



17/11/2014

PUR NATUR SOUR CREAM 30% 200G

ART.nr. 305



PRODUCT DESCRIPTION

Pur Natur organic sour cream (30%) is ideal for all your gastronomic creations. Available in resealable a 200g cup.

INGREDIENTS

PAG 1/4

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)	289
energy (kJ)	1190
fat	30,0 g
of which saturates	18,8 g
carbohydrates	2,7 g
of which sugars	2,7 g
protein	2,0 g
salt	0,1 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 derivatives
- + 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

PAG 2/4

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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

PAG 3/4

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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
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PACKAGING & LABELING

	Unit	Box
Length (cm)	9,5	31
Width (cm)	9,5	19,9
Height (cm)	6,5	7,4
Diameter (cm)	9,5	-
Net weight (kg)	0,2	1,2
Gross weight (kg)	0,21	1,342
Barcode	5412971003051	5412971903054
Intrastat	04039059	-

PALETTISATION

pieces per box	6	Type of pallet	EURO
boxes per layer	12	Pallet weight	0
pieces per pallet	1080	Type of packing material	Plastic
layers per pallet	15		

PAG 4/4

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