sunflower Lecithin, Sugar Esters of Fatty Acids, Mono- and Diglycerides of Fatty Acids), Stabilisers (Guar Gum, Locust Bean Gum), Natural Flavour, Salt, Colour (Carotene) Wikimedia Commons has media related to Cream. Virtual Museum Exhibit on Milk, Cream & Butter Portal: Food Retrieved from "Share — copy and redistribute the material in any medium or format for any purpose, even commercially. Adapt — remix, transform, and build upon the material for any purpose, even commercially. The licensor cannot revoke these freedoms as long as you follow the license terms. Attribution — You must give appropriate credit, provide a link to the license, and indicate if changes were made. You may do so in any reasonable manner, but not in any way that suggests the licensor endorses you or your use. 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