

■ Product Profile / Terms and Conditions

Name of Product	LE CREME DI PA' - Cold Coffee Cream						
JAN Code	8055684063126	Package	Materials	Tetra Brik Aseptic			
Use by date	360 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		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)		
				39,0	19,0	17,0	13,6
Storage Condition	<input checked="" type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen <div style="display: inline-block; vertical-align: middle; margin-left: 20px;"> (20/25°C) </div>	Reference Price	<input checked="" type="checkbox"/> EXW <input type="checkbox"/> CIF € 3.55 <small>*varied by terms and conditions</small>	Prices are valid before	30.6.2026		
Certifications (Products/System)	IFS/BRC/HALAL						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X gr /100ml of product)
Cow's whole milk, cream	ITALY	ENERGY	154kcal
Sugar, dextrose, skimmed milk powder		FATS	3,7g
Modified corn and tapioca starch		of which saturated fatty acids	2,1g
Freeze-dried coffee		Carbohydrates	26,8g
Restricted coffee(freeze-dried coffee , sugar, caramel, flavourings)		of which sugars	26,7g
Stabilizer: carrageenan, salt		Proteins	3,4g
		salt	1,24g
Product Characteristics		Use Scenes (Usage - Recipes)	
Long-life UHT confectionery product Ready-to-use cold coffee cream Creamy café au lait liquid		Served cold directly or using a slush machine. Can be used as filling for various desserts and pastries.	

■ Product Picture

<p>Le Creme di Pa' CAFFÈ AL CUCCHIAIO</p>	<p>Allergen (Specific Raw Materials)</p> <p>Milk and milk-based products</p> <p>Traces: Eggs and egg products: Nuts: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecan nuts [Carya illinoensis (Wangenh .) K. Koch], Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), macadamia nuts or Queensland nuts (Macadamia ternifolia), and their products</p>
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■ 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 L.
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■ Information of Quality Assurance

Inspection of Products	<input checked="" 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			