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	Title: Milk Chocolate Coated Whole Strawberries		Date of Issue	09/02/2022
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Milk Chocolate Strawberries

LABEL SUGGESTION when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Milk Chocolate Strawberries																
DESCRIPTION	Whole Strawberries, Enrobed in milk chocolate																
COUNTRY OF MANUFACTURE	UK																
TYPICAL RAW MATERIAL COUNTRY OF ORIGIN	UK, EU, West Africa, India, Brazil, Serbia, Among others.																
PRODUCT COMPOSITION	Ingredients: Milk Chocolate (91%) (Sugar, Whole Milk Powder, Cocoa Butter, Cocoa Liquor, Milk fat Emulsifier: Soya Lecithin) Freeze Dried Strawberries (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	<table> <tr> <td>Energy</td><td>515Kj/2152Kcal</td></tr> <tr> <td>Fat</td><td>28.7g</td></tr> <tr> <td>Of which Saturates</td><td>17.6g</td></tr> <tr> <td>Carbohydrate</td><td>55.4g</td></tr> <tr> <td>Of which sugars</td><td>52.7g</td></tr> <tr> <td>Fibre</td><td>3.5g</td></tr> <tr> <td>Protein</td><td>6.9g</td></tr> <tr> <td>Salt</td><td>0.17g</td></tr> </table>	Energy	515Kj/2152Kcal	Fat	28.7g	Of which Saturates	17.6g	Carbohydrate	55.4g	Of which sugars	52.7g	Fibre	3.5g	Protein	6.9g	Salt	0.17g
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RECOMMENDED SHELF LIFE & STORAGE	12 months from manufacture, store in a cool dry place away from direct sunlight.																
APPLICATIONS	Ready to eat product																
DOSAGES RECOMMENDED	As Required																

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ALLERGEN AND INTOLERANCE INFORMATION

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

ALLERGENS: (Directive EU 1169/2011 ANNEX II)	Y/N	If yes, give details
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: <ul style="list-style-type: none"> 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; 	N	
Crustaceans and products thereof	N	
Eggs and products thereof	N	
Fish and products thereof, except: <ul style="list-style-type: none"> fish gelatine used as carrier for vitamin or carotenoid preparations; fish gelatine or Isinglass used as fining agent in beer and wine; 	N	
Peanuts and products thereof;	Y	May Contain
Soybeans and products thereof, except <ul style="list-style-type: none"> fully refined soybean oil and fat 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; 	Y	Soya lecithin in coating.
Milk and products thereof (including lactose), except: <ul style="list-style-type: none"> whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; lactitol; 	Y	Contains Milk
Nuts, namely almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium</i>	Y	May Contain

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occidentale), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except: <ul style="list-style-type: none"> 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 than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	N	
Lupin and products thereof	N	
Molluscs and products thereof	N	

Section 2: Does the product contain any of the following, including any 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	Y	Listed Ingredient
Coriander	N	
Fruit and fruit derivatives	Y	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	Y	Coconut Oil
Vegetable Oil: If yes state type and source, eg. Hydrogenated, partially hydrogenated: rapeseed, peanut, etc.	Y	Coconut Oil

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Yeast and yeast derivatives	N	
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Section 3: Is this product suitable for:

	Y/N	If not, give details
Vegetarians	Y	
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 or soya products?	Y	Soya lecithin in coating.
Does the product or any of its ingredients contain any genetically modified material (whether active or not) Please identify ingredients which contain such materials	N	
Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? Please identify any such ingredient	N	
Is the product or any of its ingredients produced from, but not containing any genetically modified material? Please identify those ingredients, which are produced from such materials.	N	
Have genetically modified organisms been used as processing aids or additives used in connection with the production of these ingredients? Please identify any such processing aids or additives	N	
Have genetically modified organisms been used to produce 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.	N	

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