



TECHNICAL INFORMATION
COCOA MILKSHAKE UHT BRIK
200 ml CACAOLAT EXPORT

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1. Product name

UHT Cocoa Milkshake.



2. Description

Food product made from milk, sugar and other ingredients that give certain organoleptic characteristics of colour, aroma and flavour. Once made the mixture of ingredients with milk, it is pasteurized, subjected to indirect UHT treatment and packaged aseptically, stored at room temperature until consumption.

3. Physical and Chemical Characteristics

Parameter	Working limits	Acceptance limits
Fat (m/m)	1,4 -1,5%	1,3 -1,6%
Density (g/ml)	1,065 -1,070	1,055 -1,080
pH	6,50 - 7,00	6,40 -7,10
Alcohol test	Negative 80°	Negative 78°

4. Organoleptic characteristics

- Colour Characteristic, regular, slightly yellowish
- Flavour Characteristic, slightly marked by warming
- Odour Characteristic, slightly marked by warming

5. Microbiological characteristics

Parameter	n	c	m	M
Listeria monocytogenes	5	0	Absence / 25 ml*	
Sterility test after incubation 15 days / 30°C or 7 days / 55°C: ≤ 100 ufc /ml				
Stability test(control pH): negative				

* Before it has left the immediate control of the company

n = number of units that compose the sample.

m = threshold value for the number of bacteria, the result is considered satisfactory if all units that the sample is composed have a number of bacteria equal to or less than m.

M = value limit of bacteria's number, the result is considered non satisfactory if one or more of the units in the sample have a number of bacteria equal to or greater than M.

c = number of units of the sample where the number of bacteria may be between m and M, the sample still being considered acceptable if the other units that include have a number of bacteria less than or equal to m.



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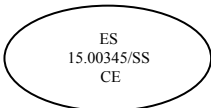
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6. Packing

Packed in material suitable for food use: Brik slim with straw, format 200 ml.

SALES UNIT	SALES UNIT (Case)	PALET
Cocoa milkshake UHT 200 ml.	Case 4 Packs x 6 briks (film)	170 cases (17 x 10 layers)

7. Labelling file

Product name	UHT Cocoa milkshake
Ingredient list	WHOLE <i>MILK</i> , SKIMMED <i>MILK</i> POWDER, SKIMMED <i>MILK</i> , WHEY POWDER <i>MILK</i> , SUGAR, FAT-FREE COCOA (1,5%), STABILIZERS (E-460, E-466, E-407, E-339) AND FLAVOURS.
Best before	365 days from production. DDMMYY, being: - DD, two digits corresponding to expiry date. - MM, two digits corresponding to expiry month. - AA, two digits corresponding to the last two digits of the expiry year.
Lot	L-AXhhmm DDMMSS, being: A: year X: letter machine hh: hour mm: minute DD: day MM: month SS: factory identification
Conservation	Once opened, keep refrigerated and consume before 2-3 days. Shake before opening.
Net content	200 ml
Company name/Address	Grupo Cacaolat, S.L. - Avda. Francesc Macià, 225. Santa Coloma de Gramenet 08924 Barcelona - Spain
Identification mark	



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Other mentions

Consumer care: 0844 332 1218
info@cacaolat.co.uk; www.cacaolat.co.uk
Green dot
Gluten Free

Nutritional label

NUTRITION FACTS x 100 ml	
Energy value	80 kcal
	333 kJ
Fat	1,5 g
of which saturated fat	1,0 g
Carbohydrates	12,9 g
of which sugars	12,7 g
Protein	2,7 g
Salt	0,12 g

8. Allergens and Intolerances

8.1 Composition

	YES	NO
MILK AND ITS DERIVATIVES (INCLUDING LACTOSE)	X	

8.2 Individuals

	YES	NO
CELIACS	X	
FACE APPROVED	X	
PHENILCETONURICS	X	

	YES	NO
VEGETARIANS		X
OVOLACTOVEGETARIANS	X	
LACTOSE INTOLERANT		X

Signature

Stamp

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