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| Product Name: | Criterion Chocolate Ice Cream 1x4L |
| :--- | :--- |


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| Version Approved By: | James Berry | Position: | Technical Manager |


| Supplied By | Northern Bloc, 122 North Street, Leeds, LS7 1AF <br> Tel: 0113 3206656 <br> E Mail: hello@northern-bloc.com <br> Website: www.northern-bloc.com |
| :--- | :--- |
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| Supplier Technical Contact | James Berry <br> Mobile: 07825389535 <br> E Mail: james.berry@northern-bloc.com |

## Legislation \& Warranty statement:

This product has been produced in accordance with all current relevant UK legislation. The information stated is given in good faith and is based upon the product formulation and the data provided by our raw material suppliers.
All reasonable precautions that could be expected of a responsible manufacturer have been taken, however no absolute guarantees can be given that trace / carry over residues will be totally absent.

## Confidentiality:

This specification and the information contained within it remains the property of Northern Bloc and must not be disclosed to any third party without prior written permission.

| Signed on behalf of Northern Bloc | Date: 27.02.23 |
| :--- | :--- | :--- |


| Product Title | Chocolate Ice Cream 4L |
| :--- | :--- |
| Marketing descriptor |  |
| Legal Descriptor | Chocolate flavour ice cream |
| Ingredient Declaration <br> and allergy advice | Partially reconstituted skimmed milk, double cream (milk)(21\%), sugar, <br> dextrose, cocoa mass (4.2\%), cocoa powder (2.6\%), emulsifier (mono- and <br> diglycerides of fatty acids), stabilisers (sodium alginate, guar gum). <br> Allergy advice: for allergens see ingredients in bold. |


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| Nutritional | Typical Values | per 100g | per 100 ml |
| :--- | :--- | :---: | :---: |
|  | Energy (kJ) | 858 | 449 |
|  | Energy (kcal) | 205 | 108 |
|  | Fat (g) | 11.4 | 5.9 |
|  | of which Saturates (g) | 7.9 | 4.1 |
|  | Carbohydrate (g) | 21.6 | 11.3 |
|  | of which sugars (g) | 21.6 | 11.3 |
|  | Fibre | 0.9 | 0.4 |
|  | Protein (g) | 3.7 | 2 |
|  | Salt $(\mathrm{g})$ | 0.1 | 0.06 |


| Recycling Information | Tub and Lid recyclable |  |
| :--- | :--- | :--- |
| Claims or Warnings | Suitable for Vegetarians |  |
| Shelf Life | Total Shelf Life <br> BBE 18 months <br> e.g. BBE 08/2022 | Minimum Shelf Life on Delivery <br> Month of Production +6 months |
| Storage Instructions | Store at $-18^{\circ} \mathrm{C}$ Do not re-freeze once defrosted. |  |


| Microbiological Standards | Target <br> cfu/g | Maximum <br> cfu/g | Reject <br> cfu/g |  |
| :--- | :---: | :---: | :---: | :---: |
| Total Viable Count (TVC) at $30^{\circ} \mathrm{C}$ | $<1000$ | $<10,000$ | $>10,000$ |  |
| Enterobacteriaceae | $<10$ | $<100$ | $>100$ |  |
| E. coli | $<10$ | $<10$ | $>10$ |  |
| Staph aureus (coagulase +ve) | $<20$ | $<20$ | $>20$ |  |
| Bacillus cereus | $<100$ | $<1000$ | $>1000$ |  |
| Yeasts \& Moulds | $<100$ | $<10$ | $<100$ |  |
| Listeria species | Absent in 25g | Absent in 25g | Present in 25g |  |
| Listeria monocytogenes | Absent in 25g | Absent in 25g | Present in 25g |  |
| Salmonella spp. | Testing frequency is monthly |  |  |  |


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| Dietary Requirements | YES | NO | Details |  |
| :---: | :---: | :---: | :---: | :---: |
| Suitable for Ova-Lacto Vegetarians | x |  |  |  |
| Suitable for Vegans |  | X | Contains MILK |  |
| Suitable for Wheat free diet (Coeliacs) | X |  |  |  |
| Suitable for Lactose intolerant |  | X |  |  |
| Suitable for Diabetics |  | X |  |  |
| Suitable for Halal |  | X | Not certified |  |
| Suitable for Kosher |  | X | Not certified |  |
| Food Intolerance Data | YES | NO | May contain |  |
| Free from Cereals containing Gluten (i.e. wheat, rye, barley, oats, spelt, kamut) \& Products thereof | x |  |  | Made in a facility that handles Gluten |
| Free from Soybeans / Soybean Products | X |  |  | made in a facility that handles Soya |
| Free from Fish / Fish Products | x |  |  |  |
| Free from Crustaceans / Crustacean Products | X |  |  |  |
| Free from Egg / Egg Products / Albumen | x |  |  |  |
| Free from Milk / Milk Products |  | X |  | Contains MILK |
| Free from Mustard / Mustard Products | x |  |  |  |
| Free from Celery / Celery Products | x |  |  |  |
| Free from Peanuts / Peanut Products | X |  |  | made in a facility that handles peanuts |
| Free from the following nuts: Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Macadamia \& Queensland nuts / \& products thereof | X |  |  | made in a facility that handles nuts |
| Free from Sesame Seeds / Sesame Seed Products | x |  |  |  |
| Free from Sulphur Dioxide \& Sulphites at concentrations > 10ppm | x |  |  |  |
| Free from Lupin and Lupin Products | X |  |  |  |
| Free from Molluscs and Mollusc Products | x |  |  |  |
| General labelling data | YES | NO |  |  |
| Free from MSG | X |  |  |  |
| Free from Genetically Modified Ingredients Foods | X |  |  |  |
| Free from BEEF / Beef Products | X |  |  |  |
| Free from LAMB /Lamb Products | X |  |  |  |
| Free from PORK / Pork Products | X |  |  |  |
| Free from POULTRY / Poultry Products | X |  |  |  |


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| Unit Packaging |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Size | Code | Packaging |  | Target Net Unit | $\begin{array}{c}\text { Target Gross } \\ \text { Uns }\end{array}$ | Barcode |  |
| 4L | CFC | Tubs | Lids | PP | PP | 2095 |  |$)$


| Outer Packaging |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Case Size | Barcode | Case Dimensions mm |  |  | Target Net Case Weight (g) | Target Gross Case Weight (g) |
|  |  | h | w | d |  |  |
| 1x4L | N/A | N/A | N/A | N/A | N/A | N/A |

