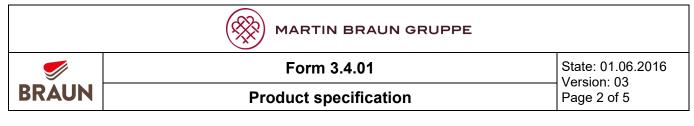**Article No.: 1380315**

Product designation: **Bianka Soft, Cream filling**

Article No.:   **1380315**

1. Name of the food: filling cream

Ingredients *[allergens in UPPERCASE LETTERS]*:	
sugar	>40-50 %
rapeseed oil	>20-30 %
palm fat	>10-20 %
skimmed MILK powder	≥2-10 %
emulsifier SOY lecithin	<2 %
natural flavouring	<2 %

All details are based on FIR REG (EU) No. 1169/2011. Cross contaminations are disregard

QUID: not applicable

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	Product specification	Page 2 of 5

MARTIN BRAUN GRUPPE

BRAUN

Article No.: 1380315

2. Sensory properties:

Colour:	yellow
Smell:	like vanilla
Flavour:	sweet, like vanilla and milk
Consistency:	cream

3. Chemical / physical parameters:

Parameter	Value	Method
water content (%)	ca. 1	IR-drying, 130 °C, 15´
fat content (%)	ca. 47	Soxhlet

4. Microbiology:

Parameter	max. Value	Method
Total germ count (not including lactic acid bacteria)	10.000 /g	ASU L 06.00-18
Mould	100 /g	ASU L 01.00-37
Yeast	100 /g	ASU L 01.00-37
Coliform germs	10 /g	ASU L 01.00-54
Salmonella	not detectable /25g	ASU L 00.00-20

5. Packaging / minimum shelf life / storage conditions:

Packaging:	15 kg plastic tub
Best before:	450 days
Storage conditions:	at 20°C, dry, sealed, in original packaging, keep away from freeze, heat and direct insolation

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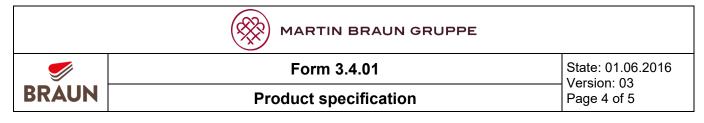## 6. Basic recipe / Application / Dosage recommendation:

application advice:

Methode / Application:
➢ The article must be whipped to produce a filling cream

7. Nutritional information (of the article):

Average nutritional values per 100 g (calculated)	Value
Energy in kJ / kcal	2613 / 629
Fat in g	46,7
- of which saturated fatty acids in g	18,7
Carbohydrates in g	48,8
- of which sugar in g	48,7
Dietary fibre in g	0,0
Protein (N x 6,25) in g	3,4
Salt (calculated) in g	0,1
Bread exchange units	4,1

Article No.: 1380315

8. Ingredients which can trigger allergies or other incompatibility reactions*:

Based on FIR REG (EU) No. 1169/2011.

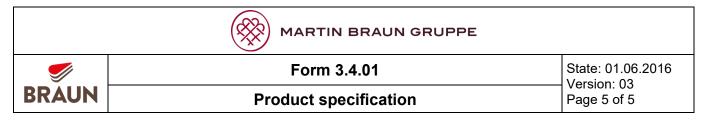|	
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or hybrid strains thereof) and products made thereof	**-**
-wheat	**-**
-rye	**-**
-barley	**-**
-oats	**-**
-spelt	**-**
-kamut	**-**
-hybrid stains	**-**
Crustaceans and products made thereof	**-**
Eggs and products made thereof	**-**
Fish and products made thereof	**-**
Peanuts and products made thereof	**-**
Soya and products made thereof	**+**
Milk and products made thereof (including lactose)	**+**
Nuts and products made thereof	**S**
-almonds	**-**
-hazelnuts	**S**
-walnuts	**-**
-cashew nuts	**-**
-pecan nuts	**-**
-brazil nuts	**-**
-pistachios	**-**
-macadamia nuts	**-**
-queensland nuts	**-**
Celery and products made thereof	**-**
Mustard and products made thereof	**-**
Sesame seeds and products made thereof	**-**
Sulphur dioxide and sulphite for concentrations >10 mg/kg / >10 mg/l, stated as SO2	**-**
lupine and products made thereof	**-**
Molluscs and products made thereof	**-**

+: part of recipe   *−: is not part of the recipe*
S: may contain in trace

All raw material data is based on information from our suppliers.

Article No.: 1380315

This product does not contain any ingredients from genetically modified organisms (GMO) with mandatory labelling pursuant to EC Directives No. 1829/2003 and No. 1830/2003.

The product including its packaging complies with REG (EC) 178/2002 and its subsequent versions, the German Food and Feed Code ("LFGB") and its subsequent ordinances as well as the relevant principles of the German Food Code as amended from time to time.

The specific product details constitute a description of the product. Natural substances in particular can result in fluctuations in the composition and accordingly in the properties. Without acknowledging any legal claims, we endeavour to compensate for this effect with suitable measures in order to preserve the specific application features.

Note
To identical version numbers of an article, there could be multiple valid product specification with a different issuing date. Through constant updating for e.g. of certain recipe ingredients that change depending on the crop`s harvest and result in minimal fluctuations in the nutritional value of the product.

(006)

Issued on: 22.09.2022

Valid since: 22.09.2022

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This product specification has been created by a centralized recipe management system and is therefore valid also if no signature appears.