

Product Specification

Product:	Pritchitts Gold 10 Litre	Issue Number:	8
Resource Number:	0872415	Issue Date:	07/01/2022

Production Site:	Newtownards		
Inner Barcode:	None	Outer Barcode:	05010652648807
Gross Weight (Kg):	10.435	Net Weight (Kg):	10.081
Palletisation:	Cases per layer: 24 Layers on pallet: 3 Qty on pallet: 72	Outer case dimensions:	Ext: 196mm x 189mm x 323mm

Product Description: A blend of buttermilk, vegetable oil and cream

Uses / Benefits: For whipping, cooking and pouring.

Packaging: 10 Litre Bag in Box

Shelf Life: 6 months from date of manufacture

Ingredients: Buttermilk, Vegetable Oil (Fully Hydrogenated Palm), Cream (6%) (**Milk**), Vegetable Oil (Palm), Buttermilk Powder, Emulsifiers E472(b), E475, E435, E471, E433, Stabilisers E410, E407, Salt, Natural Flavouring (**Milk**), Colour E160(a).

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

Instructions for Use: Before whipping, chill in a refrigerator for 12 hours. Whip on a medium speed to prevent splashing, then on a high speed until the required whip is achieved. For cooking and pouring, use straight from the pack. Shake well before use.

Storage Instructions: Store at all times below +20°C. Once opened, refrigerate 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:	Clean with a dairy flavour, free from foreign odours and taints
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.
Processing:	Sterilise 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