Product specification

Version : 1
Date : 17-12-2012

5 L OOE GLA W VANILLE

Article number: 4030

INGREDIENT LIST FOR EACH COMPOUND

Vanille roomijs

Ingrediënten : magere melk, water, suiker, botervet, weiproductpoeder, glucosesiroop, emulgator: mono- en diglyceriden van vetzuren (palm, raapzaad); stabilisatoren: johannesbroodpitmeel, guarpitmeel; aroma, geëxtraheerde vanille scheuten, natuurlijk vanille bourbon aroma, kleurstof: betacaroteen.

Sporen van : ei, pinda en noten

Bij -18℃ ten minste houdbaar tot einde : zie zijka nt

2500g e / 5000ml e

Dairy vanilla ice cream

Ingredients : skimmed milk, sugar, concentrated butter, whey powder, glucose syrup, emulsifier: mono- and diglycerides of fatty acids (palm, rapeseed); stabilizers: locust bean gum, guar gum; flavouring, extracted vanilla pods, natural bourbon vanilla flavouring, colouring: betacarotene.

Traces of eggs, peanuts and nuts.

If stored at -18℃ best before end : see on the sid e.

2500g e / 5000ml e

Crème glacée à la vanille

Ingrédients : lait écrémé, sucre, beurre concentré, lactosérum et lactoprotéines en poudre, sirop de glucose, émulsifiant: mono- et diglycérides d'acides gras (palme, graines de colza); stabilisants: farine de graines de caroube, gomme guar; arôme, gousses de vanille épuisées, arôme naturel de vanille bourbon, colorant: bêtacarotène.

Traces d'oeufs, d'arachides et de fruits à coque.

A -18℃ à consommer de préférence avant fin : voir coté

2500g e / 5000ml e

Eis Vanille

Zutaten : entrahmte Milch, Wasser, Zucker, Butterreinfett, Molkenerzeugnis, Glukosesirup, Emulgator: Mono-und Diglyceride von Speisefettsäuren (Palme, Rapssamen); Stabilisatoren: Johannisbrotkernmehl, Guarkernmehl; Aroma, extrahierte Vanilleschoten, natürliches Bourbon-Vanille-Aroma, Farbstoff: BetaCarotin.

Spuren von Eiern, Erdnüssen und Schalenfrüchte.

Bei -18℃ mindestens haltbar bis Ende : siehe Seite

2500g e / 5000ml e

NUTRITIONAL VALUES ON AVERAGE	PER 100 G	PER 100 ML	PER PORTION	UNIT	GDA % (per portion)*	
energy:	789	394	394	kJ		
energy:	188	94	94	kCal	5	%
protein:	2,2	1,1	1,1	g	2	%
carbohydrates:	25,5	12,7	12,7	g	5	%
of which -sugars:	25,4	12,7	12,7	g	14	%
Fat:	8,5	4,2	4,2	g	6	%
of which -saturated fat:	5,4	2,7	2,7	g	14	%
Dietary fiber:	0,2	0,1	0,1	g	0	%
sodium:	34,75	17,38	17,38	mg	1	%
salt:	0,09	0,04	0,04	g	1	%
alcohol:	0,14	Responsible ingredient : flavouring				

* GDA % : Reference intake of an average adult (8 400 kJ / 2 000 kcal)

declared weight / 1 piece :	2500 g e	declared weight / portion :	50 g e
declared volume / 1 piece :	5000 ml e	declared volume / portion :	100 ml e
Shelf life :	36 months		
Best Before Date :	DD-MM-JJJJ		
Lotcode :	JDDD000001 UUR		

INTRASTAT	21050099

RECEPT

description	%	total fat	milk fat	vegetable fat	dry matter	Milk solids non fat	Alcohol
dairy vanille ice cream	100,00	8,47	8,02	0,46	36,89	10,02	0,14
MIX 1 + MIX 2	N/R (1 mix)						
FINAL PRODUCT	100,00	8,47	8,02	0,46	36,89	10,02	0,14

LEGAL ALLERGENS	+ / - / ?	Responsible ingredients :
Gluten :	-	
Wheat :	+	
Rye :	-	
Barley :	-	
Oats :	-	
Spelt :	-	
Kamut :	-	
Crustaceans :	-	
Egg :	?	
Fisch :	-	
Peanuts :	?	
Soy :	-	
Milk :	+	
Lactose :	+	
Nuts :	?	
Almonds :	?	
Hazelnuts :	?	
Walnuts :	?	
Cashews :	?	
Pecans :	?	
Pistachios:	?	
Macadamia nuts :	?	
Brazil nuts :	?	
Celery :	-	
Mustard :	-	
Sesame:	-	
Sulphite :	-	
Lupine :	-	
Mollucs :	-	
Legend: + = present in recipe - = absent in recipe ? = traces at Glacio		

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	5	2	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
Salmonella	5	0	Abs / 25 g	
Listeria monocytogenes	5	0	Abs / 1 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 treshold 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.