

Product Specification

UE03E Vanilla cream powder

Felchlin
SWITZERLAND

Base Data / General Information

Article No. UE03E
Article Name Vanilla cream powder
Customer 101117
Customer Name Chef Rubber LLC
Customer Article No.
Customer Article Name

EAN



7611326170327

Customs Tariff Number (Customs Tariff No.) 1901.2098
Legal Declaration Custard powder with vanilla
Article Description Warm

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Use, Application, Description, Dosage

Instructions for Use Base cream for tortes, pastries and desserts.
Processing Basic recipe: 1000g milk, 200g sugar, 100g cream powder. Heat 700g milk and sugar until dissolved, combine cream powder and 300g milk, add to sugar mixture and heat for a further minute, cool immediately.
Properties

Certifications

FSSC certified

Ingredients/Composition/Declaration

Country of Origin CH
Declaration maize starch (99%) (Europe), dry glucose syrup, colours (E101: riboflavin, E110: sunset yellow FCF, E160a: beta-carotene), vanilla extract Madagascar, vanilla seeds, thickening agents (E410: carob gum, E412: guar gum)

Allergy Management

Declaration of Traces

Nutritional Declaration per 100g (calculated)

Energy	352 kcal
	1497 kJ
Fat	0.1 g
thereof saturated fat	0.0 g
Carbohydrate	87.5 g
thereof types of sugars	0.1 g
thereof added sugar	0.1 g
Dietary fiber	0.1 g
Protein	0.3 g
Salt	0.0 g

Sensory Product Description

Odour typical vanilla
Taste typical vanilla note
Colour yellow with small brown spots
Texture powder

Microbiological Data

	Lower Tol.	Set Point	Upper Tol.
Mesophilic aerobic bacteria (TPC) CFU/g ISO-4833-1			10000.000

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Yeast CFU/g ISO-21527-1/2	100.000
Mould CFU/g ISO-21527-1/2	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 etrangers bacteria detection limit 10 CFU/g

Logistical Data (transport, storage, shelf life)

Sales Unit	Pail inBox
Gross Weight	6.800 kg
Net Weight	6.000 kg
Volume	0.022 m3
Sales Unit per Pallet	60
Guaranteed Remaining Shelf Life	180
Shelf Life in Days	540
Storage Conditions	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

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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

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Nutrition Facts

60 Servings per container

Serving size 100 g

Amount per serving

Calories 352

% Daily Value *

Total Fat 0.1 g 0.1 %

Saturated Fat 0.0 g 0.0 %

Trans Fat 0.0 g

Cholesterol 0 mg 0.0 %

Sodium 0 mg 0.0 %

Total Carbohydrate 87.5 g 31.8 %

Dietary Fiber 0.1 g 0.4 %

Total Sugars 0.1 g

Includes 0.1 g Added Sugars 0.2 %

Protein 0.3 g

Vitamin D 0 mcg 0.0 %

Calcium 1 mg 0.0 %

Iron 1 mg 6.0 %

Potassium 7 mg 0.0 %

* 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.