



PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name Kerrymaid Whipping 12 X 1L
 Kerry Code 20304424

Product Description Ultra heat-treated Whipping cream alternative ideal for pouring, cooking and whipping. The product is aseptically packed into 1L cartons

INGREDIENT LISTING

Reconstituted Skimmed **MILK**, Palm Kernel Oil, Water, Palm Oil, Modified Maize Starch, Flavourings (contains **MILK**), **MILK** Protein, Thickener (Xanthan gum), Acidity Regulator (Trisodium Citrates, Dipotassium Phosphate), Emulsifiers (Mono- and diglycerides of fatty acids, Lecithins, Polysorbate 60), Salt, Colour (Beta Carotene).

The ingredient declaration on final product must include all declarable allergens in line with the current 'EU Food Labeling Regulations, as amended'.

USAGE / APPLICATION INFORMATION

For pouring, whipping and cooking purposes. Chill for 4 hours prior to use. Make sure all whipping equipment is chilled prior to use.

KEY PERFORMANCE PARAMETERS

Test	Min	Target	Max	Units	Method
pH	6.30	>6.30		PH	pH Meter
Fat	30.30	32.30	34.30	%	Lactoscope Method

MICROBIOLOGICAL DATA

Test	Target Value	Method
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ATP Bioluminescence procedure carried out on site is not specific to a particular organism . It forms the basis for our positive release system. The packs are commercially sterile. To confirm sterility, production samples are taken according to a specified sampling plan (typically 6 cartons per batch). These samples are incubated at 30°C for 5 days and the tested using ATP Bioluminescence . Acceptable result of <128RLU.



ALLERGEN DATA				
Allergen	Requires Labelling? Yes/No	Source	Present on Line? Yes/No	Present on Site? Yes/No
Peanuts and products thereof	No		No	No
Nuts (other than peanuts) and products thereof (1)	No		No	No
Cereals containing gluten (2)	No		No	No
Crustaceans and products thereof	No		No	No
Egg and products thereof	No		Yes	Yes
Fish and products thereof	No		No	No
Soybeans and products thereof	No		Yes	Yes
Milk and products thereof (including lactose)	Yes	Skimmed Milk Powder, Flavouring, Milk Protein	Yes	Yes
Celery and products thereof	No		No	No
Mustard and products thereof	No		No	No
Sesame Seeds and products thereof	No		No	No
Molluscs and products thereof	No		No	No
Lupin and products thereof	No		No	No
Sulphur Dioxide/Sulphites > 10ppm	No	Modified Maize Starch-less than 10ppm	Yes	Yes

Note: All reasonable precautions that could be expected of a responsible manufacturer have been taken to prevent cross contamination in the raw materials used and in the manufacturing process.

Conforms to Regulation (EU) 1169/2011 as amended.

(1) Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*) and products thereof.

(2) Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains.



SUITABILITY DATA	Yes = Suitable, No = Unsuitable	Comment/Certification Status
Vegetarian (Ova-lacto)	Yes	
Vegan	No	
Coeliac <100ppm gluten (by calculation)	Yes	Based on raw material data, calculated gluten content only
Coeliac <20ppm gluten (by calculation)	Yes	Based on raw material data, calculated gluten content only
	Certified / Suitable / Not Certified	Comment/Certification Details
Halal	Certified	
Kosher	Not Certified	
Organic	Not Certified	

NUTRITION INFORMATION		
Nutrient	Typical Value	Unit
Energy in kJ	1,290	kJ / 100 g
Energy in kcal	313	kcal / 100 g
Fat	32.2	g / 100 g
Saturated fat	23.3	g / 100 g
Monounsaturated fat	6.2	g / 100 g
Polyunsaturated fat	1.2	g / 100 g
Total carbohydrates	3.8	g / 100 g
Available carbohydrates	3.8	g / 100 g
Carbohydrates as sugars	1.4	g / 100 g
Carbohydrates as starch	0.7	g / 100 g
Fibre	0.5	g / 100 g
Protein	2	g / 100 g
Salt (NaCl)	0.1	g / 100 g
Sodium	40	mg / 100 g
Moisture	61.3	g / 100 g
Ash	0.1	g / 100 g
Ethanol (alcohol)	0	g / 100 g
Data Source		
Calculated from raw material data. Values quoted should be used for guidance purpose only		

GENETICALLY MODIFIED MATERIALS	
Does the product require labelling as genetically modified under current EU Labelling Regulations?	No

IONISING RADIATION	
Does the product require labelling as Irradiated or contain any irradiated ingredients under current EU Labelling Regulations?	No

RECOMMENDED SHELF-LIFE & STORAGE	
Transport & Storage Conditions:	Contact Haulier Refrigerate to 2°C and 8°C before use, Store below 20°C, preferably refrigerated. Once opened refrigerate and use within 3 days
Shelf life (original package):	275 days



PACKAGING

Pack Size (Net)	1L
No. of packs per outer case	12
No. of units per pallet	75
Pack Type Inner	Carton
Pack Type Outer	Paperboard
Pallet Type	Wood

LABELLING

Primary Unit -
DD MMM YYYY SEQ.NO.TIME
e.g. BB 23 OCT 2014 000001 09:50
Secondary unit -
DD MMM YYYY
e.g 23 OCT 2014

HEALTH & SAFETY DATA

Available upon request

LEGISLATION & WARRANTY STATEMENT

The product will be manufactured and packaged in accordance with all current, relevant EU legislation. The information stated is provided in good faith. It is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification. It is the responsibility of the user to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local national regulations should be consulted for the intended specific application and declaration as legislation may vary from country to country. The shelf-life as stated has been established to allow for conditions which maybe experienced for short periods during the storage and distribution of the product.

CONFIDENTIALITY

This document and the information contained within it remains the property of Kerry Ingredients & Flavours Limited and must not be disclosed to any third party without prior written permission of the company.

AUTHORISATION

Authorised on behalf of Kerry Ingredients & Flavours Limited

Signed

Name IVANA CURIC
Position Finished Goods Regulatory Controller
Date 04-Apr-2019

Authorised on behalf of Customer

Signed

Name
Position
Date



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Please note if the specification is not returned, signed within 28 days of the above date Kerry Ingredients & Flavours Limited will assume acceptance of this document.

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