

Article Nr : 20332601

Designation : CORMAN SCULPTURE 31% 1L INTER MBX12

CORMAN SCULPTURE

15/04/2026

General Information

Manufacturer code	FR50.139.001 - CE
Customs code	1901909990
Description	Corman sculpture is a whipping speciality made from buttermilk and vegetable fat (31% of fat) that contributes to the production of sustainable palm oil. Buttermilk, vegetable fat and ingredients are mixed together, then the preparation is sterilised by UHT process (142°C (287.6°F) during 5 seconds) and filled aseptically. The production is released after one week storage. During this week, all laboratory controls are made to check the quality.
Properties	It is a long life product, perfect to create decoration with its remarkable whipping rate and its exceptional hold for 48 hours at 4°C (39.2)

List of Ingrédients - Allergen Information

List of ingredients	buttermilk (milk), vegetable oils (palm kernel, fully hydrogenated palm kernel, palm), emulsifiers (polyoxyethylene sorbitan monooleate E433, polyoxyethylene sorbitan monostearate E435, mono and diglycerides of fatty acid E471, lactic esters of mono and diglycerides of fatty acids E472b), stabilisers (carrageenan E407, cellulose E460, sodium carboxy methyl cellulose E466).
Allergens	milk (milk proteins and lactose)

Chemical and Physical Criteria at Production Time - typical value (min - max)

Total fat	g/100g	31,0 (-)
pH		(6,6 - 6,8)
Colour	white to ivory	
Odour and taste	pleasant	

Microbiological Criteria - typical value (min - max)

Total plate count	CFU/mL	(- 10)	14 days at 30°C / 14 jours à 30°C
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Nutritional Data - typical value (min - max)

Energy kcal	Kcal/100mL	293 (-)
Energy kJ	kJ/100mL	1 206 (-)
Fat	g/100mL	30,20 (-)
Saturated fatty ac.	g/100mL	24,80 (-)
in which trans	g/100mL	0,10 (-)
Carbohydrate	g/100mL	2,90 (-)
in which Sugars	g/100mL	2,90 (-)
Protein	g/100mL	2,30 (-)
Sodium	g/100mL	0,05 (-)
Salt equivalent	g/100mL	0,11 (-)

Packaging and Preservation Conditions

Packaging	Packaged aseptically in slim carton brick 1 liter
Preservation(best before)	7 months from production date at a temperature between 2 and 6 °C (35.6 and 42.8°F.). Do not freeze the cream.

Other Information

Contaminants EN	- Heavy metals : according to EC regulation 915/2023 - Dioxins : according to EU regulation 915/2023 - Pesticides : according to EC regulation 396/2005 - Radioactivity : according to EU regulation (Euratom) 2016/52 - Mycotoxins : according to EU regulation 915/2023 - Antibiotics : according to EU regulation 37/2010
Ionizing treatment EN	This product does not contain any ionized ingredient according to the Directive 1999/2/CE and 1999/3/CE of 22/02/1999
GMO EN	This product does not contain any GMO ingredient according to the EC regulation 1829/2003 and EC regulation 1830/2003

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Origin of raw material EN cow milk

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