



Technical Datasheet
NEUTRAL PREMIUM
(updated 20/7/2022)

Description

Soft serve ice cream

Physical characteristics :

- pH : 6.65 – 6.85
- Dry extract : 30 %

Organoleptical characteristics :

- Liquid texture
- Colour and taste : Flavour characteristics

Dimensions

Gross weight : 4.6 kg
Net weight : 4.5 kg
Defaults : + or - 3 %

Composition

Ingredients :

Water, sugar, **milk powder with 26 % fat**, glucose syrup.

Additives : stabilisers and emulsifiers : E471, E466, E412, E407, E401, E410, E 415, E331iii.

Origin of the finished product : France

Allergens : milk, possible traces of shelled fruits

Conservation

Shelf life : 3 years

Shelf life when opened : 48 hours between + 1 and 4° C maxi

Storage temperature : ambient temperature

Delivery temperature : more than 1°C

Direction for use

This cream is ready to use and especially made for soft serve machines.

Shake the pouch, tear the upper corner and pour the product into the tank of the machine.



Packaging

2 pouches per box
81 boxes per pallet/ 9 layers of 9 boxes
162 pouches per pallet

Microbiological specifications

Sterile product without microbial germs.

- Salmonella / 25 g : absent
- Coagulase positive staphylococci. / 1 g < 100
- Coliforms 30° / 1 g < 1000
- Aerobic micro-organisms 30° / 1 g < 10
- Listeria monocytogenes : absent

Nutrition

- Proteins : 3.56g/100g
- Carbohydrates : 23.72g/100g
- Fat : 3.43g/100g
- Energy : 514.1 kj/100g