

Debic Culinaire Original 20% UHT 6x1L

General data

| | |
|------------------------------|---|
| Commercial name | : Debic Culinaire Original 20% UHT 6x1L |
| Brand name | : Debic |
| Legal name | : Cooking cream 20% fat UHT. |
| Material number | : 0747267 |
| EAN code Consumer unit | : 5410488822141 |
| EAN code Trade unit | : 5410488821687 |
| EAN code Transport unit | : 15410488821684 |
| Consumer unit net weight | : 1.01 kg |
| Consumer unit net volume | : 1 L e |
| Product group | : Cream |
| Product subgroup | : Plain (Others) |
| Packaging consumer unit | : Bottle |
| Packaging trade unit | : Box |
| Packaging transport unit | : Pallet |
| Manufacturing location | : Aalter |
| Country of manufacturing | : Belgium |
| Commodity code | : 19019099 |
| International commodity code | : 90 |
| Contact Details | : FrieslandCampina, PO Box 640, 3800 AP Amersfoort, THE NETHERLANDS |
| Website | : www.debic.com |

Health mark



Remarks

: BE M183 EG (Lummen) / BE M322A EG (Aalter). To know the relevant production location, see coding information.

| 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 cap |
| 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 | Cap |
| Method of coding | Printed |
| Shelf life format | dd/mm/yyyy |
| Batch/lot code format (line1) | Lyddd hh:mm:ss |
| Batch/lot code format (line2) | Linecode: xxxx S |

Batchcode format description/omschrijving/Beschreibung:
 L=Lotcode y=last digit of the year ddd= Julian day code hh:hour mm:minute ss: second
 Line code : first 2 digits = filling valve, next 2 digits = capper / S = production line Aalter

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

| Level of coding | Trade unit |
|-------------------------------|------------|
| Position of coding | At 1 side |
| 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

| Level of coding | Transport unit |
|-------------------------------|----------------|
| Position of coding | At 2 sides |
| Method of coding | Labelled |
| Shelf life format | dd/mm/yyyy |
| Batch/lot code format (line1) | xxxxxxx |
| Batch/lot code format (line2) | Lyddd |

Batchcode format description/omschrijving/Beschreibung:
SAP Batch code = combination of 7 Letters/Numbers, randomly chosen
L=Lotcode y=last digit of the year ddd= Julian day code

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) | 78 x 78 x 243 mm |
| Net Weight of consumer product | 1.01 kg |
| Gross weight of Consumer product | 1.049 kg |
| Trade unit | |
| Number of consumer products | 6 |
| Dimension of TDU (l x w x h) | 246 x 162 x 250 mm |
| Net weight of TDU | 6.06 kg |
| Gross weight of TDU | 6.43 kg |
| Transport unit | |
| Number of CU per layer | 126 |
| Number of CU per TPU | 756 |
| Number of TDU per layer | 21 |
| Number of layers per TPU | 6 |
| Number of TDU per TPU | 126 |
| Dimension of TPU (l x w x h) | 1,200 x 800 x 1,650 mm |
| Net pallet weight | 764 kg |
| Gross pallet weight | 836 kg |