

Product	Cooking cream 20% fat UHT		
Package	1000 g Combibloc		
Description	Produced from milk by separating skimmed milk and adjusting the fat content on at least 20% and by adding the below mentioned ingredients; heated while considering the recognised UHT-pasteurisation process and filled under aseptic conditions into sterile packages.		
Ingredients	Cream, modified starch, stabiliser carrageenan		
Microbiological Parameters	Sterile test ATP	neg.	
Chemical properties	pH - value	6,4 - 7	
	Protein	2,65 - 2,95	
	Fat	20 - 21	
Organoleptic	Appearance	pure white to creamy colour, without creaming	
	Smell/Taste	good mouth feeling , fresh, creamy, without any strange smell, - taste	
	Consistency	viscouse, not lumpy	
Declaration of allergen ingredients	Ingredients in accordance with the directive 2007/68/EG	not contained/ contained	Ingredients
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	Cereals containing gluten and -products	not contained	
	Crustaceans and -products	not contained	
	Eggs and -products	not contained	
	Fish and -products	not contained	
	Peanuts and -products	not contained	
	Soyabeans and -products	not contained	
	Milk and -products	contained	Milk
	Nuts and -products	not contained	
	Celery and -products	not contained	
Mustard and -products	not contained		
Sesame seed and -products	not contained		
Sulphur dioxide and sulphite	not contained		
Molluscs and -products	not contained		
Lupines and -products	not contained		
Duty to declare ingredients on menu cards (Regulation No.: 98/34/EC)	Free		
Way of production	conventional production		
Best storage	Optimum storage temperature min.	4	
	Optimum storage temperature max.	20	
Shelf life in months	2		
Degree of convenience	kitchen ready		
Information on handling	Thickens when it is cooking.		
Nutrition reference	suitable for vegetarians		
GMO Declaration	We confirm, that the above mentioned dairy product, produced by the Privatmolkerei Naarmann, does not require a specific labelling following the Regulation (EC ) No 1829/2003 on genetically modified food and feed and following the Regulation (EC) No 1830/2003 concerning the traceability and labelling of modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC.		
Remarks	The values are subject to the usual biological and production technical variations.		
Stand Spezifikation	Neuenkirchen	August 2011	

**Product** Cooking cream 20% fat UHT  
**Package** 1000 g Combibloc

**Article shorttext** Küchensahne 20%  
**Articel-No.** 1140  
**Article group**  
**Minimum order quantity PU/O PU** 12  
**TAX DE [%]** 7  
**Optimum storage temperature min.** 4  
**Optimum storage temperature max.** 20  
**Customs Tariff (\*without guarantee)** 04014010  
**Deklarations language** DE, EN, GR, NL

### Packing Units [PU]

**Package** 1000 g Combibloc  
**GTIN (EAN-Code)** 4065400001145  
**Volume net [L]** 0,99  
**Weight net [kg]** 1,00  
**Weight gross [kg]** 1,030  
**Length [mm]** 65  
**Width [mm]** 95  
**Height [mm]** 173  
**Packages per OPU** 12  
**Pieces per pallet** 864

### Overpack unit [OPU]

**Package** 12 - pack tray - one-turn-screw-cap  
**GTIN (EAN-Code)** 4065400801141  
**Weight net [kg]** 12,00  
**Weight gross [kg]** 12,49  
**Length [mm]** 395  
**Width [mm]** 200  
**Height [mm]** 190  
**OPU per layer** 12  
**Pieces per pallet** 72

### Pallet [pal.]

**Package** Euro pallet  
**GTIN (EAN-Code)** 4065400901148  
**Weight gross [kg]** 899  
**Length [mm]** 1200  
**Width [mm]** 800  
**Height [mm]** 1200  
**Layers per pallet** 6