

## Product specification

<b>I. Product identification</b>	
Product name	UHT vegetable whipping product, sweetened, 25% fat, My Chef
Description	Product produced from vegetable fat and water emulsion, containing sugar, <b>milk</b> protein, emulsifiers ( <b>soya</b> lecithin), stabilizers, colouring agent, flavourings
Classification	Vegetable products(UHT sterilized) for whipping
Nett quantity (volume)	1 L
Storage and transport conditions	At temperature between 4°C – 20°C. After opening store in a fridge and use within 3 days.
Shelf life (days)	365 days
Remaining shelf life	75%

<b>II. Ingredients</b>	
Ingredients	Country of origin
Water	Bulgaria
Fully hydrogenated vegetable fat (palm)	Member states of the EU
Sugar	Member states of the EU
Milk protein	Member states of the EU
Emulsifiers: E472e, E472b, Soya lecithin E322	Member states of the EU
Stabilizers: E460, E466, E331, E340	Member states of the EU
Vanilla flavouring	Member states of the EU
Colouring agent E160a	Member states of the EU

<b>III. List of allergens</b>		
Substances or products causing allergies or intolerances	Present in product	Presence as a result of cross contamination
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	<input type="checkbox"/> yes <input checked="" type="checkbox"/> no	<input type="checkbox"/> yes <input checked="" type="checkbox"/> no <input type="checkbox"/> N/A
Crustaceans and products thereof	<input type="checkbox"/> yes <input checked="" type="checkbox"/> no	<input type="checkbox"/> yes <input checked="" type="checkbox"/> no <input type="checkbox"/> N/A
Eggs and products thereof	<input type="checkbox"/> yes <input checked="" type="checkbox"/> no	<input type="checkbox"/> yes <input checked="" type="checkbox"/> no <input type="checkbox"/> N/A
Fish and products thereof	<input type="checkbox"/> yes <input checked="" type="checkbox"/> no	<input type="checkbox"/> yes <input checked="" type="checkbox"/> no <input type="checkbox"/> N/A
Peanuts and products thereof*	<input type="checkbox"/> yes <input checked="" type="checkbox"/> no	<input type="checkbox"/> yes <input checked="" type="checkbox"/> no <input type="checkbox"/> N/A
Soybeans and products thereof	<input checked="" type="checkbox"/> yes <input type="checkbox"/> no	<input type="checkbox"/> yes <input type="checkbox"/> no <input checked="" type="checkbox"/> N/A
Milk and products thereof (including lactose)	<input checked="" type="checkbox"/> yes <input type="checkbox"/> no	<input type="checkbox"/> yes <input type="checkbox"/> no <input checked="" type="checkbox"/> N/A
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof	<input type="checkbox"/> yes <input checked="" type="checkbox"/> no	<input type="checkbox"/> yes <input checked="" type="checkbox"/> no <input type="checkbox"/> N/A
	<input type="checkbox"/> yes <input checked="" type="checkbox"/> no	<input type="checkbox"/> yes <input checked="" type="checkbox"/> no <input type="checkbox"/> N/A

Celery and products thereof		
Mustard and products thereof	<input type="checkbox"/> yes <input type="checkbox"/> no	<input type="checkbox"/> yes <input type="checkbox"/> no <input type="checkbox"/> N/A
Sesame seeds and products thereof	<input type="checkbox"/> yes <input type="checkbox"/> no	<input type="checkbox"/> yes <input type="checkbox"/> no <input type="checkbox"/> N/A
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub>	<input type="checkbox"/> yes <input type="checkbox"/> no	<input type="checkbox"/> yes <input type="checkbox"/> no <input type="checkbox"/> N/A
Lupin and products thereof	<input type="checkbox"/> yes <input type="checkbox"/> no	<input type="checkbox"/> yes <input type="checkbox"/> no <input type="checkbox"/> N/A
Molluscs and products thereof	<input type="checkbox"/> yes <input type="checkbox"/> no	<input type="checkbox"/> yes <input type="checkbox"/> no <input type="checkbox"/> N/A

According to Regulation (EO) 1169/2011

\*May contain traces of **peanuts**

#### IV. GMO and ingredients originating from GMO\*

The producer guarantees that the product contains no ingredients that are subjected to obliged labeling by regulation (EC) 1830/2003	YES/NO?	<input type="checkbox"/> yes <input type="checkbox"/> no
If the answer is "NO" specify the ingredients obtained from or containing GMO		

\*According to Regulation (EO) № 1829/2003 and Regulation (EO) 1830/2003

#### V. Chemical and physical characteristics

parameter	units	target value	method of analysis
fat content	[%]	25±1	ISO 2446
dry matter	[%]	39±1	BDS 1109-89
pH	-	5.6-6.9	-
Trans fat	[%]	<0.2	BDS EN ISO 12966-4:2015
<b>Heavy metals</b>			
cooper	[mg/kg]	< 0.4	BDS 10690
lead	[mg/kg]	< 0.02	BDS 10690
nickel	[mg/kg]	< 0.1	BDS 10690
aluminum	[mg/kg]	< 1.0	BDS 10690
arsenic	[mg/kg]	< 0.05	BDS 10690
chrome	[mg/kg]	< 0.1	BDS 10690
zinc	[mg/kg]	< 5.0	BDS 10690
<b>Pesticides</b>			
DDT total	[mg/kg]	< 0.04	Ordinance 31, Part III
Lindan	[mg/kg]	< 0.001	Ordinance 31, Part III
Aldrin	[mg/kg]	< 0.006	Ordinance 31, Part III
Heptachlor	[mg/kg]	< 0.004	Ordinance 31, Part III
α – HCH	[mg/kg]	< 0.004	Ordinance 31, Part III
β – HCH	[mg/kg]	< 0.003	Ordinance 31, Part III

<b>VI. Microbiological characteristics</b>			
parameter	units	target value	method of analysis
Total bacterial count per gram	presence/absence in 1g	n=5,c=0 m=M= absence in 1g	BDS 1035
Anaerobic microorganisms per gram	presence/absence in 1g	n=5,c=0 m=M= absence in 1g	BDS 1035
Yeasts and molds CFU/1.0g	presence/absence in 1g	n=5,c=0 m=M= absence in 1g	BDS ISO 6611:2006

<b>VII. Sensory characteristics</b>		
parameter	description	method of analysis
appearance	Homogeneous thick liquid, white color with yellow touch	BDS 15612:1983
smell	Specific, free of foreign smell	BDS 15612:1983
taste	Vanilla, sweet, specific for the product	BDS 15612:1983
texture	Soft, semi liquid without stratification, no foreign particles are allowed.	БДС 15612:1983

<b>VIII. Nutritional value per 100g</b>			
parameter	units	value	% of RI(adults)
Energy value	[kJ]	1146	14.0
	[kcal]	277	14.0
fat	[g/100g]	25	35.7
of which SFA	[g/100g]	21.6	108
carbohydrates	[g/100g]	12.4	4.8
of which sugars	[g/100g]	11.4	12.7
proteins	[g/100g]	0.6	1.2
salt	[g/100g]	0.2	3.3

<b>IX. Instructions for use</b>	
For best results in the case of whipping cool the product down before use from 6°C to 8°C.	
<b>X. The product applies to:</b>	
Vegetarian diet	<input checked="" type="checkbox"/> yes <input type="checkbox"/> no
Vegan diet	<input type="checkbox"/> yes <input checked="" type="checkbox"/> no
People sensitive towards milk and milk products incl. lactose.	<input type="checkbox"/> yes <input checked="" type="checkbox"/> no
People sensitive towards soybeans and products thereof.	<input type="checkbox"/> yes <input checked="" type="checkbox"/> no
People suffering from diabetes.	<input type="checkbox"/> yes <input checked="" type="checkbox"/> no (with added sugar)

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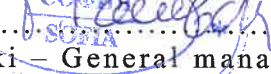
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XI. Identification of the expiry date and coding			
Introduction of minimum durability	Best before:		
Indication of minimum durability by:	■ day ■ month ■ year		
Batch code	L L	YY 19	DDD 001
	year of production		day of production

XII. Packaging			
type	material	volume	contact with product
primary	composite packaging (c/pap/pe/alu)	1 Litre	■ yes □ no
secondary	Stack of cardboard	12x1 Litre	□ yes ■ no
tertiary (transport)	Wooden pallet	864x1 Litre	□ yes ■ no

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