

Product Profile / Terms and Conditions

Name of Product	LA PANNA DI PA' UHT cream with 38% fat			
JAN Code	8055684060002□	Package	Materials	Tetra Brik Aseptic
Use by date	180 DAYS FROM PRODUCTION		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 9,5 6,5 17,0 Inner Capacity 1 litre
Minimum Units of Delivery	1 PALETTE	Packing	Materials	CARTON BOX Volume 12 litres
Lead Time	30 DAYS SINCE ORDER CONFIRMATION		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 39,0 19,0 17,0 Weight (kg) 12,0
Storage Condition	<input type="checkbox"/> Normal Temperture <input checked="" type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen <div style="display: inline-block; vertical-align: middle; margin-left: 20px;"> (+4/5°C) </div>	Reference Price	<input checked="" type="checkbox"/> EXW <input type="checkbox"/> CIF € 4,61 *varied by terms and conditions	Prices are valid before Prices are based on the CLAL weekly quotation and remain valid as long as the quotation does not vary by more than 5%.
Certifications (Products/System)	IFS/BRC/HALAL/GLUTEN FREE			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X gr /100ml of product)
Cow's milk cream	ITALY	ENERGY	259kcal
		FATS	38g
		of which saturated fatty acids	25,5g
		Carbohydrates	3,2g
		of which sugars	3,2g
		Proteins	2g
		salt	0,1g
Product Characteristics		Use Scenes (Usage - Recipes)	
Long-life UHT cream with 38% fat Cream subjected to UHT treatment, homogenized and aseptically packaged Dense white liquid and characteristic cream flavour		PASTRY	

Product Picture

<p>La Panna di Pa' UHT - 38% PRONTA DA MONTARE</p> <p>SENZA ADDENSANTI NÉ STABILIZZANTI</p> <p>Perfetta per torte, gelati e frutta.</p> <p>SOLO LATTE ITALIANO</p>	Allergen (Specific Raw Materials) Milk and milk-based products
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Product Profile / Terms and Conditions

Name of Product	LA PANNA DI PA' UHT cream with 35% fat			
JAN Code	8055684060057□	Package	Materials	Tetra Brik Aseptic
Use by date	180 DAYS FROM PRODUCTION		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) Inner Capacity 9,5 6,5 17,0 1 litre
Minimum Units of Delivery	1 PALETTE	Packing	Materials	CARTON BOX Volume 12 litres
Lead Time	30 DAYS SINCE ORDER CONFIRMATION		size/Gross weight	Length(cm) × Width(cm) × Height (cm) Weight (kg) 39,0 19,0 17,0 12,0
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen <div style="display: inline-block; vertical-align: middle; margin-left: 20px;"> (+4/5°C) </div>	Reference Price	<input checked="" type="checkbox"/> EXW <input type="checkbox"/> CIF € 4,35 <small>*varied by terms and conditions</small>	Prices are based on the CLAL weekly quotation and remain valid as long as the quotation does not vary by more than 5%. Prices are valid before
Certifications (Products/System)	IFS/BRC/HALAL/GLUTEN FREE			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X gr /100ml of product)
Cow's milk cream	ITALY	ENERGY	259kcal
		FATS	35g
		of which saturated fatty acids	23,5g
		Carbohydrates	3,4g
		of which sugars	3,4g
		Proteins	2,2g
		salt	0.1g
Product Characteristics		Use Scenes (Usage - Recipes)	
Long-life UHT cream with 35% fat Cream subjected to UHT treatment, homogenized and aseptically packaged Dense white liquid and characteristic cream flavour		PASTRY	

Product Picture

	Allergen (Specific Raw Materials) Milk and milk-based products
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FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	LA PANNA DI PA' UHT cream with 26% fat						
JAN Code	8055684060101	Package	Materials	Tetra Brik Aseptic			
Use by date	180 DAYS FROM PRODUCTION		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
			9,5	6,5	17,0	1 litre	
Minimum Units of Delivery	1 PALETTE	Packing	Materials	CARTON BOX	Volume	12 litres	
Lead Time	30 DAYS SINCE ORDER CONFIRMATION		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)		
			39,0	19,0	17,0	12,0	
Storage Condition	<input type="checkbox"/> Normal Temperature <input checked="" type="checkbox"/> Refrigerato (+4/5°C) <input type="checkbox"/> Frozen		Reference Price	<input checked="" type="checkbox"/> EXW <input type="checkbox"/> CIF € 3,73 *varied by terms and conditions	Prices are valid before	Prices are based on the CLAL weekly quotation and remain valid as long as the quotation does not vary by more than 5%.	
Certifications (Products/System)	IFS/BRC/HALAL/GLUTEN FREE						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X gr /100ml of product)
Cow's milk cream	ITALY	ENERGY	259kcal
		FATS	26g
		of which saturated fatty acids	17g
		Carbohydrates	3.6g
		of which sugars	3.6g
		Proteins	2.4g
		salt	0.1g
Product Characteristics		Use Scenes (Usage - Recipes)	
Long-life UHT cream with 26% fat Cream subjected to UHT treatment, homogenized and aseptically packaged Dense white liquid and characteristic cream flavour		COOKING	

Product Picture

	<p align="center">Allergen (Specific Raw Materials)</p> <p align="center">Milk and milk-based products</p>

■ Company's profile

Company's Name	PASCAL SRL		
Annual Sales	€3,000,000	Numbers of Employees	14
Name of Representative	LORENZO MULLER		
Website Address	WWW.PASCALSRL.IT		
Company's Address	Via Torino 155, 10028 Trofarello (TO) ITALY		
Factory's Address	Via Torino 155, 10028 Trofarello (TO) ITALY		
Name of the Person in Charge	LORENZO MULLER	E-mail Address	lorenzo.muller@pascalsrl.it
Phone Number	0039 011 0740893	Fax Number	N/A

■ Selling Points of the production process

<ol style="list-style-type: none"> 1. The product is fed into the storage tank (4°C/5°C); 2. Through the heat exchanger, the product is preheated to ~75°C; 3. The product is then fed into the infusion chamber, where it reaches 140°C-150°C in just a few moments via a valve that causes it to flow in the form of a thin film, so as to achieve maximum heat transfer in the shortest possible time, reaching the sterilisation temperature; 4. The sterilised product is sent to the vacuum expansion chamber, in order to extract the residual steam it contains; the product temperature is lowered, returning to that of the preheating phase 5. The product is sent to the sterile homogeniser for high-pressure treatment, in order to achieve greater chemical and physical stability; 6. Before packaging, the outgoing product must be cooled down to the pre-set temperatures for each type; cooling is carried out by passing it through a heat exchanger; 7. The product thus sanitised and homogenised is sent to the aseptic tank, where it will remain for the technical time required to send the product for subsequent packaging: the aseptic tank also means that the normal surplus of cream returning from the filling line does not have to be thermally reprocessed, thus avoiding browning. From this point on, in order not to mechanically damage the cream, we no longer use pumps to push the product into the packaging machines, but adopt an increase in sterile air pressure to maintain a laminar, non-turbulent flow in the pipes; 8. Packaging takes place in aseptic tetrapack, bag-in-box and combo pallet boxes 1,000
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■ Information of Quality Assurance

Inspection of Products	<input type="checkbox"/> Yes <input type="checkbox"/> No	Inspection conducted according to ISO 17025 standards			
Hygiene Management	Production Process	UHT Patented Process			
	Employees	5			
Emergency Response	The Contact Points	The person in charge	Alberto Stura	Phone number	(+39)0110740893
	Documentation	Upon confirm of non-conformity, an email is sent to the customers and the product is immediately recalled. We then carry out tests and controls on the whole supplying chain to investigate the cause of the problem. Product liability insurance up to			