



17/11/2014

PUR NATUR FRESH CREAM 38% 1L

ART.nr. 300



PRODUCT DESCRIPTION

Pur Natur fresh organic cream (38%) is ideal for all your gastronomic creations. Available in a handy re-sealable 1 litre carton.

INGREDIENTS

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Pur Natur nv ■ Hoogstraat 25 ■ B-9770 Kruishoutem
T. +32 (0)9 333 93 99 ■ F. +32 (0)9 333 93 94
sales@purnatur.be ■ www.purnatur.b

Versie 2



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AVERAGE NUTRITIONAL VALUES (per 100 g)

| | |
|--------------------|--------|
| energy (kcal) | 361 |
| energy (kJ) | 1490 |
| fat | 38 g |
| of which saturates | 24.5 g |
| carbohydrates | 4.3 g |
| of which sugars | 2.2 g |
| protein | 2,0 g |
| salt | 0.2 g |

ALLERGENS

- absent

+ present

- Peanuts and products thereof
- Eggs and products thereof
- Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof
- Lupine and dervatives
- + Milk and products thereof (including lactose)
- Mustard and products thereof
- Crustaceans and products thereof
- Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof
- Celery and products thereof
- Sesame seeds and products thereof
- Soybeans and products thereof

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- Fish and products thereof
- Molluscs and derivatives
- Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO₂

ORGANOLEPTICAL ASPECTS

| | |
|---------------|-----------------------|
| taste | no strange influences |
| smell | no strange influences |
| visual aspect | no strange influences |

BACTERIOLOGY

| | | |
|--------------------------------------|--------------------------|---------|
| enterobacteriaceae (VRBG, 30°C, 24h) | on production date | < 10/ml |
| | at the end of shelf life | 10/ml |
| yeasts (YGC, 25°C, 72h) | on production date | < 10/ml |
| | at the end of shelf life | 100/ml |
| moulds (YGC, 25°C, 72h) | on production date | < 10/ml |
| | at the end of shelf life | 10/ml |

ORGANIC GUARANTEE

See certificate of conformity Certisys, licence number 20773

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PRESERVATION

| | |
|--------------|-----------------------------|
| Preservation | max 7°C |
| Best before | Day of production + 28 days |

GMO DECLARATION

| | |
|-----------------|---|
| GMO declaration | Conform EU regulation 1829/2003 and 1830/2003 is no GMO labelling required for this product |
|-----------------|---|

PACKAGING & LABELING

| | Unit | Box |
|-------------------|---------------|---------------|
| Length (cm) | 7 | 30,5 |
| Width (cm) | 7 | 23 |
| Height (cm) | 23,7 | 24 |
| Diameter (cm) | | - |
| Net weight (kg) | 1 | 6 |
| Gross weight (kg) | 1,03 | 6,353 |
| Barcode | 5412971003006 | 5412971903009 |
| Intrastat | 04015031 | - |

PALETTISATION

| | | | |
|-------------------|-----|--------------------------|------|
| pieces per box | 6 | Type of pallet | EURO |
| boxes per layer | 25 | Pallet weight | 0 |
| pieces per pallet | 600 | Type of packing material | Bric |
| layers per pallet | 4 | | |

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