TECHNICAL SPECIFICATION AND ALLERGEN RISKS

FINISHED PRODUCT SPECIFICATIONS

Vegan Coconut Choc Chip Ice Cream

Ingredients: Coconut Milk (Water, Coconut Milk (8.4%), Grape juice concentrate,

Calcium phosphate, Emulsifier (Sucrose ester of fatty acids), Sea salt, Colour (Carotene)), Sugar, Coconut Milk Powder (Coconut Milk, Maltodextrin), Dessicated Coconut Flakes, Dark Chocolate (Cacao

beans, Cane sugar, Cocoa butter, Sunflower Lecithin (65% minimum Cocoa), Maltodextrin, Dextrose, Stabilisers (Locust Bean Gum, Guar

Gum, Carboxymethyl Cellulose, Vegetable Protein)

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

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	•		Plastic Rectangular Tub with Plastic Lid	✓
4 L	•		Plastic Rectangular Tub with Plastic Lid	✓
2 L			Plastic Rectangular Tub with Plastic Lid	
470 ml	•	min	470 ml Round Cardboard Tub	•
200 ml			200 ml Round Cardboard Tub	
100 ml		ice Cr	100 ml Round Cardboard Tub	

HACCP Statement: Company Accreditation:

The product complies with HACCP methodology principles.

SALSA - Safe and Local Supplier Approval





Ice Cream Union

FINISHED PRODUCT SPECIFICATIONS

TECHNICAL SPECIFICATION AND ALLERGEN RISKS

Technical Contact:	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
White	Any Other
Expected Flavour	Not Acceptable Flavour
Coconut and Chocolate	Off Flavour, not of Coconut
Expected Texture	Not Acceptable Texture
Smooth, with Chunky Coconut and Chocolate	Sandy, Dry

Allergen	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)		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 responsible for unexpected cross contamination of the finished product within the supply chain.					

TECHNICAL SPECIFICATION AND ALLERGEN RISKS

FINISHED PRODUCT SPECIFICATIONS

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	972
Energy Kcal/100g	232
Total Fats g/100g	11.9
Of which Saturates (g)	9.43
Carbohydrates g/100g	29.2
Of which Sugars (g)	24.4
Fibres g/100g	0.78
Proteins g/100g	1.44
Salt g/100g	0.04

Microbiological Quality Standards (cfu/gram unless stated)						
Test		Reject		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 Cereu	<20	>10^4	Listeria spp	ND in 25g	Detected in 25g	