



# Product specification

## C15 Whipping cream 40% 10L BiB

Docnr: 155

Version: 2,05

Date: 29/08/2025

### General data

Supplier name:	La Concorde NV
Address:	Brusselsesteenweg 192, 1785 Merchtem
Telephone number:	+32 (0)2 460 53 40
Email general:	info@laconcorde.be
Emergency number:	+32 (0)2 454 09 19
Health mark:	BE-M206-EG

### Product description

Product description:	Whipping cream 40%		
Article number:	C15	Intrastat / HS code:	0401 50 39
Origin of milk/cream:	BE, NL, DE, FR	Heat treatment:	High pasteurized
Use:	Ideal whipping temperature is 4°C. Shake well before use.		
Storage temperature:	Refrigerated storage at max. 7°C. Once opened to be used within 3 days.		
Ingredients:	CREAM – stabiliser: carrageenan		
Appearance:	Liquid		
Taste/smell:	Creamy		
Colour:	Cream		
Lactoperoxidase:	Negative		
pH:	6,50 - 6,90		
Temperature of delivery:	Max 7°C	Minimum shelf life after production:	180 days

### Packaging

Description:	10 L Aseptic bag with screw snap closure in 'Bag in Box'					
Packaging	Quantity	Length (cm)	Width(cm)	Height (cm)	Weight (g) packaging	Barcode
Primary (CU)	1	52,5	39,5	5	77	05411507010150
Secondary (TU)	1	19,5	19,5	33	289	05411507010150

CU / TU: 1 TU per layer: 24 Layers per pallet: 4 TU per pallet: 96

CU per pallet: 96 Net weight complete pallet: 954,2 kg Gross weight complete pallet: 1012,4 kg



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### Nutritional values per 100g

Energy (kJ)	1560
Energy (kcal)	379
Fats (g)	40
of which saturated fatty acids (g)	27
Carbohydrates (g)	2,6
of which sugars (g)	2,6
Proteins (g)	2,1
Salt (g)	0,07

### Allergen list

Allergen	Present in product	Present in production
Cereals containing gluten	No	No
Crustaceans	No	No
Eggs	No	No
Fish	No	No
Peanuts	No	No
Soybeans	No	No
Milk (including lactose)	Yes	Yes
Nuts	No	No
Celery	No	No
Mustard	No	No
Sesame seeds	No	No
Sulphur dioxide and sulphite (> 10 mg/kg of 10 mg/l)	No	No
Molluscs	No	No
Lupin	No	No

### Microbiological standards

	After production	At best before date
Total mesophilic aerobic count	<1000 cfu/g	<500 000 cfu/ml
Enterobacteriaceae	< 10 cfu/g	< 10 cfu/g
Bacillus Cereus	<10 cfu/ml	<10 cfu/ml
Salmonella spp.	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	Absent in 25g



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### Statements:

GMO statement:	Based on declarations of our suppliers we can declare that this article does not contain any GMO derived ingredients. (cfr "Verordening (EG) nr. 1829/2003")
Irradiation statement:	Based on declarations of our suppliers we can declare that this article does not contain any irradiated ingredients. (cfr "Verordening (EG) nr. 1999/2")
Contaminants and residues:	The product is conform the European directives concerning residues en contaminants. (Verordening (EG) nr. 396/2005 en 2023/915 en 470/2009 en 37/2010)
Glass:	Glass material is monitored and mainly kept outside production area. 2x/year a check up of glass and shatterable material takes place.
Vermin:	Flying and crawling vermin are controlled by baits. 8x / year a monitoring takes place by an external specialized company.