

<b>PRODUCT SPECIFICATION</b>	<b>CREME PATISSERIE STANDARD 25% (UNSWEETENED)</b>
	product

**1. PRODUCT DESCRIPTION/ OPIS PRODUKTU**

Preparation with vegetable fat for whipping and cooking. UHT-treated.

Ingredients: water, palm kernel oil (fully hydrogenated) 25%, humectant: sorbitol; milk protein, emulsifiers: E 472b, E 322 (soy), E 472e; stabilizers: E 460, E 466, E 340, E 461; flavouring, colour: E 160a

Fat in wt% min: 25,0

**2. REQUIREMENTS / CHARAKTERYSTYKA**
**SENSORY CHARACTERISTIC/ CECHY ORGANOLEPTYCZNE**

<b>Taste and aroma /smak i zapach</b>	<b>Colour /kolor</b>	<b>Consistency /konsystencja</b>
slightly of creamy flavouring and used fat, slightly cooked flavour	white colour	liquid to viscous, homogeneous, presence of mild sediment on the walls and/or at the bottom of the packaging at the end of shelf life does not indicate a quality defect; after whipping: fine creamy structure

**MICROBIOLOGICAL PARAMETERS/ PARAMETRY MIKROBIOLOGICZNE**

The product must comply with the requirements of Regulation (EC) 2073/2005 as amended.

**NUTRITIONAL VALUE / WARTOŚĆ ODŻYWCZA**

Energy/ wartość energetyczna (kJ/kcal)	1038 / 248
Fat/ tłuszcz (g)	27
Of which saturated fatty acids	26
Carbohydrate/ węglowodany (g)	1,4
Of which sugars	0
Protein/ białko (g)	0,6
Salt/ sól (g)	0,09

**3. PACKING / OPAKOWANIE**

The product is packed in the following way:

Tetra Pak C/PAP packaging type laminated by polyethylene.

**200 ml** (Number of pieces in fibreboard: 18 pcs/ks; number of fibreboards on pallet: 144 pcs/ks)

**500 ml** (Number of pieces in fibreboard: 12 pcs/ks; number of fibreboards on pallet: 90 pcs/ks)

**1000 ml** (Number of pieces in fibreboard: 12 pcs/ks; number of fibreboards on pallet: 60 pcs/ks)

Batch coding: at least - <dd.mm.yyyy>; <expiry date>

**4. STORAGE AND TRANSPORT/ SKŁADOWANIE I TRANSPORT**

Clean, dry storage place with controlled temperature 4 °C — 20 °C (unopened packaging). Once opened, store refrigerated (2. °C — 8 °C) and use within 5 days. / Truck with controlled temperature 4 °C — 20 °C.

To obtain an optimal whipping result the product should be chilled to 6 °C — 8 °C before using.

**5. EXPIRY DATE / TERMIN PRZYDATNOŚCI**

210 days from date of production at storage temperature 4 °C — 20 °C

**6. GMO DECLARATION / DEKLARACJA GMO**

According to the relevant legal requirements of the EU and SR in the currently valid version the product does not have to be labelled regarding GMO. The product is not a genetically modified organism (GMO). It does not contain GMO and does not consist of GMO. It is not produced from GMO and does not contain ingredients produced from GMO.

**7. ALLERGENS / ALERGENY**

Soybeans; Milk and Milk products

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**OTHER:**

**Traceability** according to the relevant legal requirements of the EU and SR in the currently valid version is assured.

**Hygiene I HACCP:** The production of the product conforms to the relevant legal hygiene requirements of the EU and SR in the currently valid version. An HACCP system is installed. Residues and contaminants: The product fulfils the demands of the relevant legal requirements of the EU and SR in the currently valid version regarding residues and contaminants.

**Irradiation treatment:** The product and its ingredients have not been treated with ionising radiation.

**Packaging:** The used packaging material conforms to the relevant legal requirements of the EU and SR in the currently valid version for food contact materials. Declarations of compliance of the packaging manufacturer are available. We confirm that the packaging material is adequately used.

**Nutrition declaration:** Compliance is assessed according to EC document GUIDANCE DOCUMENT FOR COMPETENT AUTHORITIES FOR THE CONTROL OF COMPLIANCE WITH EU LEGISLATION ON: Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers with regard to the setting of tolerances for nutrient values declared on a label from December 2012: [http://itec.europa.eu/food/sites/food/files/safety/doesilabelling\\_nutrition-vitamins\\_minerals-ukh\\_typ\\_tolerancs.1212\\_en.pdf](http://itec.europa.eu/food/sites/food/files/safety/doesilabelling_nutrition-vitamins_minerals-ukh_typ_tolerancs.1212_en.pdf)

**Certification:** International Food Standard (IFS); ISO 9001; ISO 22000; HALAL

Nr specyfikacji: CPS/1/L	Opracował:	Zatwierdził:
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