SAP No: 3112967

Anchor UHT Aerosol Whipped Cream, 12x400g Carton

Product Description

Anchor Aerosol Thickened (Whipping) Cream delivers ready-to-use whipped cream in an easy-to-use aerosol canister.

With a long shelf life, you can enjoy consistent and convenient whipped cream ready for when you need it. Perfect as a dairy topping for beverages and desserts.

Claims and Trademarks

ANCHOR, the Anchor logo, the Packaging Design and the FONTERRA DAIRY FOR LIFE logo are trade marks of Fonterra Group of the Companies.

Suggested Uses

Perfect for beverages and desserts.

Ingredients

Cream (97%) (**Milk**), Gas Propellant (Nitrous Oxide), Emulsifier (471), Stabiliser (407).

Allergens & Advisory Statements

Contains: Milk

WARNING:
- Pressurised container: May burst if heated. Keep out of reach of children.
- Keep away from heat, hot surfaces, sparks, open flames and other ignition sources.
- Don't pierce or burn, even after use.
- Protect from sunlight. Do not expose to temperatures exceeding 50°C.

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PRODUCT BULLETIN

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Anchor UHT Aerosol Whipped Cream, 12x400g Carton

Fonterra Brands Australia Pty Ltd | Version 2 | Date: 27/2/2023

Information

NUTRITION INFORMATION		
Servings per package: 20		
Serving size: 20 g		
	Avg. Quantity per 20 g Serving	Avg. Quantity per 100 g
Energy	278 kJ (75 Cal)	1390 kJ (377 Cal)
Protein	LESS THAN 1 g	2.5 g
Fat, total	7.0 g	35.0 g
- saturated	5.0 g	25.0 g
Carbohydrate	LESS THAN 1 g	3.0 g
- sugars	LESS THAN 1 g	3.0 g
Sodium	8 mg	40 mg

Dietary Suitability

Halal Certified	Yes
Kosher Certified	No
Vegetarian Suitable	Yes
Organic Certified	No

Typical Organoleptic Analysis

Colour	Ivory white colour, typical cream colour
Odour	Fresh, no objectionable odours.
Texture	Light, smooth yet aerated in texture, disperses easily in the mouth. Spoonable. Retains peaks/holds form.
Flavour	Typical cream taste. Fresh, light with no objectionable aftertaste. No off flavour.

Typical Physical Analysis

Organoleptic quality	Typical - Internal method
Consistency	Typical - Internal method

Typical Microbiological Analysis

Commercial sterility	Pass

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Typical Chemical Analysis

Milk Fat % m/m	34.5 - 35.5%

Packaging Details

APN No	9310053106422
TUN No	19310053107839
Unit Net Weight	400 g e
Packaging Format	Cream is packed in Aerosol Cans with ready to use nozzle, packed in a carton.
Consumer Unit Dimensions (LxWxH)	65.0 x 65.0 x 258.0 (mm)
Consumer Unit per Trading Unit	12
External Carton Dimensions (LxWxH)	279 x 207 x 261 (mm)
Carton Net Weight	4.8 kg
Carton Gross Weight	6.37 kg
Cartons Per Pallet	96
Layers Per Pallet	4
Cartons Per Layer	24

Storage and Distribution

Storage Requirements	Keep refrigerated at or below 4°C. Do not freeze.
Shelf Life	365 Days
Secondary Storage Requirements	Wash nozzle after each use.

Date Coding

Consumer Unit Item	Consumer Unit Coding Format	Consumer Unit Sample
Can	Line 1: Lot Number, Production Date. Line 2: Time Code, Best Before Date	Line 1: L210575/ PROD 11.05.2021. Line 2: 10:09/ BBD 04 02 2022

Trading Unit Item	Trading Unit Coding Format	Trading Unit Sample
Carton	Line 1: Production Date. Line 2: Best Before Date, Lot Number	Line 1: PRODUCTION DATE:28.01.2021. Line 2: BEST BEFORE:28.01.2022 LOT210148

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Fonterra Dairy for life
Fonterra Brands Australia Pty Ltd | Version 2 | Date: 27/2/2023

Country of Origin

Made in Belgium

Food Safety and Quality Programmes

In order to manage the various procedures, processes, resources and activities required to strictly control, maintain, monitor and enforce the safety and quality of products manufactured by Fonterra Australia Pty Ltd, comprehensive quality management systems (QMS) have been implemented at all manufacturing facilities operated by Fonterra Australia Pty Ltd. Products manufactured on behalf of Fonterra at third party manufacturing facilities, such third party manufacturers are required to implement QMS to ensure strict quality control procedures are controlled, maintained, monitored and enforced during manufacture.

These QMS ensure food safety, regulatory and quality requirements are maintained, monitored and enforced through the implementation and management of Codex based HACCP food safety plans (and the compliance of operations to these HACCP plans) to prevent the microbiological, chemical and physical contamination of products.

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