

DUO ET SU P 250KG FCO

General data

Commercial name	: DUO ET SU P 250KG FCO
Legal name	: Sugared mix of cream and vegetable oils. Pasteurised.
Material number	: 1158791
EAN code Consumer unit	: 8713300127798
Product group	: Cream
Product subgroup	: Non dairy blends
Packaging trade unit	: Bag
Packaging transport unit	: Bulk container
Manufacturing location	: Nuenen
Country of manufacturing	: Netherlands
Commodity code	: 19019099

Health mark



Remarks	: Product Application : Bakery, Confectionary, Meals, Drinks, Ice etc.
Remarks	: Restrictions on use : No restrictions in accordance with the European law.
Remarks	: Recommended Dosage : depends on application

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	352			Calculated	
Energy (kJ)	kJ	1,454			Calculated	
Protein, (N*6.38)	g	1.7			Calculated	
Protein_milk	g	1.6			Calculated	
Fat	g	33			Calculated	
Fat_milk	g	6.1			Calculated	
Fat_vegetable	g	26			Calculated	
Mono unsaturated fatty acids	g	7.2			Calculated	
Poly unsaturated fatty acids	g	1.7			Calculated	
Saturated fatty acids	g	24			Calculated	
Trans fatty acids	g	0			Calculated	
Cholesterol	mg	27			Calculated	
Fructose	g	0			Calculated	
Glucose	g	0			Calculated	
Maltose	g	0			Calculated	
Lactose	g	2.1			Calculated	
Polyols	g	0			Calculated	
Starch	g	0			Calculated	
Sucrose	g	10			Calculated	
Fibre	g	0			Calculated	
Cellulose	g	0			Calculated	
Inulin	g	0			Calculated	
Mono-and disaccharides	g	12			Calculated	
Polysaccharides	g	0			Calculated	
Carbohydrates	g	12			Calculated	

Minerals per 100g Nutrient	UoM	Value	Min value	Max value	Method	CoA
Sodium	mg	20			Calculated	
Salt (Na*2.5)	g	0.05			Calculated	

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

Label declaration

Ingredient declaration

skimmed **MILK** (49%); vegetable oil (20%) (palm kernel, palm kernel, rapeseed); **CREAM**-42% fat (14%); sugar (10%); fully hydrogenated palm kernel oil (6%); barn hen **EGG** yolk (<2%); emulsifiers: E433 (<2%), E471 (<2%); flavouring (<2%); stabiliser: E407 (<2%).

Label statement

Purpose	Statement
Shelf life	Best before:
Storage conditions	Keep refrigerated at 2-7 °C

Physical / Chemical

Physical / Chemical properties Characteristic	UoM	Value	Min value	Max value	Method	CoA
Density	g/mL	1.025	1.005	1.045		
pH		6.8	6.3	7.3		

Sensory

Sensory Characteristic	Description
Taste	Typical
Odour	Typical
Appearance	Liquid
Colour	Typical

Microbiology

Microbiology Characteristic	UoM	Sample size	n	c	m	M	Method	CoA
Mesophilic aerobic bacteria	cfu/g					10000		
Enterobacteriaceae	cfu/g		5	0	10	10	ISO 21528	
Listeria monocytogenes	cfu	25 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
Remarks	The stated values are valid after production.

Shelf life & Storage conditions

Shelf life		
At production	25	Days
After opening	4	Days

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

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	Contains
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

Allergens Description	Value
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

Trade unit	
Dimension of TDU (l x w x h)	740 x 540 x 660 mm
Net weight of TDU	250 kg
Gross weight of TDU	251.35 kg
Transport unit	
Number of TDU per layer	1
Number of layers per TPU	1
Number of TDU per TPU	1
Dimension of TPU (l x w x h)	810 x 610 x 813 mm
Net pallet weight	250 kg
Gross pallet weight	271 kg