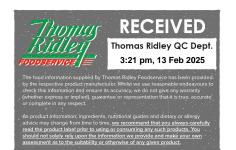
LFHW02





HEAVENLY WHIPPED SPRAY FAYREFIELD 200 ML

ITEM DATA					
PRODUCT NAME	DECLARATION	NET- CONTENT	EAN-ITEM	EAN-DELIVERY UNIT	ARTICLE NUMBER
Heavenly whipped Spray Fayrefield	sprayable preparation with vegetable fat, sweetened, UHT treated	200 ml	5021254908343	15021254908340	300110

LOGISTICAL DATA

SHIPPING UNIT	SHIPPING UNIT / LAYER	LAYERS / PALLET	BBD	STORAGE CONDITIONS
12 x 200 ml	21	8	270 days	Recommended 4 °C – 24 °C

INGREDIENTS

Water, Fully hydrogenated Palm oil (15 %), Sugar 10 %, Dextrose, Propellant: Nitrous Oxide; Glucose Syrup, Humectant: Sorbitol; Emulsifiers: Mono and diacetyl tartaric acid esters of mono- and di-glycerides of fatty acids, Polyoxyethylene sorbitan monostearate; Thickener: Hydroxypropylmethylcellulose; Potato Starch, Salt, Flavouring

NUTRITIONAL DECLARATION PER 100 ML

Energy [kJ/kcal]	849 kJ / 203 kcal
Fat [g]	16 g
Of which saturates [g]	16 g
Carbohydrate [g]	15 g
Of which sugars [g]	13 g
Protein [g]	0 g
Salt [g]	0,25 g



ALLERGENINFORMATION

Allergen	contain		traces	Allergen	contain		traces
	YES	NO			YES	NO	
GLUTEN		\boxtimes		NUTS		\boxtimes	
CRUSTFISH		\boxtimes		MUSTARD		\boxtimes	
EGGS		\boxtimes		SULPHITES		\boxtimes	
FISH		\boxtimes		SESAME		\boxtimes	
PEANUTS		\boxtimes		MILK INCL: LACTOSE			\boxtimes
SOY		\boxtimes		LUPNE		\boxtimes	
SELERIE		\boxtimes		MOLLUSKS		\boxtimes	

SENSORY PROPERTIES

APPEARANCE & CONSISTENCY:	white colour, homogenous, stable foam, creamy		
ODOR:	neutral, without foreign smells		
TASTE:	delicate, slightly sweet, without foreign flavours		

SENSORY INFORMATION CHEMICAL-PHYSICAL PROPERTIES

PARAMETER MINIMUM

Fat content: 15 %

MICROBIOLOGICAL PROPERTIES

The product must be in compliance with the requirements of Regulation (EC) 2073/2005 as amended.

STORAGE & TRANSPORT

NON-REFRIGERATED FOOD

CLEAN & DRY. STORE AT TEMPERATURES BETWEEN 4 °C - 24 °C (UNOPENED).

ONCE OPENED, STORE AT 2 °C - 8 °C AND CONSUME WITHIN 7 DAYS.

TRANSPORT TEMPERATURE-CONTROLLED AT 4 °C - 20 °C

PACKAGING

The packaging material used complies with the legal valid EU requirements for food contact materials and is used properly. The declaration of conformity is available.

PRIMARY PACKAGING: FE SPRAYABLE CAN WITH PLASTIC HDPE NOZZLE AND PP CAP

SECUNDARY PACKAGING: PAP PACKAGING TYPE CORRUGATED CARDBOARD



BATCH CODE

AT LEAST / DD.MM.YYYY

CUSTOM TARIFF NUMBER

2106 90 98

LEGAL BASIS/GMO DECLARATION

The product complies with the German Food and Feed Code (LFGB) as well as the respective EC regulations. This product is neither a genetically modified organism (GMO) nor a genetically modified food according to Regulations (EC) No. 1829/2003 and (EC) No. 1830/2003. According to the regulations mentioned, the product does not require labeling or declaration.

CERTIFICATES

INTERNATIONAL FOOD STANDARD (IFS)

ISO 9001

ISO14001

VEGAN (PROVEG)

KOSHER PARVE (SUPERVISION BY RABBI ARIE FOLGER)

HALAL STANDARDS UAE.S.2055-1:2015; MS 1500:2019; HAS23000:2011 (HALAL QUALITY CONTROL)

HYGIENE, TRACES & CONTAMINATION

The product is filled in a plant where dairy products are also filled. May therefore contain minimal amounts of milk traces (< 1ppm).

The production of this product is compliant with the relevant legal hygiene regulations of the EU in their current form. A HACCP system is applied.

The product complies with the requirements of the relevant legal requirements of the EU in their current form regarding traces and contamination.

FURTHER INFORMATION

Instructions for use: 1. for optimum results, please store in the refrigerator 3-4 hours before use. 2. shake before use. 3. break the seal of the spray can. 4. hold the can with the nozzle pointing downwards when spraying. 4 Clean and dry the nozzle after use.

WARNING: Pressurised container. Can burst when heated. Keep away from heat, hot surfaces, sparks, open flames and other sources of ignition. Do not smoke. Do not break open or burn can, even after use. Protect from sunlight. Do not expose to temperatures above 50° C/ 122° F. Keep out of reach of children.

TECHNICAL REQUIREMENTS: a small amount of contents will remain in the can.



VALID FROM: 01.01.2025

SIGNATURE:

POSITION: Quality Assurance Manager