

# Technical Data Sheet

## Crema Vegetal Ambiente 12X1 L

Code:	4111313	Internal Classification	UHT	Edition	4
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### 1. - Product description

Ready to use non dairy topping.

**Status Kosher:** Kosher dairy

### 2. - Ingredient list<sup>1</sup>

Water, fully hydrogenated vegetable fat, sugar, stabilisers: sorbitol syrup, carboxymethylcellulose, hydroxypropyl methyl cellulose, carrageenan, guar gum, disodium hydrogen phosphate, trisodium citrate, emulsifiers: sorbitan monostearate, **soy lecithin**, polysorbate 60, mono-and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, flavouring, salt, colour: beta carotene.

*It contains: Soy*

*Produced in a facility that also uses milk*

### 3. - Use information<sup>1</sup>

Before whipping, chill Ambiente for at least 12 hours between 41°F .

Whip at medium speed until to obtain the desired.

Once whipped, the product is freeze and thaw stable.

For professional use only

### 4.- Organoleptic characteristics<sup>1</sup>

Parameter	Description	Method
Aspect	Creamy- liquid	ITCCQ058
Color	Light yellow	ITCCQ058
Flavor	Sweet, creamy	ITCCQ058
Odor	Vanila	ITCCQ058

### 5. - Physical and Chemical Parameters<sup>2</sup>

Parameter	Unit	Requirement		Method
		Min	Max	
pH	-	6,5	8	ITCCQ006
Fat	%	23	25	ITCCQ009
Application test	visual	According to the reference		PI&D001

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### 6. – Microbiology<sup>2</sup>

Parameter	Unit	Specification	Internal Method
		Max	
Total plate count	CFU/g	< 10	NOM-092-SSA1-1994
Coliforms	CFU/g	< 10	NOM-113-SSA1-1994
Yeast and Moulds	CFU/g	< 10	NOM-111-SSA1-1994
<i>Salmonella</i>	CFU/g	Negative per 25 g	NOM-210-SSA1-2014
<i>Staphylococcus aureus</i>	CFU/g	Negative per 25 g	NOM-210-SSA1-2014
Listeria Monocytogenes	N/A	Ausente en 25 g	NOM-210-SSA1-2014

### 7. - Nutritional Information

Nutritional Information (Average per 100 g)		
<b>Energy</b>	(kcal)	288
<b>Total fat</b>	g	23,6
Saturated fat (SAFA)	g	22,8
Mono-unsaturated fatty acids (MUFA)	g	0,7
Poly-unsaturated fatty acids (PUFA)	g	<0,5
Trans fat	%	<1
Cholesterol	%	0
<b>Total Carbohydrates</b>	g	19,5
Sugars	g	17,9
Total fibres	g	0,2
<b>Proteins</b>	g	0,0
<b>Sodium</b>	mg	100

### 8.- Heavy Metals\*

Parameter	Unit	Specification		Internal Method
		Min	Max	
Lead	mg/kg	N.A.	1.0	NOM-130-SSA1-1995
Arsenic	mg/kg	N.A.	1.0	NOM-130-SSA1-1995
Cadmium	mg/kg	N.A.	0.2	NOM-130-SSA1-1995
Tin	mg/kg	N.A.	100	NOM-130-SSA1-1995

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### 9.- Food safety information<sup>1</sup>

Parameter	Method
Ferrous metal particles	Continuous Internal control according to FDA guidelines (Section 555 425-Food)
Non-ferrous particles and/or stainless steel	Continuous Internal control according to FDA guidelines (Section 555 425-Food)
Foreign material	Free of any foreign material in the product
GMO statement	Based on the ingredient guarantee from our suppliers, this product does not contain genetically modified material.

### Allergen information

Allergen	Present in the product	Present in the same line
Cereals containing gluten and products thereof	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	-	-
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	+	+
Milk and products thereof	-	+
Nuts and products thereof	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	-
sulphites at concentrations of more than 10 ppm	-	-
Mollusks and products thereof	-	-
Lupin and products thereof		

- : Absence    +: Presence (-)

Produced in a facility that also uses milk.

### 10.- Packaging and product presentation<sup>1</sup>

Information	Presentation
Primary packaging	Tetrabrik
Secondary packaging	Card box
Net content	12 x 1 L

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Puratos de México, S.A. de C.V.  
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### 11. - Storage Conditions and shelf life\*

Información	Detalle
Storage Conditions	This product has to be stored at a temperature between 36°F and 68°F. Important! Must be refrigerated after opening to maintain safety.
Shelf life	9 months

### 12. - Bibliography<sup>1</sup>

NOM-092-SSA1-1994,  
NOM-113-SSA1-1994  
NOM-111-SSA1-1994  
NOM-114-SSA1-1994  
NOM-115-SSA1-1994  
NOM-117-SSA1-1994  
NOM-130-SSA1-1995

### 14.- Glosary<sup>1</sup>

<sup>1</sup> = Informative process data, not reported in certificate of analysis.

\* = Report annually (per family and random)

g = Grams

Kg = Kilograms

### 15. Editorial changes

Review no.	Changes	Edited	Reviewed by	Date
0	New document	Magali Magdaleno	Guillaume Bourneau	14/05/2013
1	Uptating format	Magali Magdaleno	Guillaume Bourneau	26/05/2015
2	Microbiology (Indicative values), heavy metals	Magali Magdaleno	Guillaume Bourneau	28/06/2016
3	SAP code	Magali Magdaleno	Israel Duhart	06/03/2018
4	Editorial changes	Magali Magdaleno	Israel Duhart	14/03/2019

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