

## PRODUCT SPECIFICATION

### CREAMY WHIP

<b>ARTICLE NUMBER:</b>	8220431100	
<b>PACKING:</b>	1Lx12 Tetra pak in a cardboard box with PE wrap	
<b>DESCRIPTION:</b>	A sweetened liquid cream alternative with a white colour for decoration and filling for cakes and desserts, mousses etc.	
<b>TYPICAL VALUES AT TIME OF PRODUCTION</b>	<i>Fat</i> <i>Dry matters</i> <i>Volume increase</i> <i>pH</i> <i>Density</i> <i>TFA</i> <i>Microbiological</i>	23% ± 2 32 – 37% Min. 350 % 6.8 – 7.5 1.04 g/MI < 1.0 % U.H.T. product: Total plate count <100 cfu/g
<b>WHIPPING INSTRUCTIONS:</b>	<p>Before whipping refrigerate for 24 hours. Pour chilled product (2-8°C) into a cold, clean bowl.</p> <p>Start whipping at medium speed to avoid splashing then at maximum speed for the remaining time.</p> <p>Whipping time depends on machine, quantity and desired texture.</p> <p>Be careful not to over whip the product to avoid crackles on the decorated cake.</p> <p>Finished whipped product must be covered and kept cold.</p> <p>The whipped product is freeze/thaw stable after whipping.</p>	
<b>INGREDIENTS:</b>	<p>Water, fully hydrogenated palm kernel oil, sugar, stabilizer (sorbitol syrup E420, microcrystalline cellulose E460, cellulose gum E466), emulsifier (lactic acid esters of mono and diglycerides of fatty acids E472b, <b>SOY</b>bean lecithin E322, mono- and diglycerides of fatty acids E471), <b>MILK</b> protein, salt, flavour, acidity regulator (dipotassium phosphate E340, trisodium citrate E331)</p>	
<b>APPROXIMATE NUTRITION DATA PER 100 G</b>	<i>Energy</i> <i>Fat</i> - of which saturates <i>Carbohydrate</i> - of which sugars <i>Protein</i> <i>Salt</i>	: 1020 KJ / 250 kcal : 23 g : 22 g : 9.7 g : 9 g : 0.4 g : 0.1 g

<b>SHELF LIFE:</b>	<i>Unopened package: 12 months at stable temperature.</i>  <i>Maximum 18°C and minimum 2°C.</i> <i>Do not freeze.</i>  <i>Opened package: 7 days refrigerated</i>		
<b>GMO STATUS:</b>	<i>According to EC regulations 1829/2003 and 1830/2003 the product is GMO-free.</i>		
<b>ALLERGEN STATUS:</b>	<b>Allergens according to directive 2011/1169/EU with amendments</b>	<b>Presence</b>	
		<b>Yes</b>	<b>No</b>
	<i>Cereals containing gluten and products thereof</i>		X
	<i>Crustaceans and products thereof</i>		X
	<i>Eggs and products thereof</i>		X
	<i>Fish and products thereof</i>		X
	<i>Peanuts and products thereof</i>		X
	<i>Soybeans and products thereof</i>	X	
	<i>Milk and products thereof (including lactose)</i>	X	
	<i>Nuts and products thereof</i>		X
	<i>Celery and products thereof</i>		X
	<i>Mustard and products thereof</i>		X
	<i>Sesame seeds and products thereof</i>		X
	<i>Sulphur dioxide and sulphites (&gt;10 mg/kg or 10 mg/L)</i>		X
<i>Lupin and products thereof</i>		X	
<i>Molluscs and products thereof</i>		X	
<b>APPROVED:</b>	18.08.2023 / EEW		

Above product is produced to current EU legislation.

The information contained in this specification is based on our own research and development work and is to the best of our knowledge reliable.

Users should, however, conduct their own tests to determine the suitability of our products for their own specific purposes and the legal status for their intended use of the product.

The specification is valid until a new is issued.