



## SPECIFICATION

### Coffee creamer Typ 394

Page: 1 / 2  
Valid from: 19.12.2024  
Rec.-no.: 22-394 - 2  
vers.-no.: 10

#### Name under which the product is sold (legal name):

Coffee creamer

#### Product description:

Light, textured powder to whiten hot coffee, suitable for vending machines.

The calculated amount of lactose due to the ingredient milk protein is < 0,1 g / 100 g.

Lactose free < 0,1g / 100g in portion ready for consumption

#### Ingredients:

glucose syrup, fully hydrogenated coconut fat, **milk protein**, stabiliser (E 340), emulsifiers (E 433, E 471), anti-caking agent (E 551).

#### Nutrition declaration according to REGULATION (EU) No 1169/2011:

\* Reference intake of an average adult (8400 kJ/2000 kcal).

	===== Per 100 g ===== powder			===== Per serving ===== 3 g in 150 ml water		
			% *			% *
energy value	2332	kJ	28	70	kJ	1
energy value	559	kcal	28	17	kcal	1
fat	35.4	g	51	1.1	g	2
of which saturates	35.3	g	177	1.1	g	6
carbohydrate	57.7	g	22	1.7	g	1
of which sugars	9	g	10	0.3	g	0
protein	2.5	g	5	0.1	g	0
salt	0.1	g	2	0	g	0

The listed values are subject to variations in raw material and are in this case only guide numbers.

#### Recommended dosage:

2-8 g powder to 130-170 ml ready drink (max. 80°C)

#### Chemical and physical data:

	target	min	max	unit	method
Bulk density		47	57	g/100ml	ISO 60

#### Sensory requirements:

	target	method
Appearance (prepared)	complies with laboratory standard	M-Lab-135 / IN-OUT
Taste	complies with laboratory standard	M-Lab-135 / IN-OUT

#### Microbiological data:

	target	M	unit	method
TVC		30000	cfu/g	ISO 4833
Enterobacteriaceae		100	cfu/g	ISO 21528
Yeast		100	cfu/g	ISO 6611
Moulds		100	cfu/g	ISO 6611
E.coli	neg		/g	DIN 10183
Salmonella	neg		/25 g	ISO 6579

"M" = maximum value



## SPECIFICATION

### Coffee creamer Typ 394

Page: 2 / 2  
Valid from: 19.12.2024  
Rec.-no.: 22-394 - 2  
vers.-no.: 10

#### Information about GMO:

The product is not submitted to a specific labelling according to (EC) regulations No 1829/2003 and 1830/2003.

#### Legal information:

The product conforms to the relevant recent German and EU Food Law.

#### Allergen information

(EU Allergen labelling according to Regulation (EU) No 1169/2011 in its recent version)

Cereals containing gluten	-
Crustaceans and products thereof	-
Eggs and products thereof	-
Fish and products thereof	-
Soybeans and products thereof	-
Milk and products thereof (including lactose)	+
Nuts	-
Peanuts and products thereof	-
Celery and products thereof	-
Mustard and products thereof	-
Sesame seeds and products thereof	-
Sulphur dioxide / sulphites > 10 ppm	-
Lupin and products thereof	-
Molluscs and products thereof	-

#### Suitability for specific diets:

Information about muslim diet, jewish diet and organic are available upon request.

ovo-lacto-vegetarian	+
vegan	-

#### Shelf Life / Storage / Transport:

Shelf life:	Shelf life for packaging in tubular bags, sticks, sachets and cans: 18 months under the storage conditions specified below. For packaging types not listed, see article specification by individual agreement.
Packaging:	in original packaging; packaging size and -material according to individual arrangement between sales department and customer
Conditions:	dark, dry (humidity max. 65%), recommended temperature approx. 15-25 °C, keep frost-protected, away from odorous materials
Transport:	dry, clean
Recommendation:	close carefully after removal, use rest of opened packages asap.

All information provided by our company, including any text, expression or statement, is intended for business-to-business customers only and not intended for end consumers. It is the responsibility of the food business operator under whose name the product is marketed to ensure the presence and accuracy of the product information in accordance with the applicable food information law and requirements of relevant national provisions. The information provided by us are in accordance with the present state of our knowledge but do not absolve the food business operator from the responsibility and his obligation to ensure that the finished product is in compliance with valid legislation. Recommendations for use do not constitute a warranty, either express or implied, of the fitness or suitability of the product for a particular purpose.

This specification is made up by electronic data processing and is valid without signature.

no automatic update service