

# General Product Information

Cacao Fantasy	Milk	(and other) products
Version: 30/11/2010		`
Article number supplier:	Product name:	Cacao Fantasy
Article nr. DECS-Int.:         05476.05           Article nr. DECS-OPCO:         0058           EAN-code per unit:         8711000054765           EAN-code per carton:         8711000954768           Brand:         Douwe Egberts           Batch identification:         Dd/mm/yy           Net content:         2,0 L           Number of units:         4 packs per carton; 90 cartons per pallet           Product description         Quick frozen hot cacao drink base with suger and sweetener, for dispensers           2. STORAGE CONDITIONS         Temperature normal (°c/n.a.)           Temperature rozend (°c/n.a.)         n.a.           Temperature frozen (°c/n.a.)         n.a.           Temperature frozen (°c/n.a.)         18 months           Usage after defrosting:         Total 3 weeks at 6 °C / 43 °F           Usage after opening:         n.a.           Humidity (% / n.a.)         n.a.           Dark (y/n.a.)         n.a.           3. MICROBIOLOGICAL PROPERTIES           Total Jate count         <1000 /ml	Version:	30/11/2010
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EAN-code per unit:  EAN-code per carton:  B711000954768  Brand:  Douwe Egberts  Batch identification:  Dd/mm/yy  Net content:  2,0 L  Number of units:  Product description  Quick frozen hot cacao drink base with suger and sweetener, for dispensers  2. STORAGE CONDITIONS  Temperature normal (°c/n.a.)  Temperature frozen (°c/n.a.)  Temperature frozen (°c/n.a.)  Shelf life after production:  Usage after defrosting:  Usage after opening:  Humidity (% / n.a.)  Dark (y/n.a.)  3. MICROBIOLOGICAL PROPERTIES  Total plate count  Staphylococcus aureus  Salmonella  Clostridia perfringens  Campylobacter  Bacillus cereus  Moulds / fungi  Other:  4. OTHER QUALIFICATIONS  No  Vegetarian (yes/no)	Article nr. DECS-Int.:	05476.05
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Temperature frozen (°c/n.a.)	Temperature normal (°c/n.a.)	n.a.
Shelf life after production:  Usage after defrosting:  Usage after opening:  Humidity (% / n.a.)  Dark (y/n.a.)  1.0  1.0  1.0  1.0  1.0  1.0  1.0  1	Temperature cooled (°c/n.a.)	n.a.
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3. MICROBIOLOGICAL PROPERTIES  Total plate count < 1000 /ml  Staphylococcus aureus  Salmonella Clostridia perfringens Campylobacter Bacillus cereus Moulds / fungi < 10 Other:  4. OTHER QUALIFICATIONS  Kosher (yes/no) No Halal (yes/no) No Vegetarian (yes/no) Yes		n.a.
Total plate count         <1000 /ml		
Staphylococcus aureus           Salmonella           Clostridia perfringens           Campylobacter           Bacillus cereus           Moulds / fungi         < 10		
Salmonella           Clostridia perfringens           Campylobacter           Bacillus cereus           Moulds / fungi         < 10		<1000 /ml
Clostridia perfringens           Campylobacter           Bacillus cereus           Moulds / fungi         < 10		
Campylobacter           Bacillus cereus           Moulds / fungi         < 10		
Bacillus cereus		
Moulds / fungi         < 10		
Other:  4. OTHER QUALIFICATIONS  Kosher (yes/no)  Halal (yes/no)  Vegetarian (yes/no)  Yes		< 10
4. OTHER QUALIFICATIONSKosher (yes/no)NoHalal (yes/no)NoVegetarian (yes/no)Yes		V 10
Kosher (yes/no)         No           Halal (yes/no)         No           Vegetarian (yes/no)         Yes		
Halal (yes/no) No Vegetarian (yes/no) Yes		No
Vegetarian (yes/no) Yes		
		No



## General Product Information

#### Milk (and other) products

5. NUTRITIONAL DETAILS (AVERAGE)
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•	Per 10	00 g product	Per 100 ml
Energy	822	kJ	kJ
<b>3</b> ,	196	kcal	kcal
Protein	4.9	g	g
Vegetable protein	1.6	g	g
Animal protein	3.3	g	g
Carbohydrates, of which:	34.6	g	g
Sugars	34.6	g	g
Starch		g	g
Polyols		g	g
Fat, of which:	4.3	g	g
Saturates	2.7	g	g
Mono-unsaturates	1.6	g	g
Poly-unsaturates	0	g	g
Cholesterol	6.7	mg	mg
Trans fat		mg	mg
Vegetable fat		g	g
Animal fat		g	g
Fiber	2.7	g	g
Sodium	0.4	g	g
Sodium chloride (salt)		g	g
Calcium	138	mg	mg
Phosphorus		mg	mg
Iron		mg	mg
Potassium	576	mg	mg
Vitamin A (retinol)	<200	μg	μg
ß – carotene		μg	μg
Vitamin B1 (thiamine)		mg	mg
Vitamin B2 (riboflavine)		mg	mg
Vitamin B3 (niacine)		mg	mg
Vitamin B6 (pyridoxine)		mg	mg
Vitamin B12		μg	μg
Vitamin C (ascorbin acid)	Traces	mg	mg
Vitamin D		μg	μg
Vitamin E		mg	mg
folio acid		μg	μg
6 INCREDIENTS			

#### 6. INGREDIENTS

	Ingredients	%
1	Water	
2	Milk (unsweetened, condensed, partly skimmed)	
3	Sugar	
4	Fat reduced cocoa powder (8%)	
5	Cream (40 % fat)	
6	Whey powder	
7	Salt	
8	Flavours	
9	Colour (E171)	
10	Stabiliser (E415)	
11	Emulsifier (E322 soy lecithin)	
12	Sweetener (E954)	



### General Product Information

#### Milk (and other) products

Allergens to be labeled*  - = absent  - = absent    Fresent   Fresent   Source:
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 (including lactose) Nuts (Almonds, Hazelnuts, Walnuts, Cashews, Pecan nuts, Brazil nuts, Pistachio nuts, Macadamia nuts, Queensland nuts) and products thereof Celery and products thereof Mustard and products thereof Sesame seeds and products thereof Sulphur dioxide and sulphites Lupine and products thereof Molluscs and products thereof Other allergens
Crustaceans and products thereof  Eggs and products thereof  Fish and products thereof  Peanuts and products thereof  Soybeans and products thereof  Milk and products thereof (including lactose)  Nuts (Almonds, Hazelnuts, Walnuts, Cashews, Pecan nuts, Brazil nuts, Pistachio nuts, Macadamia nuts, Queensland nuts) and products thereof  Celery and products thereof  Mustard and products thereof  Sesame seeds and products thereof  Sulphur dioxide and sulphites  Lupine and products thereof  Molluscs and products thereof  Molluscs and products thereof  Other allergens
Eggs and products thereof  Fish and products thereof  Peanuts and products thereof  Soybeans and products thereof  Milk and products thereof (including lactose)  Nuts (Almonds, Hazelnuts, Walnuts, Cashews, Pecan nuts, Brazil nuts, Pistachio nuts, Macadamia nuts, Queensland nuts) and products thereof  Celery and products thereof  Celery and products thereof  Sesame seeds and products thereof  Sulphur dioxide and sulphites  Lupine and products thereof  Molluscs and products thereof  Other allergens
Fish and products thereof Peanuts and products thereof Soybeans and products thereof Hilk and products thereof (including lactose) Nuts (Almonds, Hazelnuts, Walnuts, Cashews, Pecan nuts, Brazil nuts, Pistachio nuts, Macadamia nuts, Queensland nuts) and products thereof Celery and products thereof Celery and products thereof Sesame seeds and products thereof Sulphur dioxide and sulphites Lupine and products thereof Molluscs and products thereof  Molluscs and products thereof  Molluscs and products thereof  Other allergens
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Soybeans and products thereof + Source: cow  Milk and products thereof (including lactose) + Source: cow  Nuts (Almonds, Hazelnuts, Walnuts, Cashews, Pecan nuts, Brazil nuts, Pistachio nuts, Macadamia nuts, Queensland nuts) and products thereof  Celery and products thereof - Sesame seeds and products thereof - Sulphur dioxide and sulphites + quantity:  Lupine and products thereof - Molluscs and products thereof - Other allergens
Milk and products thereof (including lactose) + source: cow  Nuts (Almonds, Hazelnuts, Walnuts, Cashews, Pecan nuts, Brazil nuts, Pistachio nuts, Macadamia nuts, Queensland nuts) and products thereof  Celery and products thereof  Mustard and products thereof  Sesame seeds and products thereof  Sulphur dioxide and sulphites + quantity:  Lupine and products thereof  Molluscs and products thereof  Other allergens
Nuts (Almonds, Hazelnuts, Walnuts, Cashews, Pecan nuts, Brazil nuts, Pistachio nuts, Macadamia nuts, Queensland nuts) and products thereof  Celery and products thereof  Mustard and products thereof  Sesame seeds and products thereof  Sulphur dioxide and sulphites  Lupine and products thereof  Molluscs and products thereof  Other allergens
Mustard and products thereof -  Sesame seeds and products thereof -  Sulphur dioxide and sulphites + quantity:  Lupine and products thereof -  Molluscs and products thereof -  Other allergens
Mustard and products thereof -  Sesame seeds and products thereof -  Sulphur dioxide and sulphites + quantity:  Lupine and products thereof -  Molluscs and products thereof -  Other allergens
Sulphur dioxide and sulphites + quantity:  Lupine and products thereof -  Molluscs and products thereof -  Other allergens
Lupine and products thereof -  Molluscs and products thereof -  Other allergens
Molluscs and products thereof - Other allergens
Other allergens
Cacao +
Glutamate (E620-E625) -
Chicken meat -
Coriander -
Maize -
Pulses -
Beef -
Pork meat -
Carrots -
* according to 2000/13/EC and amendment 2007/68/EC
8. REMARKS

Recommended dosing for 150 ml cup and based on 1+5 is 25 ml (30,25 gram) Density 1,19 kg per liter.

The details are intended for information purposes and are in no way legally binding. Consequently we accept no responsibility in the broadest sense of the word, for any damage that may result from application of this information.