



UHT Cooking Cream 18% fat Candia Professional - 1L brick



- **Legal name:** 18% fat UHT Cooking half cream
- **Ingredients:** Light cream (milk), modified starch, stabilisers: E440 and E407
- **Origin:** Milk from France
- **GMO:** Conventional product. Not subject to GMO labelling in accordance with regulations EC 1829 and 1830/2003
- **Ionisation:** None of the ingredients, additives and finished products underwent ionization treatment
- **Allergens:** Milk, dairy products and its derivatives
- **Chemical contaminants:** In compliance with the applicable European standards
- **Storage conditions:** Before opening, store at a temperature lower than +8°C.
After opening, keep refrigerated at +6°C and use within 4 days.
Do not freeze.
- **BBD*:** 240 days

*BBD: Best Before Date

Code: 2 7966 0008



QUALITY INFORMATION

PHYSIOCHEMICAL CHARACTERISTICS

pH	6.5 to 6.9
Concentrated milk fat (%)	≥ 18
Protein content (%)	≥ 2.6

MICROBIOLOGICAL CHARACTERISTICS

Total flora at 30°C (CFU/0.1ml)	< 10
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NUTRITIONAL VALUES

	Per 100g
Energy (kJ/kcal)	807 / 195
Fat (g)	18
Of which saturates (g)	11
Carbohydrates (g)	5.7
of which sugars (g)	4.2
Protein (g)	2.6
Salt (g)	0.1



LOGISTICS INFORMATION

	Pallets		Unit	Casing	Pallet
Units / Case	12	EAN code	3533630088416	03533630907472	03533630907489
Cases / Layer	12	Net weight (kg)	1	12	1008
Layers / Pallet	7	Gross weight (kg)	1.03	12.58	1081,9
Cases / Pallet	84	Dimensions (mm)	90x58,5x195,5	370x193x203	1200x800x1587
Litres / Pallet	1008L				

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Update : 08/02/2024