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	Title: White Chocolate Coated Whole Cherries	Date of Issue	09/02/2022
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### White Chocolate Cherries

<b>LABEL SUGGESTION</b> when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	White Chocolate Cherries																
<b>DESCRIPTION</b>	Freeze Dried Cherry coated in a white chocolate with gloss polish																
<b>COUNTRY OF MANUFACTURE</b>	UK																
<b>TYPICAL RAW MATERIAL COUNTRY OF ORIGIN</b>	UK, EU, West Africa, India, Brazil, Serbia, Among others.																
<b>PRODUCT COMPOSITION</b>	Ingredients: White Chocolate (90%) (Sugar, Cocoa butter, Whole Milk Powder, Emulsifier: Soya Lecithin, Natural Flavouring), Freeze Dried Cherries (9%) Glazing Agents (Gum Arabic, Shellac) White Chocolate minimum cocoa solids 30% , minimum milk solids 20%																
<b>APPEARANCE</b>	Freeze Dried Cherry coated in a white chocolate with gloss polish																
<b>MOISTURE CONTENT</b>	TBC																
<b>PRESERVATIVES</b>	None																
<b>OTHER ADDITIVES</b>	None																
<b>MICRO-ORGANISMS:</b>																	
<b>TOTAL PLATE COUNT</b>	< 100,000 PER GRAM																
<b>YEASTS &amp; MOULDS</b>	< 1000 PER GRAM																
<b>SALMONELLA / SHIGELLA</b>	NEGATIVE IN 25 GRAMS																
<b>NUTRITIONAL</b> Per 100g	<table> <tr> <td>Energy</td><td>544Kj/2218Kcal</td></tr> <tr> <td>Fat</td><td>32.6g</td></tr> <tr> <td>Of which Saturates</td><td>20.0g</td></tr> <tr> <td>Carbohydrate</td><td>56.6g</td></tr> <tr> <td>Of which sugars</td><td>55.8g</td></tr> <tr> <td>Fibre</td><td>0.6g</td></tr> <tr> <td>Protein</td><td>5.5g</td></tr> <tr> <td>Salt</td><td>0.18g</td></tr> </table>	Energy	544Kj/2218Kcal	Fat	32.6g	Of which Saturates	20.0g	Carbohydrate	56.6g	Of which sugars	55.8g	Fibre	0.6g	Protein	5.5g	Salt	0.18g
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<b>RECOMMENDED SHELF LIFE &amp; STORAGE</b>	12 months from manufacture, store in a cool dry place away from direct sunlight.																

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APPLICATIONS	Ready to eat product
DOSAGES RECOMMENDED	As Required

#### **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
<b>Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except:</b> <ul style="list-style-type: none"> <li>wheat based glucose syrups including dextrose</li> <li>wheat based maltodextrins</li> <li>glucose syrups based on barley;</li> <li>cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;</li> </ul>	N	
<b>Crustaceans and products thereof</b>	N	
<b>Eggs and products thereof</b>	N	
<b>Fish and products thereof, except:</b> <ul style="list-style-type: none"> <li>fish gelatine used as carrier for vitamin or carotenoid preparations;</li> <li>fish gelatine or Isinglass used as fining agent in beer and wine;</li> </ul>	N	
<b>Peanuts and products thereof;</b>	Y	May Contain
<b>Soybeans and products thereof, except</b> <ul style="list-style-type: none"> <li>fully refined soybean oil and fat</li> <li>natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;</li> <li>vegetable oils derived phytosterols and phytosterol esters from soybean sources</li> <li>plant stanol ester produced from vegetable oil sterols from soybean sources;</li> </ul>	Y	Soya lecithin in coating.
<b>Milk and products thereof (including lactose), except:</b> <ul style="list-style-type: none"> <li>whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;</li> <li>lactitol;</li> </ul>	Y	Listed Ingredient

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<b>Nuts, namely</b> almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), 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"> <li>Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin</li> </ul>	Y	May Contain
<b>Celery and products thereof</b>	N	
<b>Mustard and products thereof</b>	N	
<b>Sesame seeds and products thereof</b>	N	
<b>Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers</b>	N	
<b>Lupin and products thereof</b>	N	
<b>Molluscs and products thereof</b>	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

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Vegetable Oil: If yes state type and source, eg. Hydrogenated, partially hydrogenated: rapeseed, peanut, etc.	Y	Coconut Oil
Yeast and yeast derivatives	N	


### Section 3: Is this product suitable for:

	Y/N	If not, give details
Vegetarians	Y	
Vegans	N	Shellac, Contains 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	N	

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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.		
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