

Product Specification

Product:	Millac Cooking Lactose Free 12 x 1 Litre	Issue Number:	9
Resource Number:	0872701	Issue Date:	17/04/2025

Production Site:	Newtownards		
Inner Barcode:	5010652997318	Outer Barcode:	05010652727014
Gross Weight (Kg):	12.57	Net Weight (Kg):	12.109
Palletisation:	Cases per layer: 12 Layers on pallet: 5 Qty on pallet: 60	Outer case dimensions:	391mm x 201mm x 172mm

Product Description: A blend of lactose free buttermilk, vegetable fat and lactose free cream

Uses / Benefits: Long life, ambient stable cooking cream alternative.
Contains no hydrogenated oils.
It thickens faster than dairy cream, delivers greater yield and doesn't split when used with acidic ingredients like tomato and lemon juice.

Packaging: 12 x 1L Aseptic Cartons with Flexicaps

Shelf Life: 6 Months from Date of Manufacture

Ingredients: Lactose Free Buttermilk, Water, Vegetable Oil (Sunflower), Lactose Free Cream (3.3%) (**Milk**), Modified Starch (Hydroxy Propyl Distarch Phosphate), Emulsifier (Sodium Stearoyl-2-lactylate*), Stabiliser (Guar Gum), Acidity Regulator (Trisodium Citrate, Disodium Phosphate), Colour (Beta Carotene).

*vegetable origin

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

Nutritional Information: Approximate Composition

Nutrient	Per 100 g
Energy	672kJ/ 163kcal
Fat	15g
-of which saturates	1.4g
Carbohydrate	4.8g
-of which sugars	4.8g
Protein	2.1g
Salt	0.14g

Instructions for Use: Cannot be whipped. Shake well in pack before use.

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

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

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, free from foreign odours and taints
Foreign Matter:	Absent
Fat:	15% $\pm$ 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:	The product is sterilised by UHT treatment. Packed under aseptic conditions.
Coding:	Production Code: Machine/ Year/ Day of Year Best Before: DD/MM/YYYY
Legislation:	The product meets all relevant UK & EC legislation