

Product Specification

Product:	Ice Cream Direct Eeazy Soft Whip Ice Cream	Issue Number:	8
	Mix 12x1Lt		
Resource Number:	0860416	Issue Date:	18/05/2021

Production Site:	Newtownards		
Inner Barcode:	None	Outer Barcode:	05018045913327
Gross Weight (Kg):	13.33	Net Weight (Kg):	12.91
Palletisation:	Cases per layer: 15 Layers on pallet: 5 Qty on pallet: 75	Outer case dimensions:	391mm x 201mm x 169mm

Product Description: UHT Ice Cream Mix with Non Milk Fat

Uses / Benefits:	Delicious ice cream mix for commercial soft serve ice cream machines. Ready to use. No hydrogenated oil.
Packaging:	12 x 1 Litre Aseptic Cartons
Shelf Life:	9 months from date of manufacture
Ingredients:	Skimmed Milk , Sugar, Vegetable Oils (Coconut, Palm), Emulsifier E471, Stabilisers E410, E407, Flavouring.
Allergy Advice:	For allergens, see ingredients in bold

Nutritional Information: Approximate Composition

Nutrient	Per 100 g
Energy	543kJ/ 130kcal
Fat	5.9g
-of which saturates	3.9g
Carbohydrate	16.2g
-of which sugars	16.2g
Protein	2.9g
Salt	0.1g

Salt content is exclusively due to the presence of naturally occurring sodium

Instructions for Use:For use in ice cream machines. Please refer to machine operating instructions.
Shake well before use.Storage Instructions:Store in a cool, dry place below +20°C. Once opened, keep refrigerated (below
+5°C) and use within 3 days.



Suitable For:					
Coeliacs	Yes	Kosher	No	Vegans	No
Halal	Yes	Lactose Intolerance	No	Vegetarians	Yes
Halal Certified	No				

Free From:					
Celery	Yes	GM Ingredients	Yes	Nuts	Yes
Cereals containing Gluten	Yes	Lupin	Yes	Peanuts	Yes
Crustaceans	Yes	Milk	No	Sesame Seeds	Yes
Eggs	Yes	Molluscs	Yes	Soybeans	Yes
Fish	Yes	Mustard	Yes	Sulphur Dioxide	Yes

Analytical Information

Appearance / Colour:	White, as per accepted standard.
Flavour:	Clean, sweet, creamy, free from rancidity and taints
Foreign Matter:	Absent
Fat:	5.9+/-0.5%
Microbiological:	The product is sterilised by UHT treatment and aseptically packed. As such it is commercially sterile. Sterility is assured by incubation of representative batch samples at 32°C for 3 days prior to analysis by enzymatic bioluminescence.
Processing:	Sterilised by UHT treatment. Packed under aseptic conditions
Coding:	Production Code: Machine/Year/Day of Year/Time Best Before: DD/MM/YYYY
Legislation:	The product meets all relevant UK & EC legislation

Please note: Lakeland Dairies assume that where the content of the above specification is not queried, or the specification is not rejected by the customer, the customer has accepted the specification and the product manufactured in accordance with it.