Effectivedate:

28-05-18



PRODUCT INFORMATION

| Mai Williz | | | | | |
|---|---|--|---|-----------------|--|
| Product name | KRAFT Creme fraiche Dressing | | | | |
| Article number | 76011650 (4014831) | | | | |
| Net weight/Drained weight | 6x235ml e | 6x235ml e | | | |
| EAN code | glass bottle | 7622300868222 | tray | 7622300868215 | |
| Ingrediënt declaration | powder (milk), sugar , modified starch, fla chives (0.2%), prese | Ingredients: Water, rapeseed oil, sour cream, creme fraiche 30% fatt (5%), whey powder (milk), sugar, vinegar, salt, acidifier (lactic acid), onion, pasteurized egg yolks, modified starch, flavor enhancer (monosodium glutamate), thickener (xanthan gum), chives (0.2%), preservative (potassium sorbate), garlic powder, aroma, black pepper, antioxidant (calcium disodium-EDTA). | | | |
| Nutritional data | per 100 ml product | | per 30 ml product | | |
| Energy Fat (saturated fat) Carbohydrates (sugars) | 1383 / 335 33 3,2 7,5 6,4 | 9 9 9 | 415 / 1,1 kJ / kcal 9,8 g 1,0 g 2,2 g 1,9 g | | |
| Protein | 1,3 | g | 0,4 g | | |
| Salt | 1,88 | _ | 0,56 | _ | |
| Fibre | 0,3 | | 0,1 | Ü | |
| Product description/ Usage | | Crème Fraîche Dressing is a white pourable, emulsified dressing with visible green herbs. It has a fresh, dairy flavour, with a mild onion note. | | | |
| Preparation / Dosing | No preparation | | | | |
| Microbiological data | | | | | |
| Total plate count | < 1000 | < 1000 cfu/g | | | |
| Moulds and Yeast | < 10 | < 10 cfu/g | | | |
| Lactobacillus | < 10 | < 10 cfu/g | | | |
| Staphylococcus aureus | | cfu/g / per 0.01 g | | | |
| Salmonellae | | per 25 g | | | |
| Enterobacteriaceae | | cfu/g | | | |
| Analytical data Dry matter Salt pH Brix | 3.50 - 3.70 | 0 | | | |
| Acid | 0.78 - 0.98 | | Magatarian: | | |
| Suitable for: | Halal: Kosher badatz: | no no | Vegetarian: Vegan: Gluten free (gluten < 20ppm) | yes no no | |
| GMO | All used ingredients certificates. | All used ingredients are non-GMO or non-GMO by IP based upon suppliers certificates. | | | |
| Coding on packaging | | Coding on label: BBD, production time and production code. Coding on paperboard box: BBD, production time and production code | | | |
| Shelf life/Storage conditions | 214 | days after production. | Keep refrigerated | after opening. | |
| Packaging material/dimensions | | primair | secondair | tertiair | |
| | weight | glass jar+ metal cap 52x52x202mm 180 + 5g | bottem-top tray + shrinkfoil 169x112x205mm 2x20,6 g +12,35 g | | |
| Country of calaire | % reclycleble | 100% | 100% | | |
| Country of origine | | Production in: EU | | | |
| | The product is produced according to the Dutch and EU-legislation. | | | | |