

Product Specification

Product:	Millac Gold Cooking 12x1LT	Issue Number:	4
Resource Number:	40000626	Issue Date:	19/06/2026

Production Site:	Newtownards		
Inner Barcode:	5010652997318	Outer Barcode:	05010652750067
Gross Weight (Kg):	12.527	Net Weight (Kg):	12.107
Palletisation:	Cases per layer: 12 Layers on pallet: 6 Qty on pallet: 72	Outer case dimensions:	Ext: 395mm x 200mm x 174mm

Product Description: It thickens faster than dairy cream, delivers greater yield and doesn't split when used with acidic ingredients like tomato and lemon juice. No reduction needed. Excellent Stability.

Uses / Benefits: A cream alternative created especially for cooking.

Packaging: 12x1LT Aseptic Carton

Shelf Life: 7 months from date of manufacture

Ingredients: Buttermilk (**Milk**), Water, Vegetable Oil (Sunflower), Cream 3.3% (**Milk**), Modified Starch, Emulsifier E481, Stabiliser E412, Acidity Regulators E331, E339(b), Colour (Beta Carotene).

Allergy Advice: For allergens, see ingredients in **bold**

Nutritional Information: Approximate Composition

Nutrient	Per 100g	Per
Energy	672kJ/ 163kcal	kJ/kcal
Fat	15g	g
-of which saturates	1.4g	g
Carbohydrate	4.8g	g
-of which sugars	4.8g	g
Protein	2.1g	g
Salt	0.14g	g

Instructions for Use: Shake well before use. Cannot be whipped.

Storage Instructions: Store unopened in a cool dry place below +20°C. Once opened store between +2°C - +8°C and use within 3 days.

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

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:	Pale cream as per standard
Flavour:	Clean, free from foreign odours and taints
Foreign Matter:	Absent
Fat:	15% ± 1%
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:	The product is 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.