

## PRODUCT SPECIFICATION

### DANICA CUISINE 25%

<b>ARTICLE NUMBER:</b>	8220334320	
<b>PACKING:</b>	1Lx12 Tetra pak in a cardboard wrap around	
<b>DESCRIPTION:</b>	An unsweetened liquid cooking base alternative with a creamlike colour for cooking purposes. Note: the product can be used for whipping, giving a soft light foam.	
<b>TYPICAL VALUES AT TIME OF PRODUCTION</b>	Fat Dry matters pH Density TFA Microbiological	25.5 % ± 1.5 32.3 – 35.3% 6.8 – 7.7 1.035 g/mL < 1.0 % U.H.T. product: Total plate count <100 cfu/g
<b>DIRECTIONS FOR USE:</b>	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.	
<b>INGREDIENTS:</b>	Water, fully hydrogenated palm kernel oil, skim <b>MILK</b> powder, glucose syrup, maltodextrin, <b>MILK</b> protein, stabilizer (modified starch E1422, cellulose gum E466, sodium alginate E401), emulsifier (mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids E472e, mono- and diglycerides of fatty acids E471, <b>SOY</b> bean lecithin E322), acidity regulator (trisodium citrates E331iii, dipotassium phosphate E340ii), flavour, salt, colour (beta-carotene E160a)	
<b>APPROXIMATE NUTRITION DATA PER 100 G</b>	Energy Fat - of which saturates Carbohydrate - of which sugars Protein Salt	: 1050 KJ /250 kcal : 25 g : 23 g : 6.3 g : 1.6 g : 1.7 g : 0.08 g

<b>SHELF LIFE:</b>	<i>Unopened package: 12 months at stable temperature.</i>  <i>Maximum 22°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.