



## UHT Whipping cream

35,1% fat

Candia Professional - 10L bag in box

- **Legal name:** 35,1% UHT Whipping cream
- **Ingredients:** Dairy cream, stabilizer: E407
- **Origin:** Milk from France
- **GMO:** conventional good. Not submitted to GMO labelling in accordance with CE 1829 and 1830/2003 regulation.
- **Ionisation:** No ingredients, additives or finished products have been subjected to ionisation treatment
- **Allergens:** Milk, dairy products and its derivatives
- **Chemical contaminants:** In compliance with current European standards
- **Storage conditions:** Before opening, store at +8°C max. After opening, refrigerate at +6°C max and consume within 4 days. Store for 24 hours at +4°C before whipping.
- **BBD\*:** 210 days

\* BBD: Best Before Date

Code: 2 4720 0000



## QUALITY INFORMATION

### PHYSIOCHEMICAL CHARACTERISTICS

pH	6.5 to 6.9
Concentrated milk fat (%)	≥ 35
Protein content (%)	≥ 2.1

### MICROBIOLOGICAL CHARACTERISTICS

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

	Per 100 g
Energy (kJ/kcal)	1389 / 337
Fat (g)	35,1
Of which saturated (g)	22
Carbohydrate (g)	3,2
Of which sugars (g)	3,2
Protein (g)	2,1
Sel (g)	0,06



## LOGISTICAL INFORMATION

	Palletisation		Casing*	Pallet
Cases / Layer	24	EAN code	3533634720008	3533630902699
Layers / Pallet	4	Net weight (kg)	10	960
Cases / Pallet	96	Gross weight (kg)	10.07	1015,4
		Dimensions (mm)	184x184x312	1200x800x1454

\*Casing: Bag-in-box

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Update : 26/01/2024