

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.
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Statements	Title	Statement
		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.
Liability declaration		

Composition

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

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

Label declaration

Ingredient declaration	CREAM; modified starch; stabilisers: E466, E331, carrageenan; emulsifier: E471.
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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		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	Statement
Title	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)	xxxxxxxx

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)	xxxxxx
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