

FINISHED PRODUCT SPECIFICATIONS










Hazelnut Ice Cream


Ingredients: Whole MILK, Sugar, HAZELNUT Paste (HAZELNUTS 100%) (NUTS) (7%), Skimmed MILK Powder, Inverted Sugar, Double Cream (MILK), EGG Yolk, Stabilisers (Dextrose, Locust Bean Gum, Guar Gum)

Allergens Declaration: **EGGS; MILK; NUTS**

Traceability/batch code: Numerical incremental code (i.e. 101-111)

Shelf life and Storage Conditions	12 months shelf life from production date Store at -18 Celsius or below Do not refreeze if thawed completely
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Declared Volume			Packaging used	
10 L	<input type="checkbox"/>		Carboard Box with Plastic Insert	<input type="checkbox"/>
9 L	<input type="checkbox"/>		Rectangular Plastic Bucket with Metal Handle and Plastic Lid	<input type="checkbox"/>
5 L	<input type="checkbox"/>		Round Plastic Bucket with Plastic Handle and Lid	<input type="checkbox"/>
4.5 L	<input checked="" type="checkbox"/>		Plastic Rectangular Tub with Plastic Lid	<input checked="" type="checkbox"/>
4 L	<input checked="" type="checkbox"/>		Plastic Rectangular Tub with Plastic Lid	<input checked="" type="checkbox"/>
2 L	<input type="checkbox"/>		Plastic Rectangular Tub with Plastic Lid	<input type="checkbox"/>
470 ml	<input type="checkbox"/>		470 ml Round Cardboard Tub	<input type="checkbox"/>
200 ml	<input type="checkbox"/>		200 ml Round Cardboard Tub	<input type="checkbox"/>
100 ml	<input type="checkbox"/>		100 ml Round Cardboard Tub	<input type="checkbox"/>

HACCP Statement:	The product complies with HACCP methodology principles.
Company Accreditation:	SALSA - Safe and Local Supplier Approval 

Technical Contact:	technical@icecreamunion.com	
Sales Contact:	Alex Fubini	02072379042
Emergency Contact:	Alex Fubini	07714326042

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Expected Appearance	Not Acceptable Appearance
Uniform	Any Other
Expected Colour	Not Acceptable Colour
Very Light Brown	Any Other
Expected Flavour	Not Acceptable Flavour
Roasted Hazelnuts	Off Flavours
Expected Texture	Not Acceptable Texture
Smooth, Creamy	Sandy, Gritty

Allergen and Dietary Information:

Data relating to allergens are detailed in the table below. This information has been derived from the technical specifications provided by the approved suppliers of the raw materials that make up the finished product.

Contains Cereals (gluten)	<input type="checkbox"/>	May Contain Gluten	<input type="checkbox"/>
Contains Crustaceans/Derivatives	<input type="checkbox"/>	May Contain Crustaceans	<input type="checkbox"/>
Contains Fish/Derivatives	<input type="checkbox"/>	May Contain Fish	<input type="checkbox"/>
Contains Eggs/Derivatives	<input checked="" type="checkbox"/>	May Contain Eggs	<input type="checkbox"/>
Contains Peanuts/Derivatives	<input type="checkbox"/>	May Contain Peanuts	<input type="checkbox"/>
Contains Soybeans/Derivatives	<input type="checkbox"/>	May Contain Soybeans	<input type="checkbox"/>
Contains Molluscs/Derivatives	<input type="checkbox"/>	May Contain Molluscs	<input type="checkbox"/>
Contains Lupins/Derivatives	<input type="checkbox"/>	May Contain Lupins	<input type="checkbox"/>
Contains Milk/Derivatives	<input checked="" type="checkbox"/>	May Contain Milk	<input type="checkbox"/>
Contains Nuts/Derivatives	<input checked="" type="checkbox"/>	May Contain Nuts	<input type="checkbox"/>
Contains Celery/Derivatives	<input type="checkbox"/>	May Contain Celery	<input type="checkbox"/>
Contains Mustard/Derivatives	<input type="checkbox"/>	May Contain Mustard	<input type="checkbox"/>
Contains Sesame Seeds/Derivatives	<input type="checkbox"/>	May Contain Sesame Seeds	<input type="checkbox"/>
Contains Sulphites	<input type="checkbox"/>	May Contain Sulphites	<input type="checkbox"/>
Ice Cream Union cannot be held responsible for unexpected cross contamination of the finished product within the supply chain.			

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NUTRITIONAL INFORMATION PER 100G

Nutritional information is calculated using a nutritional database. All values, unless otherwise stated, are theoretical.
These values are subject to review when there is an alteration to the recipe.
Nutritional declarations such as low fat will be sent for chemical analysis.

Energy kJ/100g	782
Energy Kcal/100g	187
Total Fats g/100g	8.63
Of which Saturates (g)	2.64
Carbohydrates g/100g	22.33
Of which Sugars (g)	17.11
Fibres g/100g	0.48
Proteins g/100g	5.03
Salt g/100g	0.04

Microbiological Quality Standards (cfu/gram unless stated)

Test	Target Count	Reject Count	Test	Target Count	Reject Count
Aerobic Plate Count	<10 ⁴	>10 ⁵	Listeria Monocytogenes	<10	>10
Escherichia Coli	<10	>10	Staphylococcus Aureus	<20	>10 ²
Enterobacteriaceae	<10	>10	Salmonella	ND in 25g	Detected in 25g
Presumptive Bacillus Cereu	<20	>10 ⁴	Listeria spp	ND in 25g	Detected in 25g