



MONTAIGU 35% MILK FAT UHT STERILIZED CREAM

Agreement number : FR 85.217.001 CE

Production site : Montaigu (France)

Legal name

UHT sterilized cream

Product description

Liquid cream sterilized by "Ultra High Temperature", obtained from cream with addition of a stabilizer.

Composition

Cream 35% milk fat, stabilizer: carrageenans.

Specifications

CHARACTERISTICS			
Organoleptic			
Appearance/Colour	White to cream		
Taste	Fresh and milky		
Texture	Homogeneous		
Physico-chemical		TARGETS	TOLERANCES
Fat	35%	-0,5 / +1	Internal method (from NF ISO 19660)
TYPICAL VALUES*			
Calcium	75 mg/100g		
Microbiological **		TARGETS	METHODS
<i>Listeria monocytogenes</i>	Absence /25g		BKR 23/02-11/02
Total Plate Count	<1 /0,1ml		NF EN ISO 4833-1
Enterobacteriaceae	<1 /ml		NF EN ISO 21528-2

NUTRITION INFORMATION*		
Servings per package : 60		
Serving size : 100 ml		
	Quantity per serving	Quantity per 100ml
Energy	335 kcal	335 kcal
Protein	2,1 g	2,1 g
Fat, total	35 g	35 g
-saturated	24 g	24 g
-trans	0,8 g	0,8 g
Carbohydrate	2,9 g	2,9 g
-sugars	2,9 g	2,9 g
Sodium	34 mg	34 mg

These values are average values established on the basis of analyses and calculations made using known or effective average values relating to the ingredients used or the calculation made using bibliographic data.

 ** as per (EC) Regulation no. 2073/2005 and its amendments., and Regulation "Sanitation standard for milk and milk products"
 amended date :2013-08-20

MONTAIGU 35% MILK FAT UHT STERILIZED CREAM

Packaging

Item code	Designation	Gencod	Packaging
29189	CREAM UHT 35% 1L TAIWAN	3242470291985	Pack of six 1 litre cartons

The packaging complies with the European legislation in force

Instructions for use

"Montaigu cream for professionals" adapts to all your culinary wishes and dishes. Whipped up into a stable and delicious Chantilly, reduced for your savoury and sweet sauces or incorporated in your dishes, "Montaigu cream for professionals" guarantees you smoothness and full flavour in your recipes.

A litre of Montaigu cream makes approximately 2.6 to 2.7 litres of whipped cream.

Suitable for use in all automatic machines.

Storage

Best before	6 months
Storage	To remain at its best, this cream should be stored at a temperature between 0°C and +5°C.
Recommendations for use	Once opened, store at a temperature <+5°C and use within 4 days. Do not freeze.

Food safety

GMO: this product is not subject to the GMO labelling requirements described in (EC) regulation no. 1829/2003 and no. 1830/2003

Ionization: this product is not ionized and does not contain any ionized ingredient

Allergens: this product complies with (EU) Regulation no. 1169/2011 on provision of food information to consumers.

ALLERGENS	YES	NO
Cereals containing gluten* and products thereof		X
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof		X
Peanuts and products thereof		X
Soybeans and products thereof		X
Milk and products thereof	X	
Nuts** and products thereof		X
Celery and products thereof		X
Mustard and products thereof		X
Sesame seeds and products thereof		X
Sulphur dioxide and sulphites (> 10 mg/kg or mg/litre in terms of SO ₂)		X
Lupin and products thereof		X
Molluscs and products thereof		X

* Cereals containing gluten: wheat, rye, barley, oats, spelt, Kamut or their hybridized strains.

** Nuts: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, Macadamia nuts and Queensland nuts