



Technical specification - product description

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OAT 10% COFFEE CREAMER

RECIPE NUMBER: 1		PLANT GOURMET: OAT A MILK SUBSTITUTE	
QUALITY REQUIREMENTS: ORGANOLEPTIC: Appearance: homogeneous liquid Color: white Taste and smell: specific and characteristic for Oat product without foreign smell and taste Consistency: liquid NUTRITIVE VALUE:			
Nutrition	per 100 ml	Per 12 ml	*% RI per 12 ml
Energy	270kJ/65 kcal	32kJ/7.8 kcal	1%
Fat	3.6g	0.5g	1%
- of which saturates	2.8g	0.4g	2%
Carbohydrates	7.1g	1g	<1%
- of which sugars*	4.6g	0.6g	1%
Protein	0.8g	0.1g	<1%
Fibre	0.33g	0.04g	<1%
Salt	0.03g	0.004g	<1%
Calcium	32mg	4mg	<1%
*Reference intake of an average adult (8400kJ/2000kcal) *contains naturally occurring sugar from oat PHYSICAL AND CHEMICAL CHARACTERISTICS : Fat: 3,5-3,6 % pH: 7,0-7,5 MICROBIOLOGICAL REQUIREMENTS : PROCESS HYGIENE CRITERIA: Total plate count in 1 ml- absent Enterobacteriaceae in 1 ml- absent CRITERIA FOR PROCESS SAFETY: Listeria monocytogenes in 25 ml- absent Mold in 1ml- absent Yeast in 1 ml- <1 cfu/ml			
INGREDIENTS: water, oat 10% , rapeseed oil, fibre, sea salt, acidity regulator (potassium phosphate), stabiliser (gellan gum), sugar and lactose free, contains natural sugars, enriched with calcium (calcium carbonate).		PRODUCT DESCRIPTION: The product is homogenized and sterilized at a specified fat content. It is acceptable to use an emulsifier and acidity regulator. The product contains allergens (oat). The product is free of GMOs.	
PRODUCT DESIGNATION: Product designed for all population group, except infants and people with individual medical contraindications.			
PACKAGING AND MARKING: Single pots: box-80x12g or retail pack-10x10g Unit packaging: cups of polystyrene film, heat-sealed aluminium film. Net content, fat content, best before, batch number feature on the product. Master pack: cardboard printed with: name and address of the manufacturer, bar code, storage conditions, nutritive value, ingredients, bold allergen, batch number and best before.		STORAGE, TRANSPORT AND SHELF LIFE: Keep in a temperature between +4C and +25C. The product must be transported in vehicles authorized for the transport of food. The product should be consumed within 6 months from the date of production.	
TERMS OF CONSUMPTION : The product is suitable for direct consumption in addition to coffee, tea, sauces, soups and salads.			

Prepared:.....

Approved:.....