

Product Specification

Product:	Millac Gold 12x1LT	Issue Number:	3
Resource Number:	40001267	Issue Date:	27/04/2026

Production Site:	Newtownards		
Inner Barcode:	5010652045118	Outer Barcode:	05010652405110
Gross Weight (Kg):	12.517	Net Weight (Kg):	12.097
Palletisation:	Cases per layer: 12 Layers on pallet: 6 Qty on pallet: 72	Outer case dimensions:	Ext: 395mm x 200mm x 174mm

Product Description: A blend of buttermilk, vegetable fat and dairy fat

Uses / Benefits: For whipping, cooking and pouring.
Stable in cooking, does not split and is freeze-thaw stable. Whips up to 3 times volume.

Packaging: 12x1LT Aseptic Carton

Shelf Life: 9 months from date of manufacture

Ingredients: Buttermilk, Vegetable Oil (Fully Hydrogenated Palm), Cream (6%) (**Milk**), Vegetable Oil (Palm), Buttermilk Powder, Emulsifiers E472(b), E475, E435, E471, E433, Stabilisers E410, E407, Salt, Natural Flavouring (**Milk**), Colour E160(a).

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

Nutritional Information: Approximate Composition

Nutrient	Per 100g	Per
Energy	1353kJ/ 328kcal	kJ/kcal
Fat	33.5g	g
-of which saturates	28.6g	g
Carbohydrate	4g	g
-of which sugars	4g	g
Protein	2.7g	g
Salt	0.1g	g

Instructions for Use: Before whipping, chill in a refrigerator for 12 hours.
Whip on medium speed to prevent splashing, then on high speed until the required whip is achieved.

For cooking and pouring, use straight from the pack.

Storage Instructions: Store at all times below +20°C. Once opened, refrigerate 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 odours and taints
Foreign Matter:	Absent
Fat:	33.5% ± 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:	Sterilise by UHT treatment. Packed under aseptic conditions.
Coding:	Production Code: Machine/ Year/ Day or 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.