



FIOR DI LATTE CREAM

DATA SHEET

Commercial description:	Powder prepared for cold cream
Producer:	OrobicaMix Srl
Producer's address:	Via 1° Maggio, 15 – 24040 Canonica d'Adda (BG) - ITALY
Expiration date:	36 months from production date (in sealed bag)
Storage conditions:	Room temperature in a cool and dry place
Transport conditions:	Room temperature in a cool and dry place
Batch:	Numerical sequence on every label
Expiration date:	Specified on each label "Best before MM/YYYY"

Primary packaging:	Bag
Net Weight:	900 g
Secondary packaging:	Box of 20 bags
Net weight guaranteed by "e" letter:	YES
Packaging material is compliant with italian D.M. of 21/03/73.	YES

How to use:	Add the content of the bag to 3 litres of semi-skimmed milk. Mix everything with care in order to avoid the making of clots then pour inside the frozing machine.
Ingredients:	Sugar, dextrose, maltodextrine, powder milk , refined coconut fat, milk proteins, cream powder, modified maize starch, glucose, thickeners: E412-E466, flavours, emulsifiers: E477-E471, anticaking agent: E551, stabilizer: E451i.
List of additives and their function:	E412-E466 (thickeners) E471-E477 (emulsifiers) E551 (anticaking agent) E451i (stabilizer)
List of colourings:	/
Kind of oil and fats:	Refined coconut fat

Physical specifications:	Dehydrated powder semi-prepared
Foreign bodies, flavours and odours:	Absent
Microbiological specifications	
Total mesophilic microrganism:	< 10.000 UFC/g
Mould:	< 100 UFC/g
Yeast:	< 100 UFC/g
Enumeration enterobacteria:	< 100 UFC/g
Detection Salmonella spp.:	Absent in 25 g
Listeria Monocytogenes:	Absent in 25 g

Drafted by: RefHACCP	Approved by: RHACCP	Rev 4 10/02/2023
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ALLERGENS – GMO – IONIZING TREATMENTS

	YES	NO	NOTES
Cereals that contain gluten (wheat, rye, starch, oats, spelt, kamut or their crossbred strains) and derived products.		X	Existing in the plant
Shellfish and shellfish-based products.		X	
Eggs and egg-based products.		X	Existing in the plant
Fish and fish-based products.		X	
Peanuts and peanut-based products.		X	
Soy and soy-based products.		X	Existing in the plant
Milk and milk-based products (included lactose).	X		Existing in the plant
Nuts, that is almonds, hazelnuts, walnuts, cashew, pecan, Brazilian nuts, pistachios, Queensland nuts and derived products.		X	
Celery and celery-based products.		X	
Mustard and mustard-based products.		X	
Sesame and sesame-based products.			
Sulfur dioxide and sulphites in concentration higher than 10 mg/Kg or 10 mg/l expressed as SO ₂		X	Existing in the plant
Lupin and lupin-based products.		X	
Clams and clam-based products.		X	
Treatments with ionizing radiation among the raw materials.		X	
Treatments with ionizing radiation of the final products.		X	
Ingredients, additives and flavours deriving from GMO		X	

NUTRITIONAL VALUES (Average values for 100 g)

Energy:	443 kCal
	1867 kJ
Total fats:	12 g
Of which saturates:	7,8 g
Carbohydrates:	78 g
Of which sugars:	52 g
Proteins:	5,7 g
Salt:	0,35 g

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