

Finished Goods

Specification Sheet
Title:Fantasy Fruits Dark
Chocolate Strawberry

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General Information

PICTURE		
DESCRIPTION	Dark chocolate coated, freeze dried whole Strawberries.	
SKU CODE	FF-DST-150	
SPEC NUMBER	SP0297	
LEGAL DECLARATION when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Plain Chocolate Strawberry	
INGREDIENT DECLARATION	Plain Chocolate (91%) (Cocoa Solids Minimum 65%) (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: (Soya Lecithin (E322)), Natural Vanilla Flavouring), Freeze dried Strawberry (9%), Glazing Agents: (Gum Arabic (E414), Shellac (E904)).	
RAW MATERIAL COUNTRY OF ORIGIN	France, UK, Netherlands, Germany, Ivory Coast, Ghana, Nigeria, Cameroun, Belgium, Poland, Austria, Mauritius, Mozambique, Zambia,	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver



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	Reunion, India, Columbia, Argentina, Brazil, Dominican Republic, Peru,	
	Ecuador, Madagascar.	
COUNTRY OF MANUFACTURE UK		
SHELF LIFE & STORAGE	12 months from date of packing, store at ambient temperature.	
INSTRUCTIONS		
APPLICATIONS	Food Product	
DOSAGES RECOMMENDED	As required	

Microbiological Limits

TEST	MAX LIMIT	FREQUENCY OF TESTING
TVC	Not tested	NA
Yeasts	10,000 Cfu/g	Random Quarterly testing schedule
Moulds	10,000 Cfu/g	Random Quarterly testing schedule
Enterobacteriaceae	100 Cfu/g	Random Quarterly testing schedule
E Coli	10 Cfu/g	Random Quarterly testing schedule
Salmonella	Absent in 25g	Random Quarterly testing schedule
Coliforms	Not tested	NA
Listeria	Not tested	NA

Organoleptic and Quality

Product Characteristic
Typical of Plain Chocolate and Strawberry

Foreign Body Controls e.g.Metal Detector/X-Ray/Sieve

Control Type	Detection limit	Frequency
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Metal Detection	2.5mm Ferrous	Every batch
	· · · · · · · · · · · · · · · · · · ·	

Physical Properties

Physical Property	Limit	Testing Frequency
РН	Not tested	NA
AW	Not tested	NA
Moisture	Not tested	NA
Ethanol Content	Not tested	NA

Nutritional Information per 100g

Energy	2273	КЈ
Energy	546	Kcal
Carbohydrate	40.4	g
Of which sugars	35.3	g
Fat	37.5	g
Of which saturates	22.4	g
Protein	6.8	g
Fibre	9.4	g
Salt	0.01	g

Allergen Information

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

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Allergen (Directive EU 1169/2011 Annex II)	Present in Product	Used on site	Used on Shared Equipment	Risk of contamination (Y/N)
Cereals containing gluten, namely: wheat, rye, barley, oats, 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	N	Y	N	N (Used on supplier site on separate line with no shared equipment)
including ethyl alcohol of agricultural origin;				
Eggs and products thereof Eggs and products thereof	N N	Y	N N	N (Used on supplier site on separate line with no shared equipment)
 Fish and products thereof, except: fish gelatine used as carrier for vitamin or carotenoid preparations; fish gelatine or Isinglass used as fining agent in beer and wine; 	N	N	N	N
Peanuts and products thereof;	N	N	N	N
 Soybeans and products thereof, except 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	Υ	Υ	Contains Soya Lecithin
Milk and products thereof (including lactose), except:	N	Υ	Y	Υ

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ahaad far maling alach alia distillator	<u> </u>		1	/NA:II. re evuder
whey used for making alcoholic distillates including about alcohol of a migulatural aciding				(Milk powder
including ethyl alcohol of agricultural origin;				used on same
• lactitol;				line, clean down
				between
				allergens, low
				cross
				contamination)
Nuts, namely	N	Υ	Y	Y
almonds (Amygdalus communis L.), hazelnuts				(Tree Nuts are
(Corylus avellana), walnuts (Juglans regia), cashews				used on the
(Anacardium occidentale), pecan nuts (Carya				same process
illinoinensis (Wangenh.) K. Koch), Brazil nuts				line)
(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	N	N	N
Mustard and products thereof	N	N	N	N
Sesame seeds and products thereof	N	N	N	N
Sulphur dioxide and sulphites at concentrations of	N	Υ	У	Υ
more than 10 mg/kg or 10 mg/litre in terms of the				(Dried Fruit
total SO ₂ which are to be calculated for products				containing
as proposed ready for consumption or as				sulphites
reconstituted according to the instructions of the				processed on
manufacturers				same line, clean
				down between
				allergens, low
				cross
				contamination)
Lupin and products thereof	N	N	N	N
Molluscs and products thereof	N	N	N	N

Intolerance Information

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

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INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
Aspartame	N	
Additives (E' Numbers etc)	Υ	E322, E414, E904
Beef and beef derivatives	N	
Benzoates	N	
BHA/BHT	N	
Chicken and chicken derivatives	N	
Cocoa	Υ	In ingredients
Coriander	N	
Fruit and fruit derivatives	Υ	Strawberry
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	N	
Vegetable Oil:	N	
If yes state type and source, eg. Hydrogenated, partially		
hydrogenated: rapeseed, peanut, etc.		
Yeast and yeast derivatives	N	

Suitability

	Y/N	If not, give details
Vegetarians	N	Shellac
Vegans	N	Shellac
Orthodox Jewish Diet (Kosher)	N	Shellac
Muslim Diet (Halaal)	N	Shellac
Diabetics	N	

Genetically Modified Organisms (GMO)

	Y/N	Details
Does the product or any of its ingredients contain any maize or soya	Υ	Soya Lecithin
products?		

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Does the product or any of its ingredients contain any genetically modified	N	
material (whether active or not)		
Please identify ingredients which contain such materials		
Is the product or any of its ingredients not substantially equivalent as a	N	
consequence of the use of genetic modification?		
Please identify any such ingredient		
Is the product or any of its ingredients produced from, but not containing	N	
any genetically modified material?		
Please identify those ingredients, which are produced from such materials.		
Have genetically modified organisms been used as processing aids or	N	
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 processing aids	N	
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.		

Irradiation

Has the product or any of the ingredients including processing aids been	No
treated with ionising radiation	

Pesticides

Pesticide residue tested for	Maximum limit	Frequency
Pesticide detected residues comply with the legislative maximum levels (MRL's) of (EC) No 396/2005	As per (EC) No 396/2005	As per risk assessment

Heavy Metals

Test	Maximum limit	Frequency
The product complies with legislative maximum levels in	As per (EC) No 1881/2006	As per risk assessment

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accordance with (EC) No	
1881/2006	

Mycotoxins

Test	Maximum limit	Frequency
Not tested	NA	NA

Additional Information

Available only as 150g sealed bag in box, packaging complies with all relevant UK and EU Regulations.

Sign off

I declare that the information detailed on this document is believed to be correct as of the date specified below.

This product and data comply with all current UK and EU regulations.

This specification is deemed accepted by both parties if no issues have been reported to the supplier within one week.

<u>Supplier</u>		Customer	
Name	Richard Strauss	Name	
Position	Technical Manager	Position	
Date	05/10/2023	Date	
Signature	De Frans	Signature	

Prepared by: Richard Strauss Approved by: Richard Oliver	er
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