

LATTIZ 4L BIB

General data

Commercial name : LATTIZ 4L BIB
Brand name : Lattiz
Legal name : Product for preparing milk foam, heat treated
Material number : 1265341
Trade unit net weight : 4,32 kg e (4 L e)
Manufacturing location : Nuenen
Country of manufacturing : Netherlands
Commodity code : 04029130

Health mark



Statements

Title	Statement
Liability declaration	This specification, provided to you by way of information, was drawn as correctly, accurately and completely as possible, on the basis of our knowledge and experience at the moment of drafting. This specification, however, is the record of the product composition at the moment of drafting. We, as a producer, reserve the right to alter the product composition. Consequently, this specification may be subject to modification. Therefore, it is advisable to directly acquaint yourself with the most recent specification we as a producer have, in case an important decision with regard to further processing (also) depends on the composition of our product. In case of any question regarding this specification, please get in touch with your direct sales contact.

Composition

Macro nutrients per 100g						
Nutrient	UoM	Value	Min value	Max value	Method	CoA
Energy (kcal)	kcal	157			Calculated	
Energy (kJ)	kJ	658			Calculated	
Protein, (N*6.38)	g	8,1			Calculated	
Protein_milk	g	8,1			Calculated	
Fat	g	9			Calculated	
Fat_milk	g	9			Calculated	
Fat_vegetable	g	0			Calculated	
Mono unsaturated fatty acids	g	2,6			Calculated	
Poly unsaturated fatty acids	g	0,2			Calculated	
Saturated fatty acids	g	6,1			Calculated	
Trans fatty acids	g	0			Calculated	
Cholesterol	mg	23			Calculated	
Fructose	g	0			Calculated	
Glucose	g	0			Calculated	
Maltose	g	0			Calculated	
Lactose	g	11,4			Calculated	
Polyols	g	0			Calculated	
Starch	g	0			Calculated	
Sucrose	g	0			Calculated	
Fibre	g	0			Calculated	
Cellulose	g	0			Calculated	
Inulin	g	0			Calculated	
Mono-and disaccharides	g	11			Calculated	
Polysaccharides	g	0			Calculated	
Carbohydrates	g	11			Calculated	

Minerals per 100g						
Nutrient	UoM	Value	Min value	Max value	Method	CoA
Sodium	mg	109			Calculated	
Salt (Na*2.5)	g	0,27			Calculated	

Other nutrients per 100g						
Nutrient	UoM	Value	Min value	Max value	Method	CoA
Sorbitol	g	0			Calculated	

Label declaration

Ingredient declaration Evaporated **MILK**, potassium chloride, salt.

Label statement

Purpose	Statement
Shelf life	Best before:
Storage conditions	Do not freeze.
Storage conditions	Store in a dry place
Storage conditions	Recommended storage temperature 5-30°C
Usage instructions	Recommended usage temperature 10-25°C
Usage instructions	Use for 10 days maximum when installed in machine

Physical / Chemical

Physical / Chemical properties Characteristic	UoM	Value	Min value	Max value	Method	CoA
Density	g/mL	1,08	1,06	1,1		
pH		6,4	5,9	6,9		

Sensory

Sensory Characteristic	Description
Taste	Typical
Odour	Typical
Appearance	Liquid
Colour	Typical

Microbiology

Microbiology Characteristic	UoM	Sample size	n	c	m	M	Method	CoA
Mesophilic aerobic bacteria	cfu/g		5	0	0	0	ISO 4833	
Listeria monocytogenes	cfu	25 g	5	0	0	0	ISO 11290	

Statements	
Title	Statement
Microbiological Criteria	Reference: Regulation (EC) 2073/2005 on microbiological criteria on foodstuffs n = number of units comprising the sample c = number of sample units giving values between m and M - satisfactory, if all the values observed are smaller than or equal to m - acceptable, if a maximum of c/n values are between m and M , and the rest of the values observed are smaller than or equal to m - unsatisfactory, if one or more of the values observed are higher than M or more than c/n values are between m and M

Shelf life & Storage conditions

Shelf life			
At production	120	Days	
At delivery	65	Days	
After opening	10	Days	

Shelf life: (After opening) In the Lattiz machine

Storage conditions				
Temperature	UoM	Relative humidity	UoM	Other conditions
5-30	°C			Closed pack
10-25	°C			Opened pack

Storage conditions: Temperature Opened Pack: In the Lattiz machine

Coding information

Level of coding	Trade unit
Packaging type	Bag
Method of coding	Printed
Shelf life format	dd-mm-yyyy
Batch/lot code format (line1)	THT dd-mm-yyyy hh:mm:ss
Batch/lot code format (line2)	xxxxxx

Batchcode format description/omschrijving/Beschreibung:
THT / shelf life day-month-year / time / bag serial nr

Shelf life format description/omschrijving/Beschreibung:
day-month-year

Level of coding	Trade unit
Packaging type	Box
Method of coding	Labelled
Shelf life format	DD-MM-YY
Batch/lot code format (line1)	xxxxxx.hhmmss.yyyddd

Batchcode format description/omschrijving/Beschreibung:

Shelf life format description/omschrijving/Beschreibung:
day-month-year

Qualitative information

Allergens Description	Value
Cereals containing gluten	Does not contain
Wheat	Does not contain
Rye	Does not contain
Barley	Does not contain
Oats	Does not contain
Crustaceans and products thereof	Does not contain
Eggs and products thereof	Does not contain
Fish and products thereof	Does not contain
Peanuts and products thereof	Does not contain
Soybeans and products thereof	Does not contain
Milk and products thereof (incl lactose)	Contains
Nuts and products thereof	Does not contain
Almonds	Does not contain
Hazelnuts	Does not contain
Walnuts	Does not contain
Cashew nuts	Does not contain
Pecan nuts	Does not contain
Brazil nuts	Does not contain
Pistachio nuts	Does not contain
Macademia nuts or Queensland nuts	Does not contain
Celery and products thereof	Does not contain
Mustard and products thereof	Does not contain
Sesame seeds and products thereof	Does not contain
Sulphur dioxide and sulphites > 10 mg/kg	Does not contain
Lupin and products thereof	Does not contain
Molluscs and products thereof	Does not contain

Logistical information

Trade unit	
Dimension of TDU (l x w x h)	160 x 150 x 275 mm
Net weight of TDU	4,32 kg
Gross weight of TDU	4,55 kg
Transport unit	
Number of TDU per layer	20
Number of layers per TPU	8
Number of TDU per TPU	160
Dimension of TPU (l x w x h)	1.200 x 800 x 1.370 mm
Net pallet weight	691 kg
Gross pallet weight	757 kg