

Technical and Commercial Sheet

TCS 5820/01.00
 22-02-2024

PRODUCT

Item code	0148100
Name	CREAM MILLAC GOLD 1KG
Description	A mixture of buttermilk, vegetable fat and milk fat. Excellent for whisking, cooking and making sauces. It always sets up perfectly. Whipping increases its volume 3 times more than normal cream.

TECHNICAL DATA

Ingredients	BUTTERMILK, Vegetable Oil (Fully Hydrogenated Palm), CREAM (6%) (MILK), Vegetable Oil (Palm), BUTTERMILK Powder, Emulsifiers (E472(b)), E475, E435, E471, E433), Stabilisers (E410, E407), Salt, Natural Flavouring (Milk), Colour (E160(a)).	
	Allergens: Contains milk and products thereof (including lactose).	
Appearance	cream	
Colour	Pale cream	
Taste and smell	Clean, free from foreign odours and taints	
Physical-chemical	Fat	33,5% ±1%
Microbiological	The product is sterilised by UHT treatment and aseptically packed. As such it is commercially sterile. Sterility is assured by incubation of representative batch samples at 32°C for 3 days prior to analysis by enzymatic bioluminescence.	

NUTRITIONAL VALUE

Nutritional declaration	100g
Energy	1353 kJ 328 Kcal
Fat	33,5 g
- of which saturates	28,6 g
Carbohydrate	4,0 g
- of which sugars	4,0 g
Protein	2,7 g
Salt	0,1 g

PACKAGING

Identification	All sales/transport packaging are identified with shelf life and batch number. Languages listed on exterior package label: PT, EN..		
Storage Conditions	Store all time at a temperature below 20°C. Once opened, refrigerate and consume within 3 days.		
Shelf Life	9 months		
Packaging Material	The packaging material is suitable for contact with food products.		
Marking	With batch number and shelf life		
Identification	EAN13	5010652998476	
	ITF14	05010652652309	

LOGISTICS

	Pack	Case	Pallet
Quantity	1 unit	12x1 unit	72 box
Length	6,5 cm	39,1 cm	120 cm
Width	10,0 cm	20,1 cm	80 cm
Height	17,0 cm	16,9 cm	116 cm
Net Weight	1,000 Kg	12,097 Kg	870,984 Kg
Gross Weight	1,050 Kg	12,517 Kg	924,224 Kg
Volume	0,001 m ³	0,013 m ³	1,114 m ³
Material	Tetra pack	Card	Wood
Selling Unit			