

## CREME FRAICHE

### Product Description

A thick cultured cream with clean lactic flavour and fresh aroma. Contains typically 30% fat and can be used in a variety of recipes, as a dressing on salads and as a topping on fruit.

### Ingredients

Cream, milk, lactic cultures

### Physical Characteristics

Organoleptic test	>3	Each flavour tasted and graded
Pack integrity	Pack seal	Good, complete
	Date code	Clear, legible

### Chemical Composition

PH	4.3 +/- 0.1%
Fat	30 +/- 1%
TS	35 +/- 2%

### Microbiological Analysis

Coliforms	<10 / g
Yeasts and moulds	<100 / g

### Nutritional Information

Typical information per 100g of product

Energy	1207 kJ / 293 kcal
Protein	2.3g
Carbohydrate	3.1g
of which sugars	3.0g
Fat	30g
of which saturates	19.2g
Fibre	<0.1g
Sodium	<0.1g

### Food Intolerance Information

Product free from:	YES / NO	Specify
Additives	N	See ingredient list
Animal products (other than milk products)	Y	
Artificial colours including AZO colours	Y	
Artificial sweeteners	Y	
Benzoates	Y	
BHA / BHT	Y	
Egg and egg derivatives	Y	
Lactose, galactose and galactosides	N	Milk sugar – lactose present
Gelatin	Y	
Genetically modified material	Y	

Glutamates – MSG	Y	
Gluten	Y	
Milk and dairy products	N	Crème fraiche made with cream
Natural colours	Y	
Nuts and nut derivatives	Y	
Preservatives	Y	
Seafood / seafood derivatives	Y	
Soya / soya derivatives	Y	
Sulphur dioxide	Y	
Wheat / rye / barley / oats	Y	

#### Suitable For:

Vegetarians	Y	
Vegans	N	Crème fraiche made with cream
Coeliacs	Y	
Diabetics	Y	
PKU (phenyl ketone uriacs)	N	Source of phenylalanine

#### Pack Size

2kg tub

#### Packaging

Pot/pack	Material		Dimensions				Case Qty	Nom Case Wt (kg)	Case dimensions (mm)			Gross Case Wt (kg)
	Tub	Lid	Dia	H	W	D			H	W	L	
2 kg	HDPE	LLDPE	-	96	180	180	1	2	-	-	-	2.08

LLDPE – Low density polyethylene HDP – High density polypropylene

#### Palletisation

On returnable pallets

Pot/tub size	Pots / tray	Trays / layer	Layers / pallet	Trays / pallet	Pots / pallet
2.kg	12	5	4	20	240

Pallet stretchwrapped

Pallet labelled with delivery details and storage conditions

#### Coding and Labelling

Use by date

Format: tubs – day month ie. nn aaa example 10 JUL

#### Shelf-life and storage

Crème Fraiche is given a minimum shelf life of 18 days from day of delivery. Once open use within 3 days. This product must be kept refrigerated between 2–5°C. Do not freeze.

Product to be transported in refrigerated transport.

All specifications subject to final confirmation