

Product specification



5 L GLA VANILLA NATURAL

Article number: 4036

Version : 1

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INGREDIENT LIST

NL) Roomijs vanille

Ingrediënten: **room**, water, magere **melk**concentraat, suiker, glucosestroop, emulgator: mono- en diglyceriden van vetzuren; kleurend levensmiddel: concentraat van wortel, pompoen; stabilisatoren: johannesbroodpitmeel, guarpitmeel; natuurlijk vanille bourbon aroma, geëxtraheerd Bourbon vanillepoeder.

Kan sporen bevatten van ei, pinda en noten.

2700g e / 5000ml e

GB) Dairy vanille ice cream

Ingredients: whipping **cream**, water, skimmed **milk** concentrate, sugar, glucose syrup, emulsifier: mono- and diglycerides of fatty acids; colouring food: concentrate of carrot, pumpkin; stabilisers: locust bean gum, guar gum; natural bourbon vanilla flavouring, spent Bourbon vanilla powder.

May contain traces of eggs, peanuts and nuts.

2700g e / 5000ml e

FR) Crème glacée à la vanille

Ingrediënten: **crème**, eau, **lait** écrémé concentré, sucre, sirop de glucose, émulsifiant: mono- et diglycérides d'acides gras; denrée alimentaire colorante: concentré de carotte, potiron; stabilisants: farine de graines de caroube, gomme guar; arôme naturel de vanille bourbon, poudre de vanille épuisée Bourbon.

Peut contenir des traces d'oeufs, d'arachides et de fruits à coque.

2700g e / 5000ml e

DE) Eiskrem Vanille

Zutaten: **Schlagsahne**, Wasser, eingedickte entrahmte **Milch**, Zucker, Glukosesirup, Emulgator: Mono- und Diglyceride von Speisefettsäuren; färbende Lebensmittel: Konzentrat von Karotte, Kürbis; Stabilisatoren: Johannisbrotkernmehl, Guarkernmehl; natürliches Bourbon-Vanille-Aroma, extrahierte Bourbon Vanillepulver.

Kann Spuren von Ei, Erdnüssen und Schalenfrüchten enthalten.

2700g e / 5000ml e

<u>Nutritional values on average / Gemiddelde voedingswaarde / Valeurs nutritionnelles moyennes / Durchschnittliche Nährwerte</u>	<u>per / per / pour / je 100 g</u>	<u>per / per / pour / je 100 ml</u>	<u>per portion / per portie / par portion / je Portion</u>	<u>unit / eenheid / unité de mesure / Einheit</u>	<u>RI % / RI % / AR % / RM % (per portion)*</u>	
Energy / Energie / Energie / Brennwert	919	497	497	kJ		
Energy / Energie / Energie / Brennwert	220	119	119	kcal	6	%
Fat / Vetten / Matières grasses / Fett :	12	6,7	6,7	g	10	%
of which saturates / waarvan verzadigde vetzuren / dont acides gras saturés / davon gesättigte Fettsäuren :	8,5	4,6	4,6	g	23	%
Carbohydrates / Koolhydraten / Glucides / Kohlenhydrate :	23	13	13	g	5	%
of which sugars / waarvan suikers / dont sucres/ davon Zucker :	22	12	12	g	13	%
Protein / Eiwitten / Protéines / Eiweiß :	3,6	2,0	2,0	g	4	%
Salt / Zout / Sel / Salz :	0,15	0,08	0,08	g	1	%
Alcohol / Alcohol / Alcool / Alkohol :	0,05	Responsible ingredient :				

* RI %: Reference intake of an average adult (8400 kJ/ 2000 kcal)

* RI %: Referentie -inname van een gemiddelde volwassene (8400kJ/2000 kcal)

* AR %: Apports de référence pour un adulte-type (8400kJ / 2000 kcal)

* RM %: Referenzmenge für einen durchschnittlichen Erwachsenen (8400kJ / 2000 kcal)

The packaging contains 50 portions of 100ml.

De verpakking bevat 50 porties van 100ml.

L'emballage contient 50 portions de 100ml.

Die Verpackung enthält 50 Portionen von 100ml.

declared weight :	2700 g e	declared weight / portion :	54 g e
declared volume :	5000 ml e	declared volume / portion :	100 ml e
Shelf life at -18°C :	36 months		
Best Before Date :	DD-MM-JJJJ		
Lotcode (production date) :	PROD DD MM JJJJ hh:mn		

INTRASTAT 21050099

RECIPE

<u>description</u>	<u>%</u>	<u>total fat</u>	<u>milk fat</u>	<u>vegetable fat</u>	<u>dry matter</u>	<u>Milk solids non fat</u>	<u>Alcohol</u>
FINAL PRODUCT	100,00	12,36	12,00	0,36	39,98	10,09	0,05

LEGAL ALLERGENS	+ / - / ?	Responsible ingredients :
Gluten (> 20ppm) :	-	
Wheat :	+	glucose syrup (<20ppm, no declaration needed)
Rye :	-	
Barley :	-	
Oats :	-	
Spelt :	-	
Kamut :	-	
Crustaceans :	-	
Egg :	?	
Fish :	-	
Peanuts :	?	
Soy :	-	
Milk :	+	whipping cream, skimmed milk concentrate
Lactose :	+	whipping cream, skimmed milk concentrate
Nuts :	?	
Almonds :	?	
Hazelnuts :	?	
Walnuts :	?	
Cashews :	-	
Pecannuts :	?	
Pistachios :	?	
Macadamia nuts :	?	
Brazil nuts :	-	
Celery :	-	
Mustard :	-	
Sesame :	-	
Sulphite (> 10ppm) :	-	
Lupin :	-	
Molluscs :	-	
Legend: + = present in recipe - = absent in recipe ? = traces at B.I.G.		

MICROBIOLOGICAL ANALYSES DECLARATION

For the microbiological analyses we have an internal laboratory. If the results aren't acceptable, then the products go to an external laboratory for further analyses. Both laboratories control the end products (edible ice cream).

Our internal laboratory does the following analyses :

Parameter	n	c	m	M	units
Total aerobic count	1	0	100 000	500 000	cfu/g
Enterobacteriaceae	5	2	10	100	cfu/g

If these values are not OK, the following is analysed externally :

Parameter	n	c	m	M
Total aerobic count	1	0	100 000 cfu/g	
Enterobacteriaceae	1	0	100 cfu/g	
Salmonella	1	0	Abs / 25 g	
Listeria monocytogenes	1	0	Abs / 25 g	

n = number of sample units to be examined in one lot

c = When, in n examined sample units, the microbial count remains between m and M for a number of units lower than or equal to c, the product may be accepted provided that no other sample unit has a count higher than m.

m = The threshold value in micro-organism : the result considered as acceptable when, in all sample units, the microbial count is lower of equal to m.

M = The maximum permitted level of the specified micro-organism in the sample.