

# UFS Productspecification

Page 1 of 4

04-Jan-2017 08:44

Spec. / Rev. 66412213IS / 2

Description Blue Band Professional 31% Lactose free 1L BNF

Created By Catherine Jetteur

Created On 04-Jan-2017 08:38:33

Status CURRENT

Frame Id / Rev. G-FOODS-CON-GLOBAL / 21

Last Modified By Catherine Jetteur

Planned Eff. 04-Jan-2017

Specification Type CON

Last Modified On 04-Jan-2017 08:39:37

Language Nederlands

Current On 04-Jan-2017 08:40:05

## Algemene informatie

### Description

Blue Band Koken &amp; Opkloppen 1L

### Exemption Flags

<input type="checkbox"/>	Exempt from Artwork
<input type="checkbox"/>	Exempt from NEP Reporting

### Product Name

Country	Brand Name	Product Name
	Blue Band	Koken & Opkloppen Lactosevrij

### Legal Description

Country	Descriptive Name	Note
	Een lactosevrij product op basis van karnemelk en plantaardig olie.	

### Symbols/Logos

green dot logo

## Ingredient Declaration

### Ingrediënten declaratie

Ingrediënten: KARNEMELK (21%), plantaardige oliën (30%) (volledig geharde palm, kokos), magere MELK\* (MELK, lactase), gemodificeerd maïszetmeel, emulgator (suikeresters van vetzuren, mono- en diglyceriden van vetzuren, SOJALECITHINE), stabilisator (guargom, johannesbroodpitmeel), enzym (lactase), aroma's.

\* magere melk is lactosevrij.

## Claims and Declarations

### Declarations

Eigenschap	Waarde	Eenheid	Opmerking
Portions/Doses/Uses	67	No.	
Volume	1	l	e
Volume per serving/portion	15	ml	
Density	1,011	g/cm <sup>3</sup>	

### Risk of Cross Contamination during Processing

Information captured in the following property groups relates to the total allergen status of a product i.e. allergens inherent in the underlying ingredient composition of the product in addition to those due to cross contamination during processing of the product and which impact on final product labelling

### Food Allergen / Food Intolerance

Eigenschap	Yes	No	Concentration	enhei	Comp of RM	Contam.	Opmerking
Gluten bevattende granen	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Schaaldieren	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Weekdieren	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Ei	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Vis	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Pinda's	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Soja	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Melk	<input checked="" type="checkbox"/>	<input type="checkbox"/>		mg/kg	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Noten	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Sesamzaad	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Sulfiet (=> 10mg/kg)	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Selderij	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	

# UFS Productspecification

Page 2 of 4

04-Jan-2017 08:44

Spec. / Rev. 66412213IS / 2

Description Blue Band Professional 31% Lactose free 1L BNF

Created By Catherine Jetteur

Created On 04-Jan-2017 08:38:33

Status CURRENT

Frame Id / Rev. G-FOODS-CON-GLOBAL / 21

Last Modified By Catherine Jetteur

Planned Eff. 04-Jan-2017

Specification Type CON

Last Modified On 04-Jan-2017 08:39:37

Language Nederlands

Current On 04-Jan-2017 08:40:05

## Food Allergen / Food Intolerance [Continued]

Eigenschap	Yes	No	Concentration	enheid	Comp of RM	Contam.	Opmerking
Mosterd	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	
Lupine	<input type="checkbox"/>	<input checked="" type="checkbox"/>		mg/kg	<input type="checkbox"/>	<input type="checkbox"/>	

## Dietary - Guaranteed

Eigenschap	Yes	No	Opmerking
Hal-al	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Kosher	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Vegan	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Ovo Lacto Vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Lacto Vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Gluten Free	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

## Foods Free from

Eigenschap	Yes	No	Opmerking
Irradiation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Meat	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Alcohol	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

## On Pack Claims

Eigenschap	Omschrijving	Note
Claim 1	Lactosevrij	
Claim 2	Hoge stabiliteit in warme bereidingen en bij opkloppen	
Claim 3	alternatief voor crème	
Claim 4	.	
Claim 5	.	
Claim 6	Vet 31%	
Claim 7	.	
Claim 8	.	
Claim 9	.	
Claim 10	2.5 keer meer volume wanneer opgeklopt	
Claim 11	Snelle binding	
Claim 12	Stabiel in zure bereidingen	
Claim 13	Stabiel in warme bereidingen	
Claim 14	Bain marie stabiel	
Claim 15	.	

## Additional Claims

Eigenschap	Omschrijving	Note
Claim 1	Vegetarisch	

## Claims / Disclaimers

- \* 2.5 keer meer volume wanneer opgeklopt - Vloeistof of suiker kunnen worden toegevoegd tijdens het kloppen
- \* Snelle binding - Een kortere reductietijd en een hoger rendement
- \* Stabiel in zure bereidingen - Bestand tegen de opname van zure of alcoholische ingrediënten
- \* Stabiel in warme bereidingen - Schift niet, zelfs bij hoge temperaturen
- \* Bain Marie stabiel - Schift niet of ontwikkelt geen vel na 2 uur in bain-marie(80 °C).

## Instructions

### Instructions for Use

### Storage Instructions

Gekoeld bewaren (2°C- 7°C). Niet invriezen. Eenmaal geopend max. 3 dagen houdbaar.

# UFS Productspecification

Page 3 of 4

04-Jan-2017 08:44

Spec. / Rev. 66412213IS / 2

Description Blue Band Professional 31% Lactose free 1L BNF

Created By Catherine Jetteur

Created On 04-Jan-2017 08:38:33

Status CURRENT

Frame Id / Rev. G-FOODS-CON-GLOBAL / 21

Last Modified By Catherine Jetteur

Planned Eff. 04-Jan-2017

Specification Type CON

Last Modified On 04-Jan-2017 08:39:37

Language Nederlands

Current On 04-Jan-2017 08:40:05

## Safety Instructions

.

## Disposal Instructions

--

## Voedingswaarde

### Nutrition Information

Voedingswaarden per 100 ml product

### On Pack Nutrition Information [As Sold]

#### On-Pack Nutrition Information as Sold

Eigenschap	Waarde
Serving Size	15 ml

Typical values	Attribuut	Eenheid	per 100g as sold	per 100ml as sold	per Serving
Energie		kJ	1230	1244	187
Energie		kcal	294	297	45
Eiwitten		g	1,8	1,8	<0,5
Koolhydraten		g	3,4	3,4	0,5
Koolhydraten waarvan	Suikers	g	2	2	<0,5
Vet		g	31	31	4,6
Vet waarvan	Verzadigd	g	28	28	4,2
Salt	as NaCl	g	0,09	0,09	0,01

Nutrients	Attribuut	Guideline Daily Amount	%	GDA synonym
Energie		8400	2	DVR
Energie		2000	2	DVR
Eiwitten		50	<1	DVR
Koolhydraten		260	<1	DVR
Koolhydraten waarvan	Suikers	90	<1	DVR
Vet		70	7	DVR
Vet waarvan	Verzadigd	20	21	DVR
Salt	as NaCl	6	<1	DVR

#### Reference Intake

\* % van Referentie-inname van een gemiddelde volwassene (8400 kJ/2000 kcal)

### On Pack Nutrition Information [As Prepared]

#### Reference Intake

\* % van Referentie-inname van een gemiddelde volwassene (8400 kJ/2000 kcal)

## Contact Details

### Company Contact Information

www.ufs.com

Unilever Food Solutions  
Postbus 1250  
3000 BG Rotterdam Tel. 010-4394308

Unilever Food Solutions

# UFS Productspecification

Page 4 of 4

04-Jan-2017 08:44

**Spec. / Rev.** 66412213IS / 2

**Description** Blue Band Professional 31% Lactose free 1L BNF

**Created By** Catherine Jetteur

**Created On** 04-Jan-2017 08:38:33

**Status** CURRENT

**Frame Id / Rev.** G-FOODS-CON-GLOBAL / 21

**Last Modified By** Catherine Jetteur

**Planned Eff.** 04-Jan-2017

**Specification Type** CON

**Last Modified On** 04-Jan-2017 08:39:37

**Language** Nederlands

**Current On** 04-Jan-2017 08:40:05

## Company Contact Information [Continued]

Unilever Belgium  
Humaniteitslaan 292 Bld de l'Humanité  
B-1190 Brussels Tel. 0800/16121

## **Lokale informatie**

MRDR: 21132101  
EAN CU: 8714100601044  
EAN DU: 8714100113219