### General information

**Ingredients:** Milk 52%, sugar 45%, glucose syrup, stabilizers (E407, E339, E332), flavouring vanillin

**Combined Nomenclature Code:** 04029910

**Country of origin:** Lithuania

### Organoleptic characteristics

- **Colour:** Brownish. In packing center colour could be a little brighter
- **Consistence:** Homogeneous, spreadable. During storage may occur some sugar crystals
- **Flavour and odour:** Sweet and typical for milk caramel

### Physical and chemical parameters

- **Fat (not less than):** 6%
- **Total solids (not less than):** 68%
- **Sugar (not less than):** 45%
- **Non-fat milk solids (not less than):** 20%
- **Total milk solids (not less than):** 14%
- **Pharmacologically active substances:** not exceeding limits set in Regulation (EU) No 37/2010
- **Contaminants:** not exceeding values fixed in Regulations (EC) No 1881/2006, (EC) No 396/2005
- **Mould, cfu/g:** < 10
- **Coliforms, 1g:** not detected
- **Listeria monocytogenes, 25g:** not detected
- **Salmonella, 25g:** not detected
- **S.aureus, cfu/g:** < 10
- **Yeast, cfu/g:** < 10
- **Mould, cfu/g:** < 10

### Microbiological criteria

- **Total plate count, cfu/g:** ≤ 10,000
- **Yeast, cfu/g:** < 10
- **Mould, cfu/g:** < 10
- **Coliforms, 1g:** not detected
- **Listeria monocytogenes, 25g:** not detected
- **Salmonella, 25g:** not detected
- **S.aureus, cfu/g:** < 10

### Average nutritional and energy values per 100 g

<table>
<thead>
<tr>
<th>Energy value, kJ/kcal</th>
<th>1254 / 297</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fat, g</td>
<td>6,0</td>
</tr>
<tr>
<td>- saturated fatty acids</td>
<td>4,14</td>
</tr>
<tr>
<td>- monounsaturated fatty acids</td>
<td>1,5</td>
</tr>
<tr>
<td>- polyunsaturated fatty acids</td>
<td>0,27</td>
</tr>
<tr>
<td>Carbohydrates, g</td>
<td>54,8</td>
</tr>
<tr>
<td>- sugars</td>
<td>54,8</td>
</tr>
<tr>
<td>- polyols</td>
<td>0</td>
</tr>
<tr>
<td>Protein, g</td>
<td>5,9</td>
</tr>
<tr>
<td>Sodium, g</td>
<td>0,100</td>
</tr>
<tr>
<td>Salt (equivalent: Na×2,5t), g</td>
<td>0,25</td>
</tr>
</tbody>
</table>
GMO
Product does not contain GMO, is not produced from GMO and does not contain any ingredients, produced from GMO.

Allergens
1. Cereals containing gluten and products thereof -
2. Crustaceans and products thereof -
3. Eggs and products thereof -
4. Fish and products thereof -
5. Peanuts and products thereof -
6. Soybeans and products thereof -
7. Milk and products thereof (including lactose) -
8. Nuts and products thereof -
9. Celery and products thereof -
10. Mustard and products thereof -
11. Sesame seeds and product thereof -
12. Sulphur dioxide and sulphites -
13. Lupin and products thereof -
14. Molluscs and products thereof -

Consumption and use
The product is ready to use.
Use directly or as an ingredient in confectionery.
Not suitable for people intolerant to milk and milk products.

Packing
385 g / 397 g
1 kg
Tin cans. 48/24 cans in corrugated cardboard boxes or 12/6 cans in polyethylene package.
Tin cans/tin cans with easy-open lids. 24/12 cans in corrugated cardboard boxes or 6 cans in polyethylene package.

Shelf life and storage conditions
Humidity not up 85%.
Shelf life: 12 months at temperatures between 0°C and 25°C.

Transportation
Covered transport without prejudice to the storage conditions

Legal compliance
Product is manufactured in accordance with LST 1942, certified systems FSSC 22000 (HACCP), ISO 9001, ISO 14001. Conforms to the Republic of Lithuania, European Union and Customs Union legal requirements.

Transition periods
For products placed on the market or labelled prior to the last change made in this specification, some information on the packaging may differ from the present specification, until the stock of the products are exhausted.