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## **General Information - Product Identification**

### **Item Description**

	Description	Comment
Brand Name	Debic	
Article Description (as supplied)	Debic Duo UHT 6x2L	
Article Description (short)	DEBIC DUO UHT 6X2L	
Legal Description	Mix of cream and vegetable oils, UHT	

### **Code Description**

	Value	Comment
Commodity Code	19019099	
International Commodity Code	90	

#### **Barcode Info**

	Туре	Code	Label Layout
EAN ARTICLE	EAN13	5410488017202	Not Applicable
EAN COLLI	EAN13	5410488229032	C12813
EAN PALLET			FFP001

# **Ingredient Declaration**

#### Declaration (EU1169/2011) - Ingredient :

CREAM 30% fat (57%); skimmed MILK; vegetable oil (13%) (palm kernel, coconut, palm, rapeseed); fully hydrogenated palm kernel oil (4%); emulsifiers: E471, E435, E433; stabiliser: carrageenan.



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# Storage / Distribution / User Information

### Storage / Distribution Conditions

	Target	Min	Max	UOM	Comment
Temperature Closed Pack		2	6	°C	
Temperature Opened Pack	4	2	7	°C	

#### **Shelf Life**

	Target	Period	Comment
Shelf Life Closed Pack	122	Days	
Shelf Life Opened Pack	4	Days	
Commercial rest shelf life	90	Days	

## **Additional Storage Conditions**

Keep refrigerated

### **Protective atmosphere**

	Yes	No
Packaged in a protective atmosphere		Ø



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## **Quality Parameters - Chemical Parameters**

## **Quality Parameters - Physical Parameters**

#### **Physical Values**

		Target	Min	Max	UOM	Method	Comment
Density	-	0,998			g/ml		

# **Quality Parameters - Organoleptic Parameters**

#### **Organoleptic Values**

	Description
Appearance	
Odour	
Taste	
Colour	

## **Quality Parameters - Microbiological Parameters**

#### Microbiological Analysis

	n	С	m	M	UOM	Method	Comment
Total Plate Count	5	0	0	0	cfu/g	ISO 4833	
Listeria monocytogenes	5	0	0	0	cfu/g	ISO 11290	

#### Microbiological definitions

Reference: Regulation (EC) No 2073/2005 on microbiological criteria on foodstuffs

- n = number of units comprising the sample
- c = number of sample units giving values between m and M
- satisfactory, if all the values observed are smaller than or equal to m acceptable, if a maximum of c/n values are between m and M, and the rest of the values observed are smaller than or equal to m
- unsatisfactory, if one or more of the values observed are higher than M or more than c/n values are between m and M



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## **Nutritional Information**

#### **Nutritional Data**

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		Indicative value	/100g	
Energy	kJ	1363	kJ	
Energy	kcal	328	kcal	
Fats Total	-	34	g	
Fat of which	Vegetable Fat	17	g	
Fat of which	Milk Fat	17	g	
Fat of which	Saturated Fat	25	g	
Fat of which	Mono Unsaturated Fat	7,2	g	
Fat of which	Poly Unsaturated Fat	1,3	g	
Fat of which	Cholesterol	50	mg	
Trans Fatty Acids	Vegetable Fat	0,1	g	
Carbohydrates Total	-	3,2	g	
Carbohydrates of which	Sugars (Mono + Di)	3,2	g	
Carbohydrates of which	Sucrose	0	g	
Carbohydrates of which	Glucose / Dextrose	0	g	
Carbohydrates of which	Fructose	0	g	
Carbohydrates of which	Lactose	3,2	g	
Carbohydrates of which	Maltose	0	g	
Carbohydrates of which	Higher Sugars	0	g	
Carbohydrates of which	Starch	0	g	
Carbohydrates of which	Other carbohydrates	0	g	
Polyols	Sorbitol	0	g	
Polyols	Other polyols	0	g	
Fibre Total	-	0	g	
Fibre of which	Inuline	0	g	
Fibre of which	Cellulose	0	g	
Fibre of which	Other fibres	0	g	
Proteins Total	-	2,3	g	
Proteins of which	Milk Proteins	2,3	g	
Proteins of which	Other proteins	0	g	
Sodium (Na)	-	35	mg	
Salt	-	0,08	g	

## **Nutritional declaration**

FrieslandCampina Professional is conscious of the importance in supplying correct nutritional information regarding its products. Therefore, based upon supplier information, all nutritional data are calculated and rounded off automatically within the specification management system. We reserve the right to update and fine-tune this information based upon new information coming from our suppliers.



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# Packaging - Unit Packaging (Primary Packaging)

## **Packaging Type**

	Comment
Bottle	

#### Identification

		Description
Туре	-	Printed
Lotcode	Format	BBD: dd/mm/yyyy Lxx hh:mm DDD
Lotcode	Description	dd=day;mm=month;yyyy=year Lxx= line number;hh:mm=time;DDD=day of production
Lotcode	Position	at one side on top
Shelf Life	Format	dd/mm/yyyy
Shelf Life	Description	dd=day; mm=month; yyyy=year
Shelf Life	Position	at one side on top

## **Packaging Details**

	N° Elements	Packaging Material	Weight	UOM
Bottle	1	HDPE (Bottle)	56	g
Сар	1	Plastic	2,4	g
Sealing	0,059	Aluminum (>50%,>50μ)	0,41	g
Label	1	Paper / Cardboard	2,8	g

### **Dimensions/Weight**

	Value	UOM	Comment
Length	94,6	mm	
Width	94,6	mm	
Height	312	mm	
Diameter		mm	NA
Net Weight	1,996	kg	
Gross Weight	2,058	kg	

## **Declared Quantity**

	Yes	No	Specify Quantity	UOM	Comment
Declared Quantity (e)	Ø		2	I	



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# Packaging - Outer Packaging (Secondary Packaging)

## **Packaging Type**

	Comment
Box	

#### Identification

		Description
Туре	-	Printed
Lotcode	Format A	3xxxxx BBD: dd/mm/yyyy DDD hh:mm Lxx
Lotcode	Format B	Not Applicable
Lotcode	Description A	3xxxxx=WO-number; dd=day;mm=month;yyyy=year;DDD=day of production; hh:mm=time; Lxx=line
Lotcode	Description B	Not Applicable
Lotcode	Position A	at one side
Lotcode	Position B	Not Applicable
Shelf Life	Format	dd/mm/yyyy
Shelf Life	Description	dd=day; mm=month; yyyy=year
Shelf Life	Position	at one side

## **Packaging Details**

	N° Elements	Packaging Material	Weight	UOM
Label	1	Paper / Cardboard	0,37	g
Box	1	Paper / Cardboard	253,67	g

## **Dimensions/Weight**

	Value	UOM	Comment
Length	300	mm	
Width	200	mm	
Height	324	mm	
Diameter		mm	NA
Net Weight	11,976	kg	
Gross Weight	12,6	kg	



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# **Packaging - Transport Packaging**

#### Identification

		Description
Туре	-	Labelled
Lotcode	Format	see attachment
Lotcode	Description	see attachment
Lotcode	Position	on label on 4 sides pallet
Shelf Life	Format	see attachment
Shelf Life	Description	see attachment
Shelf Life	Position	on label on 4 sides pallet

### **Packaging Details**

	N° Elements	Packaging Material	Weight	UOM
Pallet	1	Wood	22000	g
Label	4	Paper / Cardboard	9,2	g
Stretch Film	0,196	Plastic	196,1	g

## **Dimensions/Weight**

	Value	UOM	Comment
Length	1200	mm	
Width	800	mm	
Height	1440	mm	
Diameter		mm	NA
Net Weight	766,464	kg	
Gross Weight	828,586	kg	

## Composition

	Number	Comment
N° Units / Outer Packaging	6	
N° Packs / Layer	16	
N° Layers / Transport Unit	4	



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# Allergen Information

Legal List	Present	Comment
Cereals containing gluten	No	
Wheat	No	
Rye	No	
Barley	No	
Oats	No	
Spelt	No	
Kamut	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof	Yes	
Nuts and products thereof	No	
Almonds	No	
Hazelnuts	No	
Walnuts	No	
Cashews	No	
Pecan nuts	No	
Brazil nuts	No	
Pistachio nuts	No	
Macadamia/Queensland nuts	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame and products thereof	No	
Sulphur dioxide and sulphites (SO2)	No	
Lupin and products thereof	No	
Molluscs and products thereof	No	

Additional List	Present	Comment
Lactose	Yes	
Cocoa	No	
Glutamate (E620 - E625)	No	
Poultry	No	
Coriander	No	
Corn / Maize	No	
Leguminous Plants	No	
Beef	No	
Pork	No	
Carrot	No	



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## Claims & Legislation

#### General legal compliance

To the best of our knowledge, we herewith declare that the products produced by FrieslandCampina Professional are in compliance with current European and local legislation. FrieslandCampina Professional is a company selling cream and dairy (related) products and is approved by local authorities. To assure the high quality level we stand for, FrieslandCampina Professional has several certified quality management systems in place. For more information and certificates, please address your direct sales contact.

#### **GMO Declaration**

To the best of our knowledge and based on statements of our suppliers, we herewith declare that this article does not contain any ingredients of GMO origin as mentioned in "Regulation (EC) 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed". The product therefore does not have to be labelled as of GMO origin. Declarations and statements of suppliers are challenged as part of our supplier audit program.

#### **Ionisation Declaration**

To the best of our knowledge and based on statements of our suppliers, we herewith declare that products produced by FrieslandCampina Professional do not contain any ingredients which have been irradiated. Declarations and statements of suppliers are challenged as part of our supplier audit program.

#### **Contaminants Declaration**

To the best of our knowledge and based on statements of our suppliers, we herewith declare that products produced by FrieslandCampina Professional comply with current European legislation regarding contaminants (including heavy metals, mycotoxins, pesticides, herbicides and dioxins). Statements are based on the national monitoring program for contaminants of milk and the HACCP risk assessment of the production plant. All results of the national monitoring program are below the maximum standards of the Dutch and EC legislation relating to contaminants. Declarations and statements of suppliers are challenged as part of our supplier audit program.

#### Liability declaration

This specification, provided to you by way of information, was drawn up as correctly, accurately and completely as possible, on the basis of our knowledge and experience at the moment of drafting. This specification, however, is the record of the product composition at the moment of drafting. We, as a producer, reserve the right to alter the product composition. Consequently, this specification may be subject to modification. Therefore, it is advisable to directly acquaint yourself with the most recent specification we as a producer have, in case an important decision with regard to further processing (also) depends on the composition of our product.

In case of any question regarding this specification, please get in touch with your direct sales contact.

#### **Allergen Declaration**

To the best of our knowledge and based on statements of our suppliers and HACCP-teams of our plants, we herewith declare that products produced by FrieslandCampina Professional comply with current European legislation regarding allergens (including cross-contamination). Declarations and statements of suppliers are challenged as part of our supplier audit program.