



Pure & Natural Sour Cream



- Pure & Natural
- Additive Free
- Naturally Cultured
- AIB Certified
- FDA Inspected
- Long Shelf Life
- Consistent Texture
- Preferred Taste
- Kosher Supervision





Item Specifications

	IDP100	IDA150	IDA645	IDA5
Sales Unit	1oz. (28g)	1.5 Lb. (680g)	4.5 lb. (2.04kg)	5 Lb. (2.27kg)
Unit UPC	0 73420 20100 5	0 73420 00315 9	0 73420 00345 6	0 73420 00110 0
Case Pack	100 per case	24 per case	6 per case	4 per case
Case Net Weight	6.25 lbs.	36 lbs.	27 lbs.	20 lbs.
Case Gross Weight	6.8 lbs.	37.2 lbs.	27.9 lbs.	21.3 lbs.
Case Dimension	17.9 x 6.0 x 3.4"	15.6 x 11.7 x 7.1"	15.4 x 11.8 x 5.9"	12 x 12.4 x 7.9"
Case Cube	.21 C.F.	.75 C.F.	.62 C.F.	.68 C.F.
Case GTIN	1 00 73420 20100 2	1 00 73420 00315 6	1 00 73420 06045 6	1 00 73420 00110 7
Cases / Layer	12 Ti	10 Ti	10 Ti	12 Ti
Layers / Pallet	9 Hi	5 Hi	6 Hi	7 Hi
Cases/Pallet	108	50	60	84
Pallet Dimension	48 x 40 x 36.5"	48 x 40 x 40.4"	48 x 40 x 42.3"	48 x 40 x 61.7"
Ship/Store Temp.	33-45°/33-38°	33-45°/33-38°	33-45°/33-38°	33-45°/33-38°
Shelf Life	16 weeks	16 weeks	16 weeks	12 weeks

rBST-free*

Made from non-rBST-treated cows' milk.

Pure & Natural

Daisy's Pure & Natural Sour Cream is the nation's best-selling branded sour cream.

Free of fillers, additives, and preservatives, Daisy Brand ensures consistent taste to your recipes time after time.

Its naturally cultured flavor, smooth texture, and nationwide availability are just a few reasons why Daisy is the preferred brand in the U.S.

Gluten-free

All Daisy Brand Sour Cream products are gluten-free.

Ingredients: Grade A Cultured Cream.

Allergens: Contains milk.



Nutrition Facts

Serving Size 2 Tablespoons (30g)

Amount Per Serving

Calories 60 Calories from Fat 45

% Daily Value*

Total Fat 5g **8%**

Saturated Fat 3.5g **18%**

Trans Fat 0g

Cholesterol 20mg **7%**

Sodium 15mg **1%**

Total Carbohydrate 1g **1%**

Dietary Fiber 0g **0%**

Sugars 1g

Protein 1g

Vitamin A 4% • Vitamin C 0%

Calcium 2% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet.

"No significant difference has been shown between milk derived from rBST-treated and non-rBST treated cows."