

Strawberry Ice Cream



Ingredients: Strawberries (35.4%), Whole MILK, Sugar, Double Cream (MILK), Skimmed MILK Powder, Dextrose, Stabilisers (Dextrose,Locust Bean Gum, Guar Gum)

Allergens Declaration: MILK

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

|                                   |  |
|-----------------------------------|--|
| Shelf life and Storage Conditions | 12 months shelf life from production date<br>Store at -18 Celsius or below<br>Do not refreeze if thawed completely |
|-----------------------------------|--|

| 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:<br>Company Accreditation: | The product complies with HACCP methodology principles.<br>SALSA - Safe and Local Supplier Approval | <br>Safe and Local Supplier Approval |  |
|--|---|--|---|

|                    |             |                             |
|--------------------|-------------|-----------------------------|
| Technical Contact: | Selin Kazma | technical@icecreamunion.com |
| Sales Contact:     | Alex Fubini | 02072379042                 |
| Emergency Contact: | Alex Fubini | 07714326042                 |

| Expected Appearance                       | Not Acceptable Appearance |
|---|---------------------------|
| Firm                                      | Dull, Flat                |
| Expected Colour                           | Not Acceptable Colour     |
| Dark Pink, Speckled with Darker Red Spots | Any Other                 |
| Expected Flavour                          | Not Acceptable Flavour    |
| Strawberry                                | Off Flavours              |
| Expected Texture                          | Not Acceptable Texture    |
| Smooth                                    | Sandy, Dry                |

| 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 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 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.   |                                     |                          |                          |

| 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         | 622   |
| Energy Kcal/100g       | 149   |
| Total Fats g/100g      | 4.77  |
| Of which Saturates (g) | 2.99  |
| Carbohydrates g/100g   | 22.39 |
| Of which Sugars (g)    | 17.51 |
| Fibres g/100g          | 0.39  |
| Proteins g/100g        | 3.3   |
| Salt g/100g            | 0.06  |

| 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 Cereus                                | <20          | >10^4        | Listeria spp           | ND in 25g    | Detected in 25g |