

Specification Sheet

Title: Milk Chocolate Coated Whole Raspberries

Document Ref HB3.6.160
Issue Number 1
Date of Issue 09/02/2022
Page Number 1 of 4

Milk Chocolate Raspberries

| LABEL SUGGESTION when | Milk Chocolate Raspberries |
|--------------------------------|---|
| used in isolation according to | |
| EU regulation 1333/2008 & | |
| Commission directives | |
| 231/2012 & 1129/2011 | |
| DESCRIPTION | Whole Raspberries, Enrobed in milk chocolate |
| COUNTRY OF | UK |
| MANUFACTURE | |
| TYPICAL RAW MATERIAL | UK, EU, West Africa, India, Brazil, Serbia, Among others. |
| COUNTRY OF ORIGIN | |
| PRODUCT COMPOSITION | Ingredients: Milk Chocolate (91%) (Sugar, Whole Milk |
| | Powder, Cocoa Butter, Cocoa Liquor, Milk fat Emulsifier: |
| | Soya Lecithin) Freeze Dried Raspberries (9%), Glazing |
| | Agents: Gum Arabic, Shellac Milk Chocolate contains |
| | Cocoa Solids 30% minimum, Milk Solids 20% minimum. |
| APPEARANCE | Mid Brown Chocolate Coating of roughly spherical shape |
| MOISTURE CONTENT | TBC |
| PRESERVATIVES | None |
| OTHER ADDITIVES | None |
| MICRO-ORGANISMS: | |
| TOTAL PLATE COUNT | < 100,000 PER GRAM |
| YEASTS & MOULDS | < 1000 PER GRAM |
| SALMONELLA / SHIGELLA | NEGATIVE IN 25 GRAMS |
| NUTRITIONAL Per 100g | Energy 505Kj/2108Kcal |
| | Fat 28.5g |
| | Of which Saturates 17.6g |
| | Carbohydrate 55.8g |
| | Of which sugars 50.9g |
| | Fibre 4.8g |
| | Protein 7g |
| | Salt 0.17g |
| RECOMMENDED SHELF | 12 months from manufacture, store in a cool dry place |
| LIFE & STORAGE | away from direct sunlight. |
| APPLICATIONS | Ready to eat product |
| DOSAGES RECOMMENDED | As Required |

| Prepared by: | Richard Strauss | Approved by: | Richard Oliver |
|--------------|-----------------|--------------|----------------|



| Chaoification Chaot | Document Ref | HB3.6.160 |
|------------------------------|---------------|------------|
| Specification Sheet | Issue Number | 1 |
| Title: Milk Chocolate Coated | Date of Issue | 09/02/2022 |
| Whole Raspberries | Page Number | 2 of 4 |

ALLERGEN AND INTOLERANCE INFORMATION

<u>Section 1</u>: Does the product contain any of the following, including <u>any</u> possible source of cross contamination or carry over?

| ALLERGENS: | Y/N | If yes, give details |
|---|-----|----------------------|
| (Directive EU 1169/2011 ANNEX II) | | |
| Cereals containing gluten, namely: wheat, rye, barley, oats, | N | |
| spelt, kamut or their hybridised strains, and products | | |
| thereof, except: | | |
| wheat based glucose syrups including dextrose | | |
| wheat based maltodextrins | | |
| glucose syrups based on barley; | | |
| cereals used for making alcoholic distillates | | |
| including ethyl alcohol of agricultural origin; | | |
| Crustaceans and products thereof | N | |
| Eggs and products thereof | N | |
| Fish and products thereof, except: | N | |
| fish gelatine used as carrier for vitamin or | | |
| carotenoid preparations; | | |
| fish gelatine or Isinglass used as fining agent in beer | | |
| and wine; | | |
| Peanuts and products thereof; | Υ | May Contain |
| Soybeans and products thereof, except | Υ | Soya lecithin in |
| fully refined soybean oil and fat | | coating. |
| natural mixed tocopherols (E306), natural D-alpha | | |
| tocopherol, natural D-alpha tocopherol acetate, and | | |
| natural D-alpha tocopherol succinate from soybean | | |
| sources; | | |
| vegetable oils derived phytosterols and phytosterol | | |
| esters from soybean sources | | |
| plant stanol ester produced from vegetable oil | | |
| sterols from soybean sources; | | |
| Milk and products thereof (including lactose), except: | Υ | Contains Milk |
| whey used for making alcoholic distillates including | | |
| ethyl alcohol of agricultural origin; | | |
| lactitol; | | |
| Nuts, namely | Υ | May Contain |
| almonds (Amygdalus communis L.), hazelnuts (Corylus | | |
| avellana), walnuts (Juglans regia), cashews (Anacardium | | |

| Prepared by: Richard Strauss Approved by: Richard Oliver | |
|--|--|
|--|--|



| Charification Chart | Document Ref | HB3.6.160 |
|------------------------------|---------------|------------|
| Specification Sheet | Issue Number | 1 |
| Title: Milk Chocolate Coated | Date of Issue | 09/02/2022 |
| Whole Raspberries | Page Number | 3 of 4 |

| occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. | | |
|--|---|--|
| Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts | | |
| (Pistacia vera), macadamia or Queensland nuts (Macadamia | | |
| ternifolia), and products thereof, except: | | |
| Nuts used for making alcoholic distillates including | | |
| ethyl alcohol of agricultural origin | | |
| Celery and products thereof | N | |
| Mustard and products thereof | N | |
| Sesame seeds and products thereof | N | |
| Sulphur dioxide and sulphites at concentrations of more | N | |
| than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ | | |
| which are to be calculated for products as proposed ready | | |
| for consumption or as reconstituted according to the | | |
| instructions of the manufacturers | | |
| Lupin and products thereof | N | |
| Molluscs and products thereof | N | |

<u>Section 2</u>: Does the product contain any of the following, including <u>any</u> possible source of cross contamination or carry over?

| INTOLERANCE SUBSTANCES: | Y/N | If yes, give details |
|---|-----|----------------------|
| Aspartame | N | |
| Additives (E' Numbers etc) | N | |
| Beef and beef derivatives | N | |
| Benzoates | N | |
| BHA/BHT | N | |
| Chicken and chicken derivatives | N | |
| Cocoa | Υ | Listed Ingredient |
| Coriander | N | |
| Fruit and fruit derivatives | Υ | Listed Ingredient |
| Glutamate | N | |
| Legumes and Pulses | N | |
| Monosodium Glutamate (MSG) | N | |
| Pork and pork derivatives | N | |
| Synthetic Colours including Azo and Coal tar dyes | N | |
| Vegetable and Vegetable derivatives | Υ | Coconut Oil |
| Vegetable Oil: | Υ | Coconut Oil |
| If yes state type and source, eg. Hydrogenated, partially | | |
| hydrogenated: rapeseed, peanut, etc. | | |

| | Prepared by: | Richard Strauss | Approved by: | Richard Oliver |
|--|--------------|-----------------|--------------|----------------|
|--|--------------|-----------------|--------------|----------------|



Specification Sheet

Title: Milk Chocolate Coated Whole Raspberries

| Document Ref | HB3.6.160 |
|---------------|------------|
| Issue Number | 1 |
| Date of Issue | 09/02/2022 |
| Page Number | 4 of 4 |

| Yeast and yeast derivatives | N | |
|-----------------------------|---|--|
|-----------------------------|---|--|

Section 3: Is this product suitable for:

| | Y/N | If not, give details |
|-------------------------------|-----|------------------------|
| Vegetarians | Υ | |
| Vegans | N | Shellac, Milk |
| Orthodox Jewish Diet (Kosher) | Y | Note contains Shellac, |
| | | not certified |
| Muslim Diet (Halaal) | N | Ethanol used in |
| | | production |
| Diabetics | N | Not recommended |
| | | due to high sugar |
| | | content |

Section 4: Genetic Modification

| | Y/N | Details |
|--|-----|------------------|
| Does the product or any of its ingredients contain any maize | Υ | Soya lecithin in |
| or soya products? | | coating. |
| Does the product or any of its ingredients contain any | N | |
| genetically modified material (whether active or not) | | |
| Please identify ingredients which contain such materials | | |
| Is the product or any of its ingredients not substantially | N | |
| equivalent as a consequence of the use of genetic | | |
| modification? | | |
| Please identify any such ingredient | | |
| Is the product or any of its ingredients produced from, but | N | |
| not containing any genetically modified material? | | |
| Please identify those ingredients, which are produced from | | |
| such materials. | | |
| Have genetically modified organisms been used as | N | |
| processing aids or additives used in connection with the | | |
| production of these ingredients? | | |
| Please identify any such processing aids or additives | | |
| Have genetically modified organisms been used to produce | N | |
| processing aids or additives (GMO not present in aid or | | |
| additive when in use) which are subsequently used in | | |
| production of this product or any of its ingredients? | | |
| Please identify any such processing aids or additives. | | |

| Prepared by: | Richard Strauss | Approved by: | Richard Oliver |
|--------------|-----------------|--------------|----------------|