

Strawberry Sorbet



Ingredients: Strawberries (41%), Water, Sugar, Glucose Syrup, Lemon Juice, Stabilisers (Guar Gum, Xanthan Gum)

Allergens Declaration: None

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 type="checkbox"/>	Plastic Rectangular Tub with Plastic Lid <input type="checkbox"/>
4 L	<input type="checkbox"/>	Plastic Rectangular Tub with Plastic Lid <input type="checkbox"/>
2 L	<input checked="" type="checkbox"/>	Plastic Rectangular Tub with Plastic Lid <input checked="" 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: Company Accreditation:	The product complies with HACCP methodology principles. SALSA - Safe and Local Supplier Approval	 Safe and Local Supplier Approval	
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Technical Contact:	Selin Kazma	technical@icecreamunion.com
Sales Contact:	Alex Fubini	02072379042
Emergency Contact:	Alex Fubini	07714326042

Expected Appearance	Not Acceptable Appearance
Light, Fluffy	Crumbly, Hard
Expected Colour	Not Acceptable Colour
Light Red	Any Other
Expected Flavour	Not Acceptable Flavour
Fruity, Fresh	Weak, Bland
Expected Texture	Not Acceptable Texture
Smooth, Soft	Gritty, Hard

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 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	464
Energy Kcal/100g	111
Total Fats g/100g	0
Of which Saturates (g)	0
Carbohydrates g/100g	28.8
Of which Sugars (g)	27.3
Fibres g/100g	0.8
Proteins g/100g	0.4
Salt g/100g	0

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