

PRODUCT SPECIFICATION

DANICA CUISINE 20 %

ARTICLE NUMBER:	XXXXXXXXXXXX	
PACKING:	1Lx12 Tetra pak in a cardboard wrap around	
DESCRIPTION:	An unsweetened liquid cooking base alternative with a creamlike colour produced with vegetable oil for cooking purposes.	
TYPICAL VALUES AT TIME OF PRODUCTION	<i>Fat</i>	20 % ± 1.5
	<i>Dry matters</i>	28 – 32%
	<i>pH</i>	6.8 – 7.4
	<i>Density</i>	1.02 g/mL
	<i>TFA</i>	< 1.0 %
	<i>Microbiological</i>	U.H.T. product: Total plate count <100 cfu/g
DIRECTIONS FOR USE:	The cooking base is an excellent product for cooking. Use it as a dairy cream substitute. The product has a high acid stability and reduces perfectly in hot sauces.	
INGREDIENTS:	Water, Sunflower oil, dry glucose powder, maltodextrin, stabilizer (modified starch E1450, cellulose gum E466, gellangum E418), butter MILK powder, emulsifier (mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids E472e, SOY bean lecithin E322), sodium caseinate (MILK), acidity regulator (trisodium citrate E331iii, dipotassium phosphate E340ii), flavour(MILK), salt, colour (beta-carotene E160a)	
APPROXIMATE NUTRITION DATA PER 100 G	<i>Energy</i>	: 893 KJ / 216 kcal
	<i>Fat</i>	: 20 g
	<i>- of which saturates</i>	: 2.8 g
	<i>Carbohydrate</i>	: 6.9 g
	<i>- of which sugars</i>	: 1.3 g
	<i>Protein</i>	: 0.7 g
	<i>Salt</i>	: 0.21 g
SHELF LIFE:	Unopened package: 12 months at stable temperature.	

	<i>Maximum 22°C and minimum 2°C. Do not freeze.</i>		
	<i>Opened package: 7 days refrigerated</i>		
GMO STATUS:	<i>According to EC regulations 1829/2003 and 1830/2003 the product is GMO-free.</i>		
ALLERGEN STATUS:	Allergens according to directive 2011/1169/EU with amendments	Presence	
		Yes No	
	<i>Cereals containing gluten and products thereof</i>		<i>X</i>
	<i>Crustaceans and products thereof</i>		<i>X</i>
	<i>Eggs and products thereof</i>		<i>X</i>
	<i>Fish and products thereof</i>		<i>X</i>
	<i>Peanuts and products thereof</i>		<i>X</i>
	<i>Soybeans and products thereof</i>	<i>X</i>	
	<i>Milk and products thereof (including lactose)</i>	<i>X</i>	
	<i>Nuts and products thereof</i>		<i>X</i>
	<i>Celery and products thereof</i>		<i>X</i>
	<i>Mustard and products thereof</i>		<i>X</i>
	<i>Sesame seeds and products thereof</i>		<i>X</i>
	<i>Sulphur dioxide and sulphites (>10 mg/kg or 10 mg/L)</i>		<i>X</i>
<i>Lupin and products thereof</i>		<i>X</i>	
<i>Molluscs and products thereof</i>		<i>X</i>	
APPROVED:	<i>09.02.2026 / MTI / 100000239</i>		

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.