

**UPFIELD**

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BRANCH (PRODUCTION PLANT) : UPFIELD US INC. 27080 W. 159TH STREET NEW CENTURY, KANSAS 66031

PRODUCT OF GERMANY

Issue/Rev.: 1/0**Update: 21 Oct 2022****PRODUCT SPECIFICATIONS****Product name:** Violife Just Like Heavy Whipping Cream**Product description** Violife Brand: Plant Cream 1L**GMO statement** Non-GMO**Ingredients** LENTIL PREPARATION (WATER, LENTIL PROTEIN), PLANT-BASED OIL BLEND FROM COCONUT AND CANOLA OILS, SUGAR, MODIFIED CORN STARCH, SUCROSE ESTERS OF FATTY ACID, NATURAL FLAVOR, MONO AND DI-GLYCERIDES, SALT, GUAR GUM, SUNFLOWER LECITHIN, LOCUST BEAN GUM, BETA-CAROTENE (COLOR).**Vegan statement** Product is Vegan but not certified**Allergen declaration** No Allergens**Certifications** KOSHER ☒ HALAL ☒ ORGANIC ☐ VEGAN ☐ BRC ☐ IFS ☐ ISO22000 ☐ ISO9001 ☐ NON-GMO PROJECT ☐**Physicochemical specifications & Nutritional Value**

Parameter	Value per 100 g	Value per serving size 1 tbsp (15 mL) ROUNDED	DV (%)	Methodology
Energy (Calories)	289.23	45	6	Calculation
Total Fat (g)	31.3	4.5	6	Calculation
Saturated Fat (g)	18	2.5	15	Calculation
Trans Fat (g)	0.1	0	0	Calculation
Cholesterol (mg)	9.7	0	0	Calculation
Sodium (mg)	44.8	5	1	Calculation
Total Carbohydrate (g)	2	0	0	Calculation
Dietary Fiber (g)	0.2	0	0	Calculation
Total Sugars (g)	1.27	0	0	Calculation
Includes (g) Added Sugars	1.2	0	0	Calculation
Protein (g)	0.6	0	0	Calculation
Vitamin D (mcg)	0	0	0	Calculation
Calcium (mg)	3.3	0	0	Calculation
Iron (mg)	0	0	0	Calculation
Potassium (mg)	0.12	0	0	Calculation
Vitamin B12 (mcg)	0	0	0	Calculation

Allergen: x = present - = not present

1.1 Wheat -	3.0 Egg -	8.4 Cashews -	11.0 Sesame -	22.0 Glutamate (E620-E625) -
1.2 Rye -	4.0 Fish -	8.5 Pecan nuts -	12.0 Sulphur dioxide and sulphites (>10 mg/kg)	23.0 Chicken meat -
1.3 Barley -	5.0 Peanuts -	8.6 Brazil nuts -		24.0 Coriander -
1.4 Oats -	6.0 Soy -	8.7 Pistachio nuts -	13.0 Lupin -	25.0 Corn / Maize x
1.5 Spelt -	7.0 Cow's milk -	8.8 Macadamia nuts -	14.0 Molluscs -	26.0 Legumes x
1.6 Kamut -	8.1 Almonds -	8 (*) Nuts -	Additional allergens -	27.0 Beef -
1 (*) Gluten -	8.2 Hazelnuts -	9.0 Celery -	20.0 Lactose -	28.0 Pork -
2.0 Crustaceans -	8.3 Walnuts -	10.0 Mustard -	21.0 Cocoa -	29.0 Carrot -

Microbiological analyses

Parameter	Target	Methodology
Total Plate Count (at 37°C) [cfu/g]	<=10 ³	AOAC: Cert no. 121403
Yeasts & Moulds [cfu/g]	<=10	AOAC: Cert no. 121301
Coliforms [cfu/g]	<=10	AOAC: Cert no. 041701

E. Coli	[cfu/g]	<=10	AOAC: Cert no. 051081
Packaging	1L tetra		
Traceability	Code Date: MMM/DD/YY Plant Code Time		
Suitable consumer	Food Service Establishments / Restaurants		
Intended use	Use like heavy cream		
Storage & Transportation:	Refrigeration required: Truck Refer set at 35F; Product Temp at Delivery: 35-55F		