



**PRODUCT DESCRIPTION**

**Semi Skimmed Milk UHT**

<b>PRIMARY PACKAGING</b>	<b>SECONDARY PACKAGING</b>
Content : 1 Litre	Content : 12 x 1 Litre
Net weight : 1.03kg	Net weight: 12.4 kg
Total weight : 1.1 kg	Total weight: 13.2 kg
Type of packaging : Tetra Brik	Pallet : Chep
	Layers per pallet: 5
	Cases per pallet : 75

<b>NUTRITIONAL INFORMATION</b>	<b>INGREDIENTS</b>
Per 100 ml product	100% Cow's milk (semi-skimmed), Less than
kJ : 196	2% Fat
kCal : 47	
Protein : 3.3 g	
Carbohydrates : 4.9 g of which sugars: 4.9 g	
Fat : 1.5 g, of which saturates: 1.0 g	
Fibre: 0 g	
Sodium: 0.05 g (salt equivalent: 0.1 g)	
Vitamin B <sub>12</sub> : 0.33µg	
Calcium: 120 mg	

<b>STORAGE INSTRUCTION</b>	<b>HOW TO USE</b>
Storage temperature : store in a cool, dry place	Best serve chilled
Shelf life : 9 months	Shake before use
Keep out of direct sunlight	Once opened, keep refrigerated and consume within 3 days

<b>EAN-CODE</b>	<b>EAN-CODE PROMOTION</b>
Unit : 5013803992125	Unit:
Case : 05013803889104	Case:



**Allergens list (ALBA version 2009)**

Legal allergens		O	W	T			O	W	T
1	Gluten				9.0	Celery	X		
1.1	Wheat	X			10.0	Mustard	X		
1.2	Rye	X			11.0	Sesame	X		
1.3	Barley	X			12.0	Sulphites(E220 t/m E228, >10ppm)	X		
1.4	Oats	X			13.0	Lupin	X		
1.5	Spelt	X			14.0	Molluscs	X		
1.6	Kamut	X			<b>Additional allergens</b>				
2.0	Crustaceans	X			20.0	Lactose		X	
3.0	Egg	X			21.0	Cacao	X		
4.0	Fish	X			22.0	Glutamate (E620 – E625)	X		
5.0	Peanuts	X			23.0	Chicken meat	X		
6.0	Soy	X			24.0	Coriander	X		
7.0	Cow's milk		X		25.0	Corn/ maize	X		
8	Nuts				26.0	Legumes	X		
8.1	Almonds	X			27.0	Beef	X		
8.2	Hazelnuts	X			28.0	Pork	X		
8.3	Walnuts	X			29.0	Carrot	X		
8.4	Cashews	X							
8.5	Pecan nuts	X							
8.6	Brazil nuts	X							
8.7	Pistachio nuts	X							
8.8	Macadamia/ Queensland nuts	X							

O: recipe without      W: recipe With      T: may contain Traces

**MICROBIOLOGICAL CRITERIA**

- Total plate count (incubation 15 days at 30 °C): 10 or lower (per 0,1 ml)
- Pathogen micro-organisms: absent per ml
- no acidification after 5 days incubation at 20°C and 55°C, and 10 days at 28°C

**OTHER CRITERIA**

- Organoleptic control (taste, odour, colour) : typical for sterilised banana flavoured milk
- produced with EEC-milk
- antibiotics: absent
- not irradiated
- is or contains no GMO, and is not produced with the aid of GMO
- product and packaging comply with the European food legislation

Edited by:	Read and approved by:
Signature:	Signature: