

<b>ILAS Spain</b> <b>Ice Concepts GmbH</b> <b>Oberbergstrasse, 86A</b> <b>CH 6390 Engelberg</b> <b>TEL +41/41 637 08 18</b>	<b>PRODUCT DATA SHEET</b>		Code: <b>FP 97416</b>
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PRODUCT	MAESTRO GELATO 7%		
LEGAL NAME	LIQUID ICE MIX, UHT		
BRAND / CUSTOMER	MAESTRO GELATO / ICE CONCEPTS GmbH		
PRESENTATION	10 liters bag in box		
LOGISTIC INFORMATION	PRIMARY PACKAGING	NET WEIGHT: 11.05 kg	
		GROSS WEIGHT: 11.10 kg	
	SECONDARY PACKAGING	Nº UNITS: 1 bag in box	
		NET WEIGHT: 11.05 kg	
		GROSS WEIGHT: 11.37 kg	
	PALLETIZATION	DIMENSIONS: 800 x 1200 mm. EURO	
		Nº UNITS: 84 boxes (21 boxes per layer; 4 layers)	
		NET WEIGHT: 928 kg	
GROSS WEIGHT: 955 kg (without pallet board)			
LOT	Code formed by the last digit of the year, production day, shift production 1, 2, 3 (night, morning, afternoon), filling machine and the production order along of the year. Printed with Inkjet		
SHEFLIFE	Twelve months after the production day. Printed: Day, Month, Year. Printed with inkjet		
PRESERVATION INSTRUCTIONS AND INSTRUCTIONS FOR USE	To keep refrigerated (below 20 °C) Product not suitable for lactose intolerants and allergic to milk and its derivates		
ORGANOLEPTICS CHARACTERISTICS	Colour: slightly yellow Taste and flavour characteristic Appearance liquid more or less viscous.		
PHYSICAL CHEMICAL CHARACTERISTICS	Fat content: 7.00 - 7.50% Total dry matter: 35.38 – 36.38% pH: 6.50 - 6.80 Density: 1105 g/l		
MICROBIOLOGICAL CHARACTERISTICS	Microbiological stability after 15 days of incubation at 30 °C in a closed recipient, or after 7 days of incubation at 55 °C in a closed recipient, or after any other method able to demonstrate that an appropriate thermal treatment has been used.		
CONTAMINANTS AND PESTICIDES	Product complies with:  Regulation (UE) nº 1881/2006 setting maximum level for certain contaminants in foodstuffs, and amendments Regulation (UE) nº 396/2005 on maximum residue levels of pesticides in or food and feed of plant and animal origin, and amendments		

<b>DATE OF EDITION</b>	<b>REVISION</b>	<b>EDITED BY</b> Quality Responsible	<b>REVIEWED BY</b> Quality Manager	<b>APPROVED BY</b> UHT Products Manager
August 2019	6	Patricia Díaz	Cristina García	Diego Álvarez

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<b>INGREDIENT LIST</b>	Skimmed <b>milk, cream (MILK)</b> , sugar, glucose-fructose syrup, <b>skimmed milk</b> powder, emulsifier (E 471), stabilisers (E 410, E 401, E 412, E 407), natural vanilla flavour, colour (E 150a)			
<b>NUTRITIONAL INFORMATION</b>	Average per 100 ml :  Energy: 179 kcal / 752 kJ Fat : 7.7 g Of which saturates: 5.1 g Carbohydrate: 24 g Of which sugars: 23 g Protein: 3.4 g Salt: 0.16 g			
<b>EAN CODE PRIMARY PACKAGING</b>				
<b>EAN CODE SECONDARY PACKAGING</b>	5420046245114			
<b>EAN CODE PALLET</b>				
<b>PRIMARY PACKAGING DESCRIPTION</b> (Consign when required: Dimensions, material, weight, printing, other details)	Bag in box dimensions: Internal measurements: 520 mm. x 370 mm. ± 5 mm. Components: EVOH, LLDPE Packaging Treatment: Irradiation 56.16 g			
<b>SECONDARY PACKAGING DESCRIPTION</b> (Consign when required: Dimensions, material, weight, printing, other details)	Box dimensions: 175 x 125 x 295 mm (internal measures). Components: cardboard Weight: 262 g			
<b>PACKAGING INFORMATION</b>	Packaging material complies with: Regulation (UE) nº 1935/2004 related to materials and articles intended to come into contact with food, and amendments Regulation 10/2011 on plastic materials and articles intended to come into contact with food, and amendments			
<b>IRRADIATION</b>	Bag in box are sterilised by means of irradiation before production Product is UHT sterilised			
<b>CUSTOMER REQUIREMENTS</b> (Consign when required: documents to be attached, special labelling, quarantines, shelf life, other details)	Analysis certificate for each production			
<b>GMO (GENETICALLY MODIFIED ORGANISMS)</b>	According to the regulations (EC) No. 1829/2003 and (EC) 1830/2003 this product is not genetically modified and/or does not contain foodstuffs, additives or flavours made out of genetically modified organisms. Accidental or technically not avoidable contamination with genetically modified material will not reach the values established in the regulation 1829/2003.			
<b>ALLERGENS (INGREDIENTS ACCORDING TO REGULATION (EC) 1169/2011)</b>	Cereals containing gluten and products thereof	No	Nuts and products thereof	No
	Crustaceans and products thereof	No	Celery and products thereof	No
	Eggs and products thereof	No	Mustard and products thereof	No
	Fish and products thereof	No	Sesame and products thereof	No
	Peanuts and products thereof	No	Molluscs and products thereof	No
	Soybeans and products thereof	No	Lupine and products thereof	No
	Milk (including lactose) and products thereof	Yes	SO <sub>2</sub> at concentrations of more than 10 mg/kg or 10 mg/l	No

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