 <small>Ambachtsstraat 1-5 B-2400 Mel  Tel. algemeen +32 (0)14 34 70 70   Fax +32 (0)14 31 66 10   info@jangevers.be  BTW BE 0403.772.396 RPN Turnhout</small>	<b>PRODUCT SPECIFICATION</b>	Version 1 Date: 01-01-2021
	Anhydrous Milk Fat	
	MP 20 Frozen, 99.8% milkfat Carton 25 kg	
		Uncontrolled Copy


Description
Anhydrous Milk Fat obtained from pasteurised cream. This product is intended for application in food stuff.

Ingredients
<b>Origin of raw milk and cream</b>
The cream originates from raw cow's milk (animal origin) and has been pasteurized for at least 15 seconds at a minimum temperature of 72°C.

Technical data		
<u>Chemical data</u>	<u>Standard</u>	<u>Method</u>
Milk fat	Min. 99.8%	Calculated
Moisture	Max. 0,1%	ISO 5536   IDF 23
Free fatty acids (as oleic acid)	Max. 0.3%	ISO 1740   IDF 6
Peroxide value	Max. 0.3 meq O2/kg	ISO 3976   IDF 74
Copper	Max. 0.05 mg/kg	ISO 5738
Iron	Max. 0.2 mg/kg	ISO 6732
<u>Microbiological data</u>	<u>Standard</u>	<u>Method</u>
Total plate count	<500 CFU/g	ISO 4833
Enterobacteriaceae	<10 CFU/g	ISO 21528-2
Yeast	<10 CFU/g	ISO 6611   IDF 94
Mould	<10 CFU/g	ISO 6611   IDF 94
Coliforms	<10 CFU/g	ISO 4832
E. coli	<10 CFU/g	ISO 4832   16649-2
Salmonella	absent/25g	ISO 6579   AOAC 995.07
Listeria monocytogenes	absent/25g	ISO 11290-1
<u>Physical data</u>	<u>Standard</u>	<u>Method</u>
Taste and flavour	Typical for milk fat. No off flavour.	-
Colour	Pale Yellow	-
Slip melting Point	20-22 °C	ISO 6321
NMR (typical data)	10°C: 30.0-37.0% solid fat 15°C: 16.0-23.0% 20°C: 0.0-4.0% 25°C: 0.0-0.5% 30°C: 0.0-0.0%	ISO 8292

Packaging and Shelf life		
<u>Type of packaging</u>	<u>Storage conditions</u>	<u>Shelf life</u>
Carton 25 kg 36 cartons on wooden pallet	Out of direct sunlight Keep cool and dark	24 months at < -18°C (unopened)*
Shelf life is guaranteed for unopened packaging		

Legal aspects
<p>CN Code: 0405 9010  Product declaration: Anhydrous Milk Fat or Concentrated Butter  We herewith declare that this product is in conformity with all relevant Dutch and EU legislation.</p> <p style="text-align: center;"><b>Contaminants and Residues</b></p> <p>The product complies with the current European legislation including chemical contaminant and residue levels (EC 396/2005 and EC 1881/2006), Hygiene and Foodstuff (EC 852/2004 and EC 853/2004), Antibiotics (EC 37/2010) and EC 1308/2013 and amendments.</p> <p style="text-align: center;"><b>GMO</b></p> <p>To the best of our knowledge and based on statements of our suppliers the above mentioned product does not contain any ingredients of GMO origin as mentioned in the EC regulations 1829/2003, 1830/2003 and amendments. The product therefore does not have to be labelled as of GMO origin.</p> <p style="text-align: center;"><b>Ionization</b></p> <p>To the best of our knowledge and based on statements of our suppliers the above mentioned product does not contain ingredients that are ionized or radiated.</p> <p style="text-align: center;"><b>Food contact material</b></p> <p>To the best of our knowledge the packaging materials for the above mentioned product is approved for packing of foodstuffs and comply with EC regulation 1935/2004 and 10/2011 and amendments. We require a migration report for the primary packaging from all our suppliers.</p>

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Nutritional information (average values per 100 gram) According to EC 1169/2011			
Description	Value	Unit	Remarks
<b>Energy</b>	<b>3693</b>	<b>kJ</b>	
	<b>898</b>	<b>kcal</b>	
<b>Fat (total)</b> - animal fat - vegetable fat <b>of which saturates</b> of which monounsaturates of which polyunsaturates	<b>99.9</b>	<b>g</b>	
	99.9	g	
	n/a	g	
	<b>70</b>	<b>g</b>	
	27	g	
<b>Trans fatty acids</b> of which natural trans fat of which industrial trans fat	<b>3</b>	<b>g</b>	
		g	
	-	g	
Cholesterol	300	mg	
<b>Carbohydrate (total)</b> <b>of which sugars</b> of which polysaccharides of which dietary fibres	<b>&lt;0.05</b>	<b>g</b>	
	<b>&lt;0.05</b>	<b>g</b>	Lactose
	0	g	
	0	g	
<b>Protein (total)</b> - animal - vegetable	<b>&lt;0.05</b>	<b>g</b>	
	<0.05	g	Cow milk
	-	g	
Water	0.1	g	Water
<b>Salt</b>	-	<b>g</b>	
Sodium	-	mg	
Vitamin A	900	µg	
Vitamin D	1.5	µg	
Vitamin E	2.4	mg	

Dietary Information		
Suitable for the following diets:	Yes/No	Comments
Kosher	Yes	
Halal	Yes	
Lactose intolerance	No	Dairy product
Coeliacs	Yes	
Vegans	No	Dairy product
Lacto-ovo vegetarians	Yes	
Lacto vegetarians	Yes	
Ovo vegetarians	No	Dairy product

List of allergens (according to EC 1169/2011 and amendments)				
Description	Presence	Produced:		Cross contact
		On the same equipment	In the same factory	
Cereals containing gluten and products thereof <sup>1</sup>	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Crustaceans and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Eggs and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Fish and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Peanuts and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Soybeans and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Milk and products thereof (incl. lactose)	X Yes 0 No	0 Yes 0 No	0 Yes 0 No	0 Yes 0 No
Nuts and products thereof <sup>2</sup>	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Celery and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Mustard and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Sesame seeds and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 ml/l expressed as SO <sub>2</sub>	0 Yes X No	Not applicable	Not applicable	Not applicable
Lupine and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Molluscs and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No

<sup>1</sup> I.e. wheat, rye, barley, spelt and kamult or their hybridised strains.

<sup>2</sup> I.e. Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*).