



SPECIFICATION

Topping eco

Page: 1 / 2
Valid from: 14.11.2022
Rec.-no.: 22-365 - 3
vers.-no.: 12

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

beverage powder containing milk, type topping

Product description:

light, textured powder to produce a foam head in combination with instant beverage powders, suitable for vending machines

Ingredients:

glucose syrup, **skimmed-milk powder** 20%, fully hydrogenated coconut fat, **lactose**, **sweet whey powder**, **milk protein**, stabiliser (E 340), emulsifiers (E 471, E 433), anti-caking agent (E 551), salt.

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 12 g in 150 ml water | | |
|---------------------|------------------|------|-----|----------------------------------|------|-----|
| | | | % * | | | % * |
| energy value (kJ) | 1994 | kJ | 24 | 239 | kJ | 3 |
| energy value (kcal) | 475 | kcal | 24 | 57 | kcal | 3 |
| fat | 19.6 | g | 28 | 2.4 | g | 3 |
| of which saturates | 19.6 | g | 98 | 2.3 | g | 12 |
| carbohydrate | 65.2 | g | 25 | 7.8 | g | 3 |
| of which sugars | 39.2 | g | 44 | 4.7 | g | 5 |
| protein | 9.1 | g | 18 | 1.1 | g | 2 |
| salt | 0.58 | g | 10 | 0.07 | g | 1 |

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

Recommended dosage:

5 -19 g powder to 180 ml ready drink (max. 80 °C).

Chemical and physical data:

| | target | min | max | unit | method |
|--------------|--------|-----|-----|---------|---------------------------|
| Moisture | | | 5,0 | % | ASU §64 02.06 (102°C, 2h) |
| Bulk density | | 55 | 65 | g/100ml | ISO 60 |
| pH value | | 6,4 | 7,2 | | VDLUFA C 8.2 |

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 permissible value



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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 | - |

Storage / Transport:

| | |
|-----------------|---|
| Packaging: | in original packaging; packaging size and -material according to individual arrangement between sales department and customer |
| Conditions: | dark, dry (humidity max. 70 %), 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. |

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

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