

		Datum	25.07.14.
	HACCP documentation	Verzija	1.1
	Product description	Dok.	OP-12
		Stranica	1 od 2

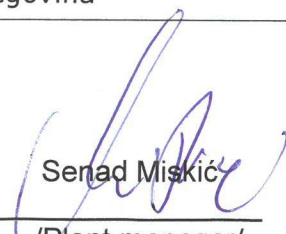
Product name: Cooking cream 20% fat																		
1. Product trade name	Cooking cream 20% fat (0,75l, 0,5l, 0,2l), gastro cooking cream (1l)																	
2. Type of product	UHT cream																	
3. Ingredients	Sterilized, homogenized cream with 20% milk fat, modified corn starch, emulsifier: monoglycerides and diglycerides of fatty acids, thickener: carrageenan																	
4. Nutrition information	<table border="1"> <thead> <tr> <th></th> <th>in 100 g</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>862 kJ 206 kcal</td> </tr> <tr> <td>Fat</td> <td>20,0 g</td> </tr> <tr> <td>of which saturated fatty acids</td> <td>14,4 g</td> </tr> <tr> <td>Carbohydrates</td> <td>3,6 g</td> </tr> <tr> <td>Of which sugars</td> <td>3,6 g</td> </tr> <tr> <td>Protein</td> <td>3,0 g</td> </tr> <tr> <td>Salt</td> <td>0,16 g</td> </tr> </tbody> </table>		in 100 g	Energy	862 kJ 206 kcal	Fat	20,0 g	of which saturated fatty acids	14,4 g	Carbohydrates	3,6 g	Of which sugars	3,6 g	Protein	3,0 g	Salt	0,16 g	
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5. Allergens	Milk and dairy products (including lactose)																	
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7. Packaging	Multilayer (cardboard/Al Combibloc, Tetrapak) packaging 0,75 l, 0,5 l, 0,2 l Transport packaging - cardboard boxes – 12 pcs (9 l, 6 l); 24 pcs (4,8 l)												
8. Handling instructions (on the package)	After opening keep refrigerated on temperature from +2°C to +8°C and use within 3-4 days												
9. Shelf life	180 days (Best before by the date marked on the packaging)												
10. Conditions of storage / transportation	On temperature from 4°C to 24°C												
11. How to use the product	Ready to use / food supplement												
12. Purpose	Product contains lactose												
13. Production treatment	Standardization, sterilization at 140°C 2 seconds, cooling and filling under aseptic conditions												
14. Information about the legal requirements	The product is in accordance with the relevant legal requirements of Bosnia and Herzegovina and EU												
15. Certificates	IFS Food Version 6, Halal												
16. Producer	Meggle BH d.o.o., Grabeška 34, 77000 Bihać, Country of origin: Bosna i Hercegovina												


 Gora Jelić
 /Quality control/


 Sinisa Matulinović
 /Quality manager/


 Senad Miskić
 /Plant manager/