	PRODUCT INFORMATION DESCRIPTION	FT-PF-0102215
	PRODUCT: KEN NATA 35% UHT 1L	8 TH EDITION
		CODE: 0102215
		EAN CODE:8413479322153
		DUNE.CODE.: 18413479322150

UHT dairy cream produced under conditions that guarantee microbiological absence of contamination. White-yellowish colour, characteristic flavour.

#### INGREDIENTS

Cream, stabilizer (carrageenan)

#### PHYSIC AND CHEMIST SPECIFICATIONS


PARAMETER	UNIT OF MEASUREMENT	SPECIFICATION	RESISTANCE	TEST
Fat	%	35,1	± 1 %	Koehler
Acidity	°Dornic	9	± 1°D	Acidimetric liquor assessment
ph	ph unit	6,7	± 0,3	Potenciometry

#### MICROBIOLOGICAL SPECIFICATIONS

PARAMETER	UNIT OF MEASUREMENT	SPECIFICATION	RESISTANCE	TEST
Total plate count	Ufc/ml	<1	<1	Preincubation at 30°C 3 days, PCA 30°C 72h/ Bioluminescence

#### NUTRITION FACTS

CHARACTERISTIC	PARAMETER	UNIT OF MEASUREMENT	SPECIFICATION	RESISTANCE
Proteins		g/100g	2,1	± 0,5 %
Carbohydrates		g/100g	3	± 0,5 %
	Of which sugars	g/100g	3	
Fat		g/100g	35,1	± 1 %
	Saturated fat	g/100g	23,2	
	Mono unsaturated fat	g/100g	10,2	
	Poli unsaturated	g/100g	1,4	
Salt		g/100g	0,08	
Energetic value		kcal. /100g	337	
Energetic value		kJ / 100g	1387	

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**FOOD LEGISLATION**

Order 12/7/83 which regulates the general norms of quality for cream and cream powder destined to the inner market and its modification 5/10/2001.
853/2004 Directive concerning specific sanitary standards for animal origin food and modifications.
Regulation 2073/2005 on microbiological criteria for foodstuffs, and modifications.
Regulation 1169/2011 on food information to consumers, and modifications.
1881/2006 regulation stating maximum pollutant levels in food ingredients, and modifications.
Regulation CE n° 470/2009 laying down Community procedures for the establishment of residue limits of pharmacologically active substances in foodstuffs of animal origin, and modifications.
Regulation (CE) n1935/2004 concerning materials and items which are in contact with food, and modifications.

**ALERGENS**

(1) allergens included as an ingredient  
(2) production process taking place in an area where allergens have been included as ingredient in other products.

	(1)	(2)
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof		
Crustaceans and products thereof		
Eggs and products thereof		
Fish and products thereof		
Peanuts and products thereof		
Soybeans and products thereof		
Milk and products thereof (including lactose)	X	
Nuts* and products thereof		
Celery and products thereof		
Mustard and products thereof		
Sesame seeds and products thereof		
Sulphur dioxide and sulphites (more than 10 mg/kg or 10 mg/litre in terms of the total SO2)		
Lupin and products thereof		
Molluscs and products thereof		

\* Almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia or Queensland nuts


**GENETICALLY MODIFIED ORGANISMS (GMO)**

According to 1829/2003 and 1830/2003, this product has not been genetically modified (GMO). Information supported by supplier documents and production process knowledge.

**POLLUTANTS**

According to (CE) 1881/2006 the regulation stating maximum pollutant level, this product cannot be considered polluted.  
Compliance with maximum residue limits of pesticides by Regulation 396/2005 and its amendments

POLLUTANT	MÁX.. PERMITTED
Heavy metal	<0,02 mg / kg
Dioxides	<2 pg / g fat
Aflatoxines	<0,05 µg / kg
Melamine	<2,5 mg / kg

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**SHELF LIFE**

180 days starting from the production date.

**STORAGE**

Keep between 0° and +5°C.  
 Once opened, use within 3 days.  
 Do not freeze.  
 Shake well before use.  
 For best results, add sugar to taste and whip in a chilled bowl until achieving the desired texture.

**PRODUCTION BATCH**

Batch identification: L-seven digits.  
 Best before (day-month-year)

**LOGISTICS**

PACKAGING 1 L		BOX		PALLET	
Type	Tetra square	Type	Cardboard box	Type	European
Material	Polyethylene Cardboard aluminium	Units / box	12	Measures (cm)	80 x 120
Measures (cm)	7 x 7 x 19,8	Material	Cardboard box	boxes/layer	13 boxes/ layer
Colour	Own design	Measures (cm)	28,6 x 22,7 x 20	N. layer/pallet	6 layers
Net weighth (g, ml)	991 g	Colour	Own design	Total boxes	78
Gross weight (g, ml)	1019,9g	Net weight (g)	11892 g	Total packaging	936
		Gross weight (g)	12442,8 g	Aprox. Total height (cm)	134 ± 5
				Aprox. Total weight (Kg)	993 kg ± 5

DEVELOPMENT	REVISION	APPROVAL
Quality Assurance Manager  Date:17-01-2023	Supply Chain Manager  Date:17-01-2023	Industrial Director  Date:17-01-2023