

## Whippak

Material: 4019224

EAN-code: 5410687148929 Bri

Commodity Code: 21069098

Data Sheet Version: 1.0

Valid from (production date): 02.11.2021

## Product Description

Ready to use non-dairy topping for use in cake and fine pastry application.

## Usage Information

### Usage rate / recipe

Before whipping, chill the product for at least 12 hours to between 5-8 °C. Whip at medium speed until the desired consistency is obtained.

### Application / Method

The product can be used on its or mixed with cream or cold milk. Once whipped, the product is freeze and thaw stable.

## Legal Declaration

**Legal Name:** UHT Non-dairy Topping

**Country of Origin:** BE \*

\*corresponds to the definition of country of origin laid down in Regulation (EU) No 1169/2011 on the provision of food information to consumers and refers to the origin of a food as determined in accordance with the Customs Code Regulation (Article 60 of Regulation (EU) No 952/2013). If additional information is required on origin of one of the products ingredients, please consult your Puratos contact.

**Puratos Label:** water, fully hydrogenated palm kernel oil, sugar, stabiliser (sorbitol syrup, hydroxypropyl cellulose), MILK protein, emulsifier (mono-and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, SOY lecithin, polysorbate 60), salt, flavouring

**Declaration advice:** See Puratos Label.

## Ingredient List

water, fully hydrogenated palm kernel oil, sugar, stabiliser (sorbitol syrup (E420ii), hydroxypropyl cellulose (E463)), MILK protein, emulsifier (mono-and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids (E472e), SOY lecithin (E322), polysorbate 60 (E435)), salt, flavouring

## Physical and Chemical Parameters

Method	Description	Specification
C001M001 pH meter	pH 20°C	6,0 - 6,6
C006M004 Gerber extraction	Fat	25 - 27 %
P014M001 Geometry	Specific weight	1.045 - 1.055 g/l

## Appearance

Description	Appearance
Colour	white

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Taste

sweet, creamy

Physical Aspect

Liquid

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## Nutritional Information (Average per 100 g/product)

According to EU Regulation 1169/2011 and its amendments of the European Parliament and of the Council of 25 October 2011.

The nutritional data presented are typical values

Total fat	25,1	g
Total saturated fatty acids (SAFA)	24,9	g
Total mono-unsaturated fatty acids (MUFA)	<0,5	g
Total poly-unsaturated fatty acids (PUFA)	<0,5	g
Trans fatty acids	< 1	%
Cholesterol	<2,0	mg
Total carbohydrates	13,6	g
Total starch	0,0	g
Total sugars	11,9	g
Added sugars	11,7	g
Total polyols	1,7	g
Total proteins	0,7	g
Total fibres	0,3	g
Organic acids	0,0	g
Alcohol (ethanol)	0,0	g
Moisture	60,1	g
Ashes	0,0	g
Energy in Kcal	280,8	kcal
Energy in kJ	1.161,9	kJ
Sodium (Na)	0,075	g
Salt (Na x 2,5)	0,188	g

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## Allergen Information

According to EU Regulation 1169/2011 and its amendments of the European Parliament and of the Council of 25 October 2011.

Allergen	As Ingredient	Possible Cross Contamination
Cereals containing Gluten and products thereof	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	-	-
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	+	+
Milk and products thereof (including lactose)	+	+
Nuts and products thereof	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	-
Sulphur dioxide and sulphites ( > 10 ppm)	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

- : Absence      + : Presence

## Food Contaminants

Raw materials are guaranteed food grade in conformity with the applicable legislation on:

- Mycotoxins (EC regulation 1881/2006 as amended)
- Heavy metals (EC regulation 1881/2006 as amended)
- Pesticide residues (EC regulation 396/2005 as amended)

On its manufactured products, Puratos N.V. monitors contaminants by using a sampling plan based upon risk analysis

## Indicative Microbiological Values

Description	Specification
Total Viable Count	< 10 CFU/g
Yeast	< 10 CFU/g
Mould	< 10 CFU/g
Salmonella	Not detected (/25g)

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E. coli	< 10 CFU/g
Total Coliforms	< 10 CFU/g
Bacillus cereus	< 100 CFU/g
Staphylococcus aureus (37 °C)	< 10 CFU/g

## GMO Labeling Information

The product does not contain ingredients and additives of GM origin and does not require additional labeling (EC regulation 1830/2003 as amended).

## Irradiation Information

The product has not been treated with ionising radiation and does not contain irradiated ingredients, no specific labeling is required as set up in EC directive 1999/2 and its amendments

## Quality Information

GFSI Certified

## Storage Conditions

<b>Advised Storage Conditions:</b>	Store in a dry place (R.H.: max 65%) between 2 and 20 °C Avoid temperature variations.
<b>Storage Conditions after opening:</b>	After opening the product can be kept in a fridge for maximum 3 days.
<b>Shelf Life Period:</b>	12 Months

## Packaging Information

Packaging	Pallet Description	Pallet	Qty	Unit
Box 12 x 1L	Wooden pallet AN	AN (100 x 120)	1.080	I

## Dietary Information

Vegans	Non Suitable
Ovo-lacto vegetarians	Suitable
Lacto vegetarian	Suitable
Coeliacs	Suitable
Kosher	Non Suitable
Halal	Certified
Free from alcohol	Yes

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Free from pork

Yes

Organic

No

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