

0710537 Product Description Debic Crème Brulée bourbon 6x1L



Current on 18-05-15

Created on 12-05-15

Spec./Rev. 0710537 [6]

General Information - Product Identification

Item Description

	Description	Comment
Brand Name	Debic	
Article Description (as supplied)	Debic Crème Brulée bourbon 6x1L	
Article Description (short)	DEB.CR.BRULEE BOURBON 6X1L	
Legal Description	Liquid base for Crème Brûlée, UHT	

Code Description

	Value	Comment
Commodity Code	19019099	
International Commodity Code	90	

Barcode Info

	Type	Code	Label Layout
EAN ARTICLE	EAN13	5410488140139	Not Applicable
EAN COLLI	EAN13	5410488140146	C12813
EAN PALLET	EAN14	15410488140143	FFP001

Ingredient Declaration

Declaration (EU1169/2011) - Ingredient :

skimmed MILK; CREAM 42% fat (28%); sugar; EGG yolk; modified starch; stabilisers: E461, E331, carrageenan; natural vanilla Bourbon flavouring; natural flavouring; emulsifier: E471; colour: beta-carotene; vanilla seeds.

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Storage / Distribution / User Information

Storage / Distribution Conditions

	Target	Min	Max	UOM	Comment
Temperature Closed Pack		2	7	°C	
Temperature Opened Pack		2	7	°C	

Shelf Life

	Target	Period	Comment
Shelf Life Closed Pack	136	Days	
Shelf Life Opened Pack	4	Days	

Additional Storage Conditions

keep refrigerated (2-7°C)

Protective atmosphere

	Yes	No
Packaged in a protective atmosphere	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Characteristics

Base for authentic French Crème Brûlée and Crème Catalane.
 Full creamy and authentic flavour and texture.
 Lovely deep-yellow colour with natural vanilla spots.
 It is not necessary to cook/boil this recipe.

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Quality Parameters - Chemical Parameters

Quality Parameters - Physical Parameters

Physical Values

		Target	Min	Max	UOM	Method	Comment
Density	-	1,06			g/ml		

Quality Parameters - Organoleptic Parameters

Organoleptic Values

	Description
Appearance	
Odour	
Taste	
Colour	

Quality Parameters - Microbiological Parameters

Microbiological Analysis

	n	c	m	M	UOM	Method	Comment
Total Plate Count	5	0	0	0	cfu/g	ISO 4833	
Listeria monocytogenes	5	0	0	0	cfu/g	ISO 11290	

Microbiological definitions

Reference: Regulation (EC) No 2073/2005 on microbiological criteria on foodstuffs

n = number of units comprising the sample

c = number of sample units giving values between m and M

- satisfactory, if all the values observed are smaller than or equal to m

- acceptable, if a maximum of c/n values are between m and M, and the rest of the values observed are smaller than or equal to m

- unsatisfactory, if one or more of the values observed are higher than M or more than c/n values are between m and M

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Nutritional Information

Nutritional Data

		Indicative value	/100g	
Energy	kJ	785	kJ	
Energy	kcal	187	kcal	
Fats Total	-	13	g	
Fat of which	Vegetable Fat	0,2	g	
Fat of which	Milk Fat	12	g	
Fat of which	Saturated Fat	9,1	g	
Fat of which	Mono Unsaturated Fat	3,2	g	
Fat of which	Poly Unsaturated Fat	0,4	g	
Fat of which	Cholesterol	60	mg	
Trans Fatty Acids	Vegetable Fat	0	g	
Carbohydrates Total	-	14	g	
Carbohydrates of which	Sugars (Mono + Di)	13	g	
Carbohydrates of which	Sucrose	9,1	g	
Carbohydrates of which	Glucose / Dextrose	0	g	
Carbohydrates of which	Fructose	0	g	
Carbohydrates of which	Lactose	3,5	g	
Carbohydrates of which	Maltose	0	g	
Carbohydrates of which	Higher Sugars	0	g	
Carbohydrates of which	Starch	1,3	g	
Carbohydrates of which	Other carbohydrates	0	g	
Polyols	Sorbitol	0	g	
Polyols	Other polyols	0	g	
Fibre Total	-	0,5	g	
Fibre of which	Inuline	0	g	
Fibre of which	Cellulose	0,4	g	
Fibre of which	Other fibres	0	g	
Proteins Total	-	3	g	
Proteins of which	Milk Proteins	2,7	g	
Proteins of which	Other proteins	0,3	g	
Sodium (Na)	-	35	mg	
Salt	-	0,1	g	

Nutritional declaration

FrieslandCampina Professional is conscious of the importance in supplying correct nutritional information regarding its products. Therefore, based upon supplier information, all nutritional data are calculated and rounded off automatically within the specification management system. We reserve the right to update and fine-tune this information based upon new information coming from our suppliers.

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Packaging - Unit Packaging (Primary Packaging)

Packaging Type

	Comment
Can	

Identification

		Description
Type	-	Printed
Lotcode	Format	BBD: dd/mm/yyyy Lxx hh:mm DDD
Lotcode	Description	dd=day;mm=month;yyyy=year Lxx= line number;hh:mm=time;DDD=day of production
Lotcode	Position	at one side on top
Shelf Life	Format	dd/mm/yyyy
Shelf Life	Description	dd=day; mm=month; yyyy=year
Shelf Life	Position	at one side on top

Packaging Details

	N° Elements	Packaging Material	Weight	UOM
Bottle	1	HDPE (Bottle)	29	g
Cap	1	Plastic	2,4	g
Sealing	0,056	Aluminum (>50%,>50µ)	0,387	g
Label	1	Paper / Cardboard	2,2	g

Dimensions/Weight

	Value	UOM	Comment
Length	78	mm	
Width	78	mm	
Height	244	mm	
Diameter		mm	NA
Net Weight	1,06	kg	
Gross Weight	1,094	kg	

Declared Quantity

	Yes	No	Specify Quantity	UOM	Comment
Declared Quantity (e)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1	l	

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Packaging - Outer Packaging (Secondary Packaging)

Packaging Type

	Comment
Box	

Identification

Type		Description
Type	-	Printed
Lotcode	Format A	3xxxxx BBD: dd/mm/yyyy DDD hh:mm Lxx
Lotcode	Format B	Not Applicable
Lotcode	Description A	3xxxxx=WO-number; dd=day;mm=month;yyyy=year;DDD=day of production; hh:mm=time; Lxx=line
Lotcode	Description B	Not Applicable
Lotcode	Position A	at one side
Lotcode	Position B	Not Applicable
Shelf Life	Format	dd/mm/yyyy
Shelf Life	Description	dd=day; mm=month; yyyy=year
Shelf Life	Position	at one side

Packaging Details

	N° Elements	Packaging Material	Weight	UOM
Label	1	Paper / Cardboard	0,37	g
Box	1	Paper / Cardboard	156,38	g

Dimensions/Weight

	Value	UOM	Comment
Length	244	mm	
Width	165	mm	
Height	256	mm	
Diameter		mm	NA
Net Weight	6,36	kg	
Gross Weight	6,721	kg	

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Packaging - Transport Packaging

Identification

		Description
Type	-	Labelled
Lotcode	Format	see attachment
Lotcode	Description	see attachment
Lotcode	Position	on label on 4 sides pallet
Shelf Life	Format	see attachment
Shelf Life	Description	see attachment
Shelf Life	Position	on label on 4 sides pallet

Packaging Details

	N° Elements	Packaging Material	Weight	UOM
Pallet	1	Wood	22000	g
Label	4	Paper / Cardboard	9,2	g
Stretch Film	0,12	Plastic	120	g

Dimensions/Weight

	Value	UOM	Comment
Length	1200	mm	
Width	800	mm	
Height	1680	mm	
Diameter		mm	NA
Net Weight	801,36	kg	
Gross Weight	868,934	kg	

Composition

	Number	Comment
N° Units / Outer Packaging	6	
N° Packs / Layer	21	
N° Layers / Transport Unit	6	

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Allergen Information

Legal List	Present	Comment
Cereals containing gluten	No	
Wheat	No	
Rye	No	
Barley	No	
Oats	No	
Spelt	No	
Kamut	No	
Crustaceans and products thereof	No	
Eggs and products thereof	Yes	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof	Yes	
Nuts and products thereof	No	
Almonds	No	
Hazelnuts	No	
Walnuts	No	
Cashews	No	
Pecan nuts	No	
Brazil nuts	No	
Pistachio nuts	No	
Macadamia/Queensland nuts	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame and products thereof	No	
Sulphur dioxide and sulphites (SO ₂)	No	
Lupin and products thereof	No	
Molluscs and products thereof	No	
Additional List	Present	Comment
Lactose	Yes	
Cocoa	No	
Glutamate (E620 - E625)	No	
Poultry	No	
Coriander	No	
Corn / Maize	Yes	
Leguminous Plants	No	
Beef	No	
Pork	No	
Carrot	No	

Date Printed 03-09-16

Specification electronically generated under supervision of the QA-department of FrieslandCampina Professional

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Claims & Legislation

General legal compliance

To the best of our knowledge, we herewith declare that the products produced by FrieslandCampina Professional are in compliance with current European and local legislation. FrieslandCampina Professional is a company selling cream and dairy (related) products and is approved by local authorities. To assure the high quality level we stand for, FrieslandCampina Professional has several certified quality management systems in place. For more information and certificates, please address your direct sales contact.

GMO Declaration

To the best of our knowledge and based on statements of our suppliers, we herewith declare that this article does not contain any ingredients of GMO origin as mentioned in "Regulation (EC) 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed". The product therefore does not have to be labelled as of GMO origin. Declarations and statements of suppliers are challenged as part of our supplier audit program.

Ionisation Declaration

To the best of our knowledge and based on statements of our suppliers, we herewith declare that products produced by FrieslandCampina Professional do not contain any ingredients which have been irradiated. Declarations and statements of suppliers are challenged as part of our supplier audit program.

Contaminants Declaration

To the best of our knowledge and based on statements of our suppliers, we herewith declare that products produced by FrieslandCampina Professional comply with current European legislation regarding contaminants (including heavy metals, mycotoxins, pesticides, herbicides and dioxins). Statements are based on the national monitoring program for contaminants of milk and the HACCP risk assessment of the production plant. All results of the national monitoring program are below the maximum standards of the Dutch and EC legislation relating to contaminants. Declarations and statements of suppliers are challenged as part of our supplier audit program.

Liability declaration

This specification, provided to you by way of information, was drawn up as correctly, accurately and completely as possible, on the basis of our knowledge and experience at the moment of drafting. This specification, however, is the record of the product composition at the moment of drafting. We, as a producer, reserve the right to alter the product composition. Consequently, this specification may be subject to modification. Therefore, it is advisable to directly acquaint yourself with the most recent specification we as a producer have, in case an important decision with regard to further processing (also) depends on the composition of our product. In case of any question regarding this specification, please get in touch with your direct sales contact.

Allergen Declaration

To the best of our knowledge and based on statements of our suppliers and HACCP-teams of our plants, we herewith declare that products produced by FrieslandCampina Professional comply with current European legislation regarding allergens (including cross-contamination). Declarations and statements of suppliers are challenged as part of our supplier audit program.