



Lust am Kochen.
Freude am Genuss.

Specification QimiQ Sauce Base

<u>1. Generic name</u>	Half cream preparation(15,5% fat) with starch
<u>2. Description</u>	white colour, smooth texture
<u>3. Flavour and odour</u>	clean, neutral, typical, creamy, well balanced
<u>4. Production procedure</u>	QimiQ Sauce Base is processed from cream and milk (containing 16% fat). After adding starch the cream is homogenised, UHT processed and packed aseptically into SIG Combibloc.
<u>5. Application</u>	Creamy dairy base for creamy soups and sauces.
<u>6. Ingredients</u>	97% half cream (16% fat), 3% starch (waxy maize and tapioca starch).
<u>7. Chemical values</u>	Fat 15,5 +/- 0,2% pH 6,6 +/- 0,2
<u>8. Bacteriological values</u> (max.values)	Total bacteria count <10/g Bacillus cereus <3/ml Coliforms neg/ml E.coli neg/ml Salmonella ssp. neg/25ml Listeria monocytogenes neg/25ml
<u>9. Nutritional information per 100g:</u>	Energy 745 kJ, 178 kcal Fat 15,5g of which saturates 10,6g Carbohydrates 6,7g of which sugars 3,7g Protein 2,9g Salt 0,14g Fibre <0,4g
<u>10. Food law</u>	Production, packaging, weight control and labelling conforms to the relevant regulations of EU. No labelling requirements referring to GMO regulation (EC) 1829/2003 and 1830/2003. Free from gluten.
<u>11. Food Allergens</u>	Milk protein, lactose.
<u>12. Storage/Transport</u>	Clean, dry, packaging not damaged. Do not freeze. Unopened 12 months shelf life at room temperature.



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<u>13. Packing</u>	250g, 300g, 1kg SIG Combibloc, 12 packs in a cardboard-box
<u>14. Producers</u>	SalzburgMilch GmbH, A-5020 Salzburg
<u>Date of issue</u>	30.07.2014

QimiQ Handels GmbH, Lettlweg 5, A-5322 Hof / Salzburg, Austria

Signature:

Chairman

Quality Control

Rudolf F. Haindl

Ing. Theresia Schlögl