

Product Specification

Product:	Lakeland Dairies Real Dairy Instant Whipped	Issue Number:	8
	Cream 9x500g		
Resource Number:	0865085	Issue Date:	24/02/2021

Production Site:	Newtownards			
Inner Barcode:	5010652990227	Outer Barcode:	05010652650855 (SSCC format)	
Gross Weight (Kg):	5.96	Net Weight (Kg):	4.5	
Palletisation:	Cases per layer: 30 Layers on pallet: 3 Qty on pallet: 90	Outer case dimensions:	197 x 197 x 302 mm	

Product Description: UHT Instant Whipped Dairy Cream

Uses / Benefits: Luxury whipped real dairy cream at the touch of a button

Packaging: 9 x 500g aerosol can

Shelf Life: 6 months

Ingredients: Cream (96%) (Milk), Sugar, Emulsifier E471, Stabiliser E407

Allergy Advice: For allergens, see ingredients in **bold**

Nutritional Information: Approximate Composition

Nutrient	Per 100 g whipped
Energy	1198kJ/ 290kcal
Fat	28g
-of which saturates	19g
Carbohydrate	7.2g
-of which sugars	7.2g
Protein	2.3g
Salt	0.08g

Salt content is exclusively due to the presence of naturally occurring sodium

Instructions for Use: 1. Shake well before use

2. Hold can upside down

3. Rinse with warm water after each use

For best results, shake before use and serve straight away. Rinse and clean

nozzle with warm water after every use.

Storage Instructions: Store in a cool, dry place below +20°C.



Once opened, keep refrigerated and use within the expiry date on the base of the can.

Pressurised container. Protect from sunlight.

Do not expose container to temperatures above +50°C or freeze. Do not pierce or burn, even after use.

Suitable For:					
Coeliacs	Yes	Kosher	No	Vegans	No
Halal	Yes	Lactose Intolerance	No	Vegetarians	Yes
Halal Certified	No				

Free From:					
Celery	Yes	GM Ingredients	Yes	Nuts	Yes
Cereals containing Gluten	Yes	Lupin	Yes	Peanuts	Yes
Crustaceans	Yes	Milk	No	Sesame Seeds	Yes
Eggs	Yes	Molluscs	Yes	Soybeans	Yes
Fish	Yes	Mustard	Yes	Sulphur Dioxide	Yes

Other: Makes 2 litres of whipped product

Propellant: Nitrous Oxide. No CFCs.

Analytical Information

Appearance / Colour: White to off-white

Flavour: Free from rancidity and taints

Foreign Matter: Absent

Fat: 28% min

Microbiological: The product is sterilised by UHT treatment and aseptically

packed. As such it is commercially sterile.

Processing: Sterilised by UHT treatment. Packed under aseptic conditions.

Coding: Production Code: LOT NO

Best Before: DD/MM/YYYY

Legislation: The product meets all relevant UK & EC legislation

Please note: Lakeland Dairies assume that where the content of the above specification is not queried, or the specification is not rejected by the customer, the customer has accepted the specification and the product manufactured in accordance with it.