FINISHED PRODUCT SPECIFICATIONS

TECHNICAL SPECIFICATION AND ALLERGEN RISKS

Modern Vanilla Ice Cream

Ingredients: Whole MILK, Sugar, Double Cream (MILK), Skimmed MILK Powder,

Dextrose, Stabilisers (Dextrose, Locust Bean Gum, Guar Gum), Vanilla Bean

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

Store at -18 Celsius or below

Do not refreeze if thawed completely

Declared Volume			Packaging used	
10 L			Carboard Box with Plastic Insert	
9 L			Rectangular Plastic Bucket with Metal Handle and Plastic Lid	
5 L			Round Plastic Bucket with Plastic Handle and Lid	
4.5 L	✓	V	Plastic Rectangular Tub with Plastic Lid	•
4 L	✓		Plastic Rectangular Tub with Plastic Lid	•
2 L			Plastic Rectangular Tub with Plastic Lid	
470 ml		mU	470 ml Round Cardboard Tub	
200 ml			200 ml Round Cardboard Tub	
100 ml	•	ce Cr	100 ml Round Cardboard Tub	•

HACCP Statement:	The product complies with HACCP methodol	ogy principles.	
Company Accreditation:	SALSA - Safe and Local Supplier Approval	SALSA Safe and Local Supplier Approval	SA APPROJE

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

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Expected Appearance	Not Acceptable Appearance
Firm, Smooth	Flat, Crumbly
Expected Colour	Not Acceptable Colour
Magnolia White	Brown
Expected Flavour	Not Acceptable Flavour
Strong Vanilla Flavour	Weak, Sour
Expected Texture	Not Acceptable Texture
Soft	Sandy, Hard

	Allergen and Dietary Information:					
	Data relating to allergens are detailed in the table below. This information has been derived from the					
te	technical specifications provided by the approved suppliers of the raw materials that make up the finished					
		produc	;i.			
	Contains Cereals (gluten)		May Contain Gluten			
	Contains Crustaceans/Derivatives		May Contain Crustaceans			
	Contains Fish/Derivatives		May Contain Fish			
	Contains Eggs/Derivatives		May Contain Eggs			
	Contains Peanuts/Derivatives		May Contain Peanuts			
	Contains Soybeans/Derivatives		May Contain Soybeans			
	Contains Molluscs/Derivatives		May Contain Molluscs			
	Contains Lupins/Derivatives		May Contain Lupins			
	Contains Milk/Derivatives	✓	May Contain Milk			
	Contains Nuts/Derivatives		May Contain Nuts			
	Contains Celery/Derivatives		May Contain Celery			
	Contains Mustard/Derivatives		May Contain Mustard			
	Contains Sesame Seeds/Derivatives		May Contain Sesame Seeds			
	Contains Sulphites		May Contain Sulphites			
	Ice Cream Union cannot be held respons	ible for un	expected cross contamination of the finishe	d		
	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	766
Energy Kcal/100g	183
Total Fats g/100g	8.2
Of which Saturates (g)	5.12
Carbohydrates g/100g	23.46
Of which Sugars (g)	18
Fibres g/100g	0.03
Proteins g/100g	3.94
Salt g/100g	0.05

Microbiological Quality Standards (cfu/gram unless stated)							
Test	Target	Reject	Test	Target	Reject Count		
	Count	Count		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		