Product specification

Product: Sahnelikörgrundstoff (cream liqueur base material), Art.-No. 0886

Description

- Preparation of cream, water, sugar, alcohol and milk protein for the production of creamy spirits
- Consistency: creamy
- Color: white
- Odor, Taste: alcoholic, fresh creamy

Average analysis

Density (kg/l bei 20°C): 1,05 – 1,06
pH-value: 7,1 – 7,5
Dry matter (%): 38,5 – 42,5
Sugar (%): 19,2 – 21,3
Alcohol (%vol): 16,9 – 17,1
Fat (%): 14,8 – 15,4
Protein (%): 2,8 – 3,2
Total viable cell count (per ml): <1 x 10³

Nutrition declaration per 100g

Physiological calorific value (kcal): approx. 320 (= 1340kJ)
Fat (g): 15 carbohydrates (g): 20,3
  of which: saturated fatty acids (g): 9,6
  unsaturated fatty acids (g): 4,3
  polyunsaturated (g): 0,6
  trans-fatty acids (g): 0,3
  of which Sugar (g): 20,3
  dietary fibres (g): 0
  protein (g): 3
  Salt (g): 0

Explanations

The Product

- does not contain any genetically modified (micro)organisms or components and is not produced with the help of genetically modified (micro)organisms.
- Contains the following substances listed in Annex II of the Food Information Regulation No 1169/2011 with allergenic effect in a concentration subject to labelling: milk.

The packaging materials used in direct contact with the product comply with the requirements of EU regulations 10/2011 and 1935/2004 on food products.

Juliane Heller

Assistant to the Management