



## UHT Superior Whipping cream 35,1% fat Candia Professional - 1L brick

- **Legal name:** 35,1% fat UHT whipping cream
- **Ingredients:** Milk cream, emulsifier: E407
- **Origin:** Milk from France
- **GMO:** Conventional product. Not subject to GMO labelling in accordance with regulations EC 1829 and 1830/2003
- **Ionisation:** None of the ingredients, additives and finished products underwent ionization treatment
- **Allergens:** Milk, dairy products and its derivatives
- **Chemical contaminants:** In compliance with the applicable European standards
- **Storage conditions:** Before opening, store at +8°C max. After opening, refrigerate at +6°C and consume within 4 days. Store for 24 hours at +4°C before whipping.
- **BBD\*: 240 days**

\*BBD: Best Before Date

**Code: 279 750 002**



### QUALITY INFORMATION

#### PHYSIOCHEMICAL CHARACTERISTICS

pH	6.5 to 6.9
Concentrated milk fat (%)	≥ 351
Protein content (%)	≥ 21

#### MICROBIOLOGICAL CHARACTERISTICS

Total flora at 30°C (CFU/0.1 ml)	< 10
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### NUTRITIONAL VALUES

	Per 100g
Energy (kJ/kcal)	1389/337
Fat (g)	35,1
Of which saturates (g)	23
Carbohydrates (g)	3.2
of which sugars (g)	3.2
Protein (g)	2.1
Salt (g)	0.1



### LOGISTICS INFORMATION

	Pallets		Unit	Casing	Pallet
Units / Case	12	EAN code	3533637975009	03533630088287	03533630902552
Cases / Layer	12	Net weight (kg)	1	12	864
Layers / Pallet	6	Gross weight (kg)	1.03	12,62	933,77
Cases / Pallet	72	Dimensions (mm)	90x58.5x195.5	370x193x203	1200x800x1384
Litres / Pallet	864L				