

TELEFAX

07 91-97191-25

*Wir begleiten
Ihre erfolgreiche
Getränkeherstellung*

**SCHLISSMANN
SCHWÄBISCH HALL**

Telefon 07 91/9 71 91-0



Last update: 1/2018

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 10 ³

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	of which Sugar (g):	20,3
unsaturated fatty acids (g):	4,3	dietary fibres (g):	0
polyunsaturated (g):	0,6	protein (g):	3
trans-fatty acids (g):	0,3	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-