



## UHT Signature Gourmet cream 40% fat Candia Professional - 1L brick

- **Legal name:** 40% fat UHT sterilized Signature Gourmet cream
- **Ingredients:** Cream (milk), stabiliser: carrageenan (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 European standards
- **Storage conditions:** Before opening, store at +8°C max. After opening, keep refrigerated at +6°C and use within 4 days. Do not freeze. Store for 24 hours at +4°C before whipping.
- **BBD\*: 210 days**

\*BBD: Best Before Date

**Code: 2 2211 0002**



### QUALITY INFORMATION

#### PHYSIOCHEMICAL CHARACTERISTICS

pH	6.5 to 6.9
Concentrated milk fat (g/kg)	≥ 400
Protein content (g/kg)	≥ 19

#### MICROBIOLOGICAL CHARACTERISTICS

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

	Per 100g
Energy (kJ/kcal)	1562 / 379
Fat (g)	40
Of which saturates (g)	25
Carbohydrates (g)	2,9
of which sugars (g)	2,9
Protein (g)	1,9
Salt (g)	0.05



### LOGISTICS INFORMATION

	Pallets		Unit	Casing	Pallet
Units / Case	12	EAN code	3533632211003	03533630906680	03533630908257
Cases / Layer	12	Net weight (kg)	1	12	1008
Layers / Pallet	7	Gross weight (kg)	1.03	12,58	1081,90
Cases / Pallet	84	Dimensions (mm)	90x58,5x195,5	370x193x203	1200x800x1587
Litres / Pallet	1008L				

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Update : 19/07/2024