# PRODUCT SPECIFICATION

Articol number: 873391



**Articol name: CREME FRAICHE PASTE** 

Use	Food industry: ice cream, confectionery  The product is intended for the manufacture of food and not for direct consumption.			
Recommended	Ccca. 50 g: 1 kg mix			
Dosage	Cood. 00 g . 1 kg mix			
Ingredients	Sugar, water, glucose syrup, acid: lactic acid, modified starch, flavour, cream			
J	powder, preservative potassium sorbate.			
Sensorial	Appearance: homogenous paste;			
characteristics	Colour: weiß;			
(at 20°C)	Smell: characteristic assortment;			
,	Taste: characteristic assortment.			
Physical-chemical	Brix (refractometru): 65,0°Bx ± 3;			
parameters (at 20°C)	pH: 1,7 ± 0,5.			
Microbiology	NTG : max 1000 cfu/g ; Enterobacteria: max 10 cfu/g ;			
	Yeasts and moulds: max 100 cfu/g.			
<b>Nutrition Declaration</b>	Energy: 1131,8 kJ / 265,7 kcal			
Average values/ 100 g	Fat: 0,7 g;			
product	Of which saturated fatty acids: 0,4 g;			
	Carbohydrate: 50,0 g;			
	Of which sugars: 42,0 g			
	Fiber: 0 g;			
	Protein: 0,2 g;			
	Salt: 0,12 g.			
Contaminants	Complies with (CE) Regulation No. 2023/915.			
Packaging	ping PP buckets which assure a good stability in time of the product, in strict h			
	conditions.			
Storage	Store in original unopened packaging, in a cool, dry place, away from direct sunlight,			
	between 5 - 25°C. After opening store in cold rooms (0 - 8°C). Close packaging after			
	each usage. Homogenise before use.			
Shelf life	24 months from the production date at the recommended storage conditions.			
Transport conditions	The product is transported in covered vehicles, clean, free of foreign odors, clean			
Above mentioned data was	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		No
Crustaceans and derivates	No		No
Eggs and derivates	No		No
Fish and derivates	No		No
Peanuts and derivates	No		No
Soy and derivates	No		No
Milk and derivates	Yes	Cream powder	Yes
Nuts and derivates (2)	No		No
Celery and derivates	No		No
Mustard and derivates	No		No
Sesam seeds and derivates	No		No
Sulfur dioxide or sulphite as SO <sup>2</sup> (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 : Zbarciog Laura

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