



SPECIFICATION N° LAC COND- 10 // Version : July 2005 // Revised : February 2021



Lacstar Sweetened creamer is particularly excellent in tea, coffee, cocoa, drink when diluted with water, desserts, spreaded on bread, etc...

LEGAL DESIGNATION

Sweetened creamer based on dairy ingredients and vegetable fats

ORGANOLEPTIC CHARACTERISTIC

Color: Creamy white, yellowish

Goût : Typical milk smell, pure, sweet

Odour : Fresh, non-rancid, nor acid, nor tallow

Aspect : Uniform, viscous, mild, moderate liquid, no free fat, no sediment, no coagulation, no foreign bodies

AVERAGE NUTRITIONAL VALUES

	Unit	Per 100 g	Per 20 g
Energy	kcal/kJ	328 / 1382	66 / 276
Fat	g	10,0	2,0
Of which saturated fat	g	5,2	1,0
Carbohydrates	g	58,0	11,6
Of which sugar	g	53	10,6
Protein	g	1,5	0,3
Salt	g	0,2	0,04

CONTAMINANT CONTENT

Aluminium, mg/ kg : ≤ 0,5

Copper, mg/ kg : ≤ 10,00

Stannum, mg/ kg : ≤ 10,00

Nitrate (Na NO 3), mg/ kg : ≤ 28,00

Nitrite (Na NO3), mg/ kg : ≤ 0,5

MICROBIOLOGICAL CRITERIA

Total plate count, UFC/g : ≤ 10 000

Coliforms, UFC/g : ≤ 50

Pathogenic germs: Absent

Packing

Tin of 390 g

Carton 390 g x 24 tins

2550 cartons loading in 20 FT container

Tin of 1 kg

Carton 1 kg x 24 tins

1000 cartons loading in 20 FT container

Conservation / Storage

Shelf life: 15 months

To be stored in a cool and dry place.

Origin

Malaysia or Europe

Production deadlines

4 - 6 weeks

POUR PLUS D'INFORMATION, MERCI DE CONTACTER NOTRE ÉQUIPE COMMERCIALE

