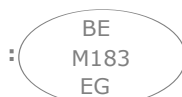


DEBIC CULINAIRE ORIGINAL 20% 2X5L

General data

Commercial name	: DEBIC CULINAIRE ORIGINAL 20% 2X5L
Brand name	: Debic
Legal name	: Cooking cream 20% fat, UHT
Material number	: 1261450
EAN code Consumer unit	: 5410488825326
EAN code Trade unit	: 5410488825333
Consumer unit net weight	: 5.0525 kg
Consumer unit net volume	: 5 L e
Product group	: Cream
Product subgroup	: Plain (Others)
Packaging consumer unit	: Bag
Packaging trade unit	: Box
Packaging transport unit	: Pallet
Manufacturing location	: Lummen
Country of manufacturing	: Belgium
Commodity code	: 19019099
Contact Details	: FrieslandCampina, PO Box 640, 3800 AP Amersfoort, THE NETHERLANDS
Website	: www.debic.com

Health mark



Statements	
Title	Statement
Liability declaration	This specification, provided to you by way of information, was drawn as correctly, accurately and completely as possible, on the basis of our knowledge and experience at the moment of drafting. This specification, however, is the record of the product composition at the moment of drafting. We, as a producer, reserve the right to alter the product composition. Consequently, this specification may be subject to modification. Therefore, it is advisable to directly acquaint yourself with the most recent specification we as a producer have, in case an important decision with regard to further processing (also) depends on the composition of our product. In case of any question regarding this specification, please get in touch with your direct sales contact.

Composition

Macro nutrients per 100g						
Nutrient	UoM	Value	Min value	Max value	Method	CoA
Energy (kcal)	kcal	211			Calculated	
Energy (kJ)	kJ	870			Calculated	
Protein, (N*6.38)	g	2.7			Calculated	
Protein_milk	g	2.7			Calculated	
Fat	g	20			Calculated	
Fat_milk	g	20			Calculated	
Fat_vegetable	g	0			Calculated	
Mono unsaturated fatty acids	g	4.9			Calculated	
Poly unsaturated fatty acids	g	0.6			Calculated	
Saturated fatty acids	g	14			Calculated	
Trans fatty acids	g	0			Calculated	
Cholesterol	mg	60			Calculated	
Fructose	g	0			Calculated	
Glucose	g	0			Calculated	
Maltose	g	0			Calculated	
Lactose	g	3.5			Calculated	
Polyols	g	0			Calculated	
Starch	g	0			Calculated	
Sucrose	g	0			Calculated	
Fibre	g	0.1			Calculated	
Cellulose	g	0			Calculated	
Inulin	g	0			Calculated	
Mono-and disaccharides	g	3.5			Calculated	
Polysaccharides	g	0			Calculated	
Carbohydrates	g	4.9			Calculated	

Minerals per 100g						
Nutrient	UoM	Value	Min value	Max value	Method	CoA
Sodium	mg	60			Calculated	
Salt (Na*2.5)	g	0.15			Calculated	

Other nutrients per 100g						
Nutrient	UoM	Value	Min value	Max value	Method	CoA
Sorbitol	g	0			Calculated	

Label declaration
Ingredient declaration CREAM; modified starch; stabilisers: E466, E331, carrageenan; emulsifier: E471.

Label statement

Purpose	Statement
Claim regulatory	Gluten free
Shelf life	Best before: see box side
Storage conditions	Keep refrigerated
Storage conditions	After opening keep refrigerated (max. +7°C) and use within 4 days

Physical / Chemical

Physical / Chemical properties Characteristic	UoM	Value	Min value	Max value	Method	CoA
Density	g/mL	1.0105				

Sensory

Sensory Characteristic	Description
Taste	Typical for cream, no off taste
Odour	Typical
Appearance	Liquid
Colour	Typical

Microbiology

Microbiology Characteristic	UoM	Sample size	n	c	m	M	Method	CoA
Mesophilic aerobic bacteria	cfu/g		5	0	0	0	ISO 4833	
Listeria monocytogenes	cfu/g		5	0	0	0	ISO 11290	

Statements

Title	Statement
Microbiological Criteria	Reference: Regulation (EC) 2073/2005 on microbiological criteria on foodstuffs n = number of units comprising the sample c = number of sample units giving values between m and M - satisfactory, if all the values observed are smaller than or equal to m - acceptable, if a maximum of c/n values are between m and M, and the rest of the values observed are smaller than or equal to m - unsatisfactory, if one or more of the values observed are higher than M or more than c/n values are between m and M

Shelf life & Storage conditions

Shelf life		
At production	183	Days
At delivery	60	Days
After opening	4	Days

Storage conditions				
Temperature	UoM	Relative humidity	UoM	Other conditions
2-7	°C			Closed pack
4 (2-7)	°C			Opened pack

Coding information

Level of coding	Consumer unit
Position of coding	Long side
Method of coding	Printed
Shelf life format	dd/mm/yyyy
Batch/lot code format (line1)	BBD dd/mm/yyyy hh:mm DDD Lxx

Batchcode format description/omschrijving/Beschreibung:
 dd=day; mm=month; yyyy=year; hh:mm=time DDD=day of production; Lxx=line number

Shelf life format description/omschrijving/Beschreibung:
 dd=day; mm=month; yyyy=year

Level of coding	Trade unit
Position of coding	At side x and y
Method of coding	Printed
Shelf life format	dd/mm/yyyy
Batch/lot code format (line1)	3xxxxx dd/mm/yyyy DDD
Batch/lot code format (line3)	3xxxxx LDDDhhmmLxx

Batchcode format description/omschrijving/Beschreibung:
 3xxxxx= WO-number; dd=day; mm=month; yyyy=year; DDD= day of production
 3xxxxx= WO-number; L=Yearletter; DDD=day of production; hh:mm=time; Lxx=line number

Shelf life format description/omschrijving/Beschreibung:
 dd=day; mm=month; yyyy=year

Level of coding	Transport unit
Packaging type	Pallet
Position of coding	At 4 sides
Method of coding	Labelled
Shelf life format	dd/mm/yyyy
Batch/lot code format (line1)	xxxxxxx

Batchcode format description/omschrijving/Beschreibung:
 SAP Batch code = combination of 7 Letters/Numbers, randomly chosen

Shelf life format description/omschrijving/Beschreibung:
 dd=day; mm=month; yyyy=year

Qualitative information

Allergens Description	Value
Cereals containing gluten	Does not contain
Wheat	Does not contain
Rye	Does not contain
Barley	Does not contain
Oats	Does not contain
Crustaceans and products thereof	Does not contain
Eggs and products thereof	Does not contain
Fish and products thereof	Does not contain
Peanuts and products thereof	Does not contain
Soybeans and products thereof	Does not contain
Milk and products thereof (incl lactose)	Contains
Nuts and products thereof	Does not contain
Almonds	Does not contain
Hazelnuts	Does not contain
Walnuts	Does not contain
Cashew nuts	Does not contain
Pecan nuts	Does not contain
Brazil nuts	Does not contain
Pistachio nuts	Does not contain
Macademia nuts or Queensland nuts	Does not contain
Celery and products thereof	Does not contain
Mustard and products thereof	Does not contain
Sesame seeds and products thereof	Does not contain
Sulphur dioxide and sulphites > 10 mg/kg	Does not contain
Lupin and products thereof	Does not contain
Molluscs and products thereof	Does not contain

Logistical information

Consumer unit	
Consumer unit (CU) dimension (l x w x h)	430 x 290 x 60 mm
Net Weight of consumer product	5.05 kg
Gross weight of Consumer product	5.10 kg
Trade unit	
Number of consumer products	2
Dimension of TDU (l x w x h)	295 x 192 x 233 mm
Net weight of TDU	10.11 kg
Gross weight of TDU	10.51 kg
Transport unit	
Number of CU per layer	32
Number of CU per TPU	160
Number of TDU per layer	16
Number of layers per TPU	5
Number of TDU per TPU	80
Dimension of TPU (l x w x h)	1,200 x 800 x 1,315 mm
Net pallet weight	808.40 kg
Gross pallet weight	867.26 kg