

Product Specification

Product:	Millac Gold Double 12x1LT	Issue Number:	8
Resource Number:	0861054	Issue Date:	20/01/2025

Production Site:	Newtownards		
Inner Barcode:	5010652998476	Outer Barcode:	05010652652309
Gross Weight (Kg):	12.613	Net Weight (Kg):	12.097
Palletisation:	Cases per layer: 15 Layers on pallet: 5 Qty on pallet: 75	Outer case dimensions:	303 x 236 x 216mm

Product Description: A blend of buttermilk, vegetable oil and dairy cream with added vitamin D.

Uses / Benefits:

- More than just dairy cream.
- Doesn't split when used in cooking.
- Reduced just like dairy cream.
- Mixes well with acidic ingredients.
- Whips up to 3 times volume - 50% more than dairy cream.
- More stable than dairy cream when whipped.
- Bain Marie stable and microwavable in sauces.
- Freeze thaw stable when whipped.
- Easy to open, pour and reseal.

Packaging: 12x1L Aseptic Cartons

Shelf Life: 9 months from date of manufacture

Ingredients: Buttermilk, Fully Hydrogenated Vegetable Oil (Palm), Cream 6% (**Milk**), Vegetable Oil (Palm), Buttermilk Powder, Emulsifiers (Lactic Acid Esters of Mono-and Diglycerides of Fatty Acids, Polyglycerol Ester of Fatty Acids, Polysorbate 60, Mono-and Diglycerides of Fatty Acids, Polysorbate 80), Stabilisers (Locust Bean Gum, Carrageenan), Vitamin D, Salt, Colour (Beta Carotene).

Allergy Advice: For allergens, see ingredients in **bold**

Nutritional Information: Approximate Composition

Nutrient	Per 100 g
Energy	1353kJ/ 328kcal
Fat	33.5g
-of which saturates	28.6g
Carbohydrate	4g
-of which sugars	4g
Protein	2.7g
Salt	0.1g
Vitamin D	0.75µg (15% RI)

Instructions for Use: For cooking and pouring: Use in the same way as dairy cream.
 For whipping: Chill in a refrigerator for 12 hours before whipping. Whip on medium then high speed until required volume is achieved. Refrigerate whipped product.

Storage Instructions: Store in a cool, dry place below +20°C.
 Once opened, keep refrigerated and use within 3 days

Suitable For:					
Coeliacs	Yes	Kosher	No	Vegans	No
Halal	Yes	Lactose Intolerance	No	Vegetarians	Yes
Halal Certified	Yes				

Free From:					
Celery	Yes	GM Ingredients	Yes	Nuts	Yes
Cereals containing Gluten	Yes	Lupin	Yes	Peanuts	Yes
Crustaceans	Yes	Milk	No	Sesame Seeds	Yes
Eggs	Yes	Molluscs	Yes	Soybeans	Yes
Fish	Yes	Mustard	Yes	Sulphur Dioxide	Yes

Analytical Information

Appearance / Colour: Pale cream as per standard

Flavour: Creamy, free from taints and odours

Foreign Matter: Absent

Fat: 33.5% +/- 1

Microbiological: The product is sterilised by UHT treatment and aseptically packed. As such it is commercially sterile.
 Sterility is assured by incubation of representative batch samples at 32°C for 3 days prior to analysis by enzymatic bioluminescence.

Please note: Lakeland Dairies assume that where the content of the above specification is not queried, or the specification is not rejected by the customer, the customer has accepted the specification and the product manufactured in accordance with it.



Processing: Sterilised by UHT treatment. Packed under aseptic conditions.

Coding: **Production Code:** Machine/ Year/ Day of Year/ Time
Best Before: DD/MM/YYYY

Legislation: The product meets all relevant UK & EC legislation