

CREAM (CACAO) - Technical Details

CHARACTERISTICS

Fat (minimum)
Total solid remains
pH
No sweeteners, artificial flavoring or pigmentation added
No preservatives added
Composition

SPECIFICATIONS

4%
21 %
6,60-6,75
Code of Foods & Drinks
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Cow's milk, sugar, vanilla, starch, vitellus

MICROBIOLOGICAL CHARACTERISTICS

Coliforms (cfu/g)
Yeasts – Moulds (cfu/g)
Listeria monocytogenes, salmonella spp
pesticides
antibiotics
allergenic
Dioxins

LIMITS

≤ 10/gr
≤ 50/gr
Absence / 25gr
Absence
Absence
3pg WHO-PCDD/F-
TEQ/gr fat

RELATIVE LEGISLATION

1441/2007 and modifications
1441/2007 and modifications
1441/2007 and modifications
149/2008
2377/1990 and modifications
68/2007
regulation 1881/2006and modifications

PACKAGING

150 gr

MATERIALS OF PACKING

- PP, suitable for foods according to Article 26 Chapter II of Code of Foods
- paper of aluminium that contains at least 99% aluminium, ≥0.05% Mn, max 0.1% Zn, 0.05-2% Cu, max 0,05%, according to Model [ELOT] 601/602

DELIVERY

Lorries of company or according to the convention with the customer (in refrigerators <5oC)

SHELF LIFE

1 month from production date

USE

It is readily consumed. people with lactose intolerance and allergies should consult with their doctors.

DIRECTIVES IN THE PACKING

Conditions of maintainance and storage: 2-4 oC, net weight, name of constructor, number of approval, expiration date, lot number, composition of product