



PRODUCT DESCRIPTION

For the expert cook, Büllinger fresh cream is a must-have ingredient for your gourmet cuisine. Büllinger fresh cream is rich, smooth and has a fat content of around 40%. Its rounded flavour makes it ideally suited for cakes, sauces, desserts and gratin dishes. It comes in a re-sealable 235ml-bottle, which means that it is both easy to use and extremely hygienic.

INGREDIENTS

Fresh Cream

AVERAGE NUTRITIONAL VALUES (per 100 g)

| | |
|--------------------|---------|
| energy (kcal) | 384 |
| energy (kJ) | 1580 |
| fat | 40 g |
| of which saturates | 27,14 g |
| carbohydrates | 3,13 g |
| of which sugars | 2,6 g |
| protein | 2,0 g |
| salt | 0,25 g |

ALLERGENS

- absent

+ present

- Peanuts and products thereof
- Eggs and products thereof
- Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof
- Lupine and dervatives
- + Milk and products thereof (including lactose)
- Mustard and products thereof
- Crustaceans and products thereof
- Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof
- Celery and products thereof
- Sesame seeds and products thereof
- Soybeans and products thereof

- Fish and products thereof
- Molluscs and derivatives
- Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO₂

ORGANOLEPTICAL ASPECTS

| | |
|---------------|-----------------------|
| taste | no strange influences |
| smell | no strange influences |
| visual aspect | no strange influences |

BACTERIOLOGY

| | | |
|--------------------------------------|--------------------------|---------|
| enterobacteriaceae (VRBG, 30°C, 24h) | on production date | < 10/g |
| | at the end of shelf life | 10/g |
| yeasts (YGC, 25°C, 72h) | on production date | < 100/g |
| | at the end of shelf life | 100/g |
| moulds (YGC, 25°C, 72h) | on production date | < 10/g |
| | at the end of shelf life | 10/g |

PRESERVATION

| | |
|--------------|---|
| Preservation | max 7°C |
| Best before | Day of production + 15 days |
| | Once opened, this product can be kept in the refrigerator |

GMO DECLARATION

| | |
|-----------------|---|
| GMO declaration | Conform EU regulation 1829/2003 and 1830/2003 is no GMO labelling required for this product |
|-----------------|---|

PACKAGING & LABELING

| | Unit | Box |
|-------------------|---------------|---------------|
| Length (cm) | | 28 |
| Width (cm) | | 22 |
| Height (cm) | 13 | 26 |
| Diameter (cm) | | - |
| Net weight (kg) | 0,233 | 9,32 |
| Gross weight (kg) | 0,249 | 10,115 |
| Barcode | 5411331000402 | 5411331004400 |
| Intrastat | 04015031 | - |

PALETTISATION

| | | | |
|------------------|------|--------------------------|---------|
| pieces per box | 40 | Type of palet | EURO |
| boxes per layer | 13 | Palet weight | 0 |
| pieces per palet | 1560 | Type of packing material | Plastic |
| layers per palet | 3 | | |