



## Commercial product specification

<b>Article Information</b>	
Report date	29-06-2017
Brand name	Puro Latte
Recipe	<b>903452, MKFMPRO</b>
SAP number	902556
Selling name	Puro Latte condensed milk
Legal description	Sterilized condensed milk. Milk fat 7,5%. Fat free dry matter 17,5%
Filling Weight	7,5g <b>e</b> (=7ml)
Identification mark	

<b>List of ingredients</b>
full <b>milk</b> (7,5% fat), stabilizer (E339)

<b>GMO Information</b>
<b>The above mentioned product does not contain any ingredients and/or additives which are subject to mandatory labeling according EC directions 1829/2003 and 1830/2003.</b>

<b>Average Nutritional Values</b>	Per 100 ml	
Energy	580 kJ	(140 kcal)
Fat	8,0 g	
- of which saturates	5,5 g	
Carbohydrates	9,9 g	
- of which sugars	9,9 g	
Protein	6,8 g	
Salt	0,35 g	

<b>Allergen list (According to Regulation (EU) No 1169/2011) / Mandatory labelling on packaging</b>	
Contains cereals containing gluten and products thereof	No
Contains crustaceans and products thereof	No
Contains eggs and products thereof	No
Contains fish and products thereof	No
Contains peanuts and products thereof	No
Contains soybeans and products thereof	No
Contains milk and products thereof (including lactose)	Yes
Contains nuts and products thereof	No
Contains celery and products thereof	No
Contains mustard and products thereof	No
Contains sesame seeds and products thereof	No
Contains sulphur dioxide and sulphites at concentrations > 10 ppm	No
Contains lupine and products thereof	No
Contains mollusks and products of these	No
<b>The above mentioned allergens are referring to the actual recipe and the actual used ingredients.</b>	

<b>Additional dietary information</b>	
<b>Suitable for...</b>	
Ovo-vegetarians	No
Lacto-vegetarians	Yes
Vegans	No
Coeliac	Yes
Artificial colours	No

<b>Chemical and physical aspects</b>	
<b>These values are average values and are subject to the usual biological and production specific variations</b>	
Dry matter	25,0% +/- 1,5%
Density (20° C)	1,061 KG/LT +/-0,005 KG/LT
pH	6,2 +/-0,3
<b>Sensory Aspects</b>	
Taste	Typical coffee milk
Smell	Typical
Colour / appearance	Creamy, slightly brownish
Texture	Liquid

<b>Microbiological aspects</b>
<b>The delivered product, as mentioned above, complies with microbiological criteria in conformity with Regulation EC/2073/2005.</b>

<b>Storage</b>	
Storage conditions	Best before: see date on packaging. Keep stored in a cool, clean and odorless environment, protected against sunlight.
Storage temperature	Ambient (recommended storage temperature between +4 °C and +24 °C)

<b>Authorisation</b>	
Selling Organization	Miko Koffie NV
Sales Address	Stwg op Mol 177, 2300 Turnhout, Belgium
Phone + fax numbers	+32 14 46 27 70

**This specification is generated electronically and is valid without signature.**

**Herewith we confirm that the product is according to the EC-legislation and the national food law. The product must be checked in the distribution country by the buyer according to their national law.**