

# Product Specification

CU50S Ultra Milk

**Felchlin**  
SWITZERLAND

## Base Data / General Information

**Article No.** CU50S  
**Article Name** Ultra Milk  
**Customer** 101117  
**Customer Name** Chef Rubber LLC  
**Customer Article No.**  
**Customer Article Name**

**EAN**



7611326670780

**Customs Tariff Number (Customs Tariff No.)** 1806.9031  
**Legal Declaration** Glaze  
**Article Description** Rondo

**Contact**

Max Felchlin AG	Phone	+41 (0)41 819 65 00
Gotthardstrasse 11	E-Mail	verkauf@felchlin.com
6438 Ibach		export@felchlin.com
Switzerland	Internet	www.felchlin.com

## Use, Application, Description, Dosage

**Instructions for Use** For coating of cakes, tarts, pastries and confectionary.  
**Processing** Warm up to between 48 - 50°C / 118 - 122°F. Working temperatures 35 - 45°C / 95 - 113°F. Does not need tempering.  
**Properties**

## Certifications

Halal  
Kosher Dairy

## Ingredients/Composition/Declaration

**Country of Origin** CH  
**Declaration** sugar, coconut oil, whole milk powder, low-fat cacao powder, illipe butter, shea butter, skimmed milk powder, emulsifier (E322: soya lecithin), vanilla Madagascar

## Allergy Management

**Declaration of Traces** May contain traces of hazelnuts, almonds.

## Nutritional Declaration per 100g (calculated)

Energy	598 kcal
	2489 kJ
Fat	42.1 g
thereof saturated fat	38.5 g
Carbohydrate	48.1 g
thereof types of sugars	47.5 g
thereof added sugar	40.7 g
Dietary fiber	1.6 g
Protein	5.4 g
Salt	0.2 g

## Sensory Product Description

Odour typical chocolate  
Taste typical milk compound coating  
Colour brown, similar to Pantone 1615U  
Texture firm

## Physical Parameter

	Lower Tol.	Set Point	Upper Tol.
Viscosity (40°C) - IOCCC	0.650		0.900 Pa.s
Fineness	20.000	22.000	25.000 my

# Product Specification

CU50S Ultra Milk

**Felchlin**  
SWITZERLAND

---

## Microbiological Data

	Lower Tol.	Set Point	Upper Tol.
Mesophilic aerobic bacteria (TPC) CFU/g ISO-4833-1			5000.000
Enterobacteriaceae CFU/g ISO-21528-2			100.000
Escherichia coli CFU/g ISO-16649-2			0.000
Yeast CFU/g ISO-21527-1/2			100.000
Mould CFU/g ISO-21527-1/2			100.000
Staphylococcus aureus CFU/g ISO-6888-1			100.000
Salmonella CFU/25g ISO-6579-1			0.000

### Microbiological legend:

- CFU/g: colony forming unit per gram
- Aerobic mesophilic bacteria "0" corresponds to the detection limit 10 CFU/g
- Enterobacteriaceae "0" corresponds to the detection limit 1 CFU/g (0-10 CFU qualitative detection limit at and above 10 CFU quantitative detectable)
- Escherichia coli "0" corresponds to undetectable / g
- Yeast and mould "0" corresponds to the detection limit 20 CFU/g
- Coagulase positive staphylococci "0" corresponds to the detection limit 100 CFU/g
- Salmonella "0" corresponds to undetectable in 25 g
- Coliform bacteria MPN method "0" corresponds to undetectable in 2.22g
- Osmotolerant yeast detection limit 10 CFU/g
- Enterococci detection limit 100 CFU/g
- Listeria monocytogenes detection limit 10 CFU/g
- Aerobic mesophilic strangers bacteria detection limit 10 CFU/g

---

## Logistical Data (transport, storage, shelf life)

<b>Sales Unit</b>	Carton
<b>Gross Weight</b>	6.350 kg
<b>Net Weight</b>	6.000 kg
<b>Volume</b>	0.013 m <sup>3</sup>
<b>Sales Unit per Pallet</b>	96
<b>Guaranteed Remaining Shelf Life</b>	360
<b>Shelf Life in Days</b>	540
<b>Storage Conditions</b>	Cool and dry 8 - 18°C / 46 - 65°F

### Conformity

#### Legal Requirements

The supplied product complies with actual EU and Swiss legislation in regard to GMO:

- Regulation (EC) No. 1829/2003 on genetically modified food and feed of 22nd Sept. 2003 (and consolidated versions)
  - Regulation (EG) No. 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms of 22nd Sept. 2003 (and consolidated versions)
  - SR817.02 Food and Commodities Regulation from 16th December 2016 (LGV) (incl. revisions)
  - SR817.022.51 Regulation of the Federal Department of Home Affairs concerning genetically changed Food (VGVL) from 23rd Nov. 2005 (incl. revisions)
  - SR817.022.16 Regulation of the Federal Department of Home Affairs concerning Information about Food (LIV) from 16th Dec. 2016 (incl. revisions)
- The traceability for all GMO-free ingredients is guaranteed to their origin.

The supplied product complies with actual EU and Swiss legislation in regard to pesticides and contaminations including:

- SR817.021.23 Regulation of the Federal Department of Home Affairs concerning Maximal Levels of Pesticides in or on Products of Plant or Animal Origin (VPHR) from 16th Dec. 2016 (incl. revisions)
- SR817.022.15 Regulation of the Federal Department of Home Affairs concerning Maximal Levels of Contaminants (VHK) from 16th Dec. 2016 (incl. revisions)
- Regulation (EC) No 178/2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety of 28 January 2002 (and consolidated versions)
- Regulation (EC) No 1333/2008 on food additives of 16 December 2008 (and consolidated versions)
- Council Regulation (EEC) No 315/93 laying down Community procedures for contaminants in food of 8 February 1993 (and consolidated versions)
- Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin of 23 February (and consolidated versions)

#### Radiation Treatment

The product has not undergone irradiation treatment

#### Nanotechnology

The product is free of Nano technology

#### Conditions of Use

Felchlin Switzerland provides distribution partners access to detailed specifications to, for example, assist with recipe calculations. Please treat this information as confidential and do not distribute it unnecessarily such as publishing specification information in your sales portfolios or on your website

# Product Specification

CU50S Ultra Milk



<b>Nutrition Facts</b>	
60 Servings per container	
<b>Serving size</b>	<b>100 g</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>598</b>
<b>% Daily Value *</b>	
<b>Total Fat</b> 42.1 g	<b>54.0 %</b>
Saturated Fat 38.5 g	<b>192.5 %</b>
Trans Fat 0.2 g	
<b>Cholesterol</b> 9 mg	<b>3.0 %</b>
<b>Sodium</b> 67 mg	<b>0.0 %</b>
<b>Total Carbohydrate</b> 48.1 g	<b>17.5 %</b>
Dietary Fiber 1.6 g	<b>5.7 %</b>
Total Sugars 47.5 g	
Includes 40.7 g Added Sugars	<b>81.4 %</b>
<b>Protein</b> 5.4 g	
Vitamin D 0 mcg	0.0 %
Calcium 168 mg	13.0 %
Iron 2 mg	11.0 %
Potassium 249 mg	5.0 %
<small>* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2'000 calories a day is used for general nutrition advice.</small>	