

PRODUCT SPECIFICATION

Articol number: 840143

Articol name: BASE MILLENIUM 50

Use	Food industry: ice cream			
030	The product is intended for the manufacture of food and not for direct consumption			
	Base for milk ice cream (hot or cold preparation), based on milk fats.			
Recommended Dosage	50 g Base + 230 g sugar + 100 g cream +1 l milk			
Ingredients	Skimmed milk powder, glucose, milk proteins, dextrose, emulsifiers: mono-and			
	diglycerides of fatty acids, lactic acid esters of mono-and diglycerides of fatty acids,			
	propane-1,2-diol esters of fatty acids; stabilizers: guar gum, locust bean gum,			
	sodium alginat, sodium carboxymethylcellulose.			
Sensorial	Appearance: fine powder ;			
characteristics	Colour: white yellowish;			
(at 20°C)	Smell: characteristic assortment;			
	Taste: characteristic assortment.			
Microbiology	NTG : max. 10000 cfu/g ;			
	Enterobacteriaceae: max 10 cfu/g;			
	Yeasts and moulds: max 1000 cfu/g.			
Nutrition Declaration	Energy: 1676 kJ / 396,6 kcal			
Average values/ 100 g	Fat: 6,2 g;			
product	Of which saturated fatty acids: 5,9 g;			
	Carbohydrate: 50,0 g;			
	Of which sugars: 41,2 g			
	Fiber: 3,9 g;			
	Protein: 33,4 g;			
	Salt:1,4 g.			
Packaging	Aluminum/Paper bags which assures a good stability in time of the product, in strict			
	hygiene conditions.			
Storage	In clean warehouses, away from direct sunlight, heat and freeze sources, at			
	temperatures of 525°C and relative air humidity max 75%, in the originally sealed			
	packaging.			
Shelf life	24 months from the production date at the recommended storage conditions.			
Transport conditions	nditions The product is transported in covered vehicles, clean, free of foreign odors, cl			
-	and disinfected, avoid any possibility of pollution, degradation or contamination.			

Above mentioned data were raported based on original documentation and does not substitute legal control of the purchaser at receiving goods



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Allergens

This statement is in accordance with **REGULATION (EU) No 1169/2011** on the provision of food information to consumers, *Annex II:* **SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES.**

Allergens	Allergen Substances	Raw materials (ingredients)	Possible traces from cross contamination
Cereals (1) with gluten content and derivates	No		Yes
Crustaceans and derivates	No		No
Eggs and derivates	No		Yes
Fish and derivates	No		No
Peanuts and derivates	No		Yes
Soy and derivates	No		Yes
Milk and derivates	Yes	Skimmed milk powder, glucose, milk proteins	Yes
Nuts and derivates (2)	No		Yes
Celery and derivates	No		No
Mustard and derivates	No		No
Sesam seeds and derivates	No		Yes
Sulfur dioxide or sulphite as SO ² (3)	No		No
Lupine and derivates	No		No
Molluscs and derivates	No		No

(1)- Wheat, rye, barley, oats, or other hybrids; (2)- Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia); (3)- According to REGULATION (EU) No 1169/2011 is out sulfur dioxide and sulfur concentrations greater than 10 mg / kg or 10 mg / I (as S0 ²) located in the food

GMO Declaration

The product does not contain GMO material or traces, according to EU Directive 2001/18/UE.

The product does not need to be labeled according to EU Regulation 1829/2003/UE and EU Regulation 1830/2003/UE.

Statement regarding treatment with ionizing radiation

We declare that the product and its ingredients have not been treated with ionizing radiation or ethylene oxide according to new documents available.

Packaging material

The used packaging material complies with Regulation (EC) NO. 1935/2004 on materials and articles intended to come into contact with food, Regulation (EC) NO.2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food and Regulation (EC) NO.10/2011 on plastic materials and articles intended to come into contact with food.

All mentioned data are in accordance with EU/ National legislation, at the date of this document preparing. This replaces the previous specification.

Issued by:

Quality Specialist: ing. Zbarciog Laura

Data: 11.06.2020

