


	<b>Finished Goods Specification Sheet</b>	Document Ref	HB3.6.1
		Issue Number	1
	Title: Fantasy Fruits Milk Chocolate Strawberry	Date of Issue	18/09/2023
		Page Number	1 of 8

**General Information**

<b>PICTURE</b>	
<b>DESCRIPTION</b>	Milk chocolate coated, freeze dried whole Strawberries.
<b>SKU CODE</b>	FF-MST-150
<b>SPEC NUMBER</b>	SP0298
<b>LEGAL DECLARATION</b> when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Milk Chocolate Strawberry
<b>INGREDIENT DECLARATION</b>	Milk Chocolate (91%) (Cocoa Solids Minimum 20%) (Sugar, Whole <b>Milk</b> Powder, Cocoa Butter, Cocoa Liquor, <b>Milk</b> Fat, Emulsifier: ( <b>Soya Lecithin</b> (E322)), Freeze dried Strawberry (9%), Glazing Agents: (Gum Arabic (E414), Shellac (E904)).
<b>RAW MATERIAL COUNTRY OF ORIGIN</b>	France, UK, Netherlands, Germany, Ivory Coast, Ghana, Nigeria, Cameroun, Belgium, Poland, Austria, Mauritius, Mozambique, Zambia,

	<b>Finished Goods Specification Sheet</b>	Document Ref	HB3.6.1
		Issue Number	1
	Title: Fantasy Fruits Milk Chocolate Strawberry	Date of Issue	18/09/2023
		Page Number	2 of 8

	Reunion, India, Columbia, Argentina, Brazil, Dominican Republic, Peru, Ecuador.
<b>COUNTRY OF MANUFACTURE</b>	UK
<b>SHELF LIFE &amp; STORAGE INSTRUCTIONS</b>	12 months from date of packing, store at ambient temperature.
<b>APPLICATIONS</b>	Food Product
<b>DOSAGES RECOMMENDED</b>	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**

<b>Product Characteristic</b>
Typical of Milk Chocolate and Strawberry

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

Control Type	Detection limit	Frequency
--------------	-----------------	-----------

	<b>Finished Goods Specification Sheet</b>	Document Ref	HB3.6.1
		Issue Number	1
	Title: Fantasy Fruits Milk Chocolate Strawberry	Date of Issue	18/09/2023
		Page Number	3 of 8

Metal Detection	2.5mm Ferrous	Every batch
-----------------	---------------	-------------

**Physical Properties**

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

**Nutritional Information per 100g**

Energy	2152	KJ
Energy	515	Kcal
Carbohydrate	55.4	g
Of which sugars	52.7	g
Fat	28.7	g
Of which saturates	17.6	g
Protein	6.9	g
Fibre	3.5	g
Salt	0.17	g

**Allergen Information**

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

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

	<b>Finished Goods Specification Sheet</b>	Document Ref	HB3.6.1
		Issue Number	1
	<b>Title: Fantasy Fruits Milk Chocolate Strawberry</b>	Date of Issue	18/09/2023
		Page Number	4 of 8

<b>Allergen (Directive EU 1169/2011 Annex II)</b>	<b>Present in Product</b>	<b>Used on site</b>	<b>Used on Shared Equipment</b>	<b>Risk of contamination (Y/N)</b>
<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	Y	N	N (Used on supplier site on separate line with no shared equipment)
<b>Crustaceans and products thereof</b>	N	N	N	N
<b>Eggs and products thereof</b>	N	Y	N	N (Used on supplier site on separate line with no shared equipment)
<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	N	N	N
<b>Peanuts and products thereof;</b>	N	N	N	N
<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	Y	Y	Contains Soya Lecithin
<b>Milk and products thereof (including lactose), except:</b>	Y	Y	Y	Y

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

	<b>Finished Goods Specification Sheet</b>	Document Ref	HB3.6.1
		Issue Number	1
	<b>Title: Fantasy Fruits Milk Chocolate Strawberry</b>	Date of Issue	18/09/2023
		Page Number	5 of 8

<ul style="list-style-type: none"> <li>• whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;</li> <li>• lactitol;</li> </ul>				
<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>	N	Y	Y	Y (Tree Nuts are used on the same process line)
<b>Celery and products thereof</b>	N	N	N	N
<b>Mustard and products thereof</b>	N	N	N	N
<b>Sesame seeds and products thereof</b>	N	N	N	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	Y	y	Y (Dried Fruit containing sulphites processed on same line, clean down between allergens, low cross contamination)
<b>Lupin and products thereof</b>	N	N	N	N
<b>Molluscs and products thereof</b>	N	N	N	N

### Intolerance Information

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)	Y	E322, E414, E904

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

	<b>Finished Goods Specification Sheet</b>	Document Ref	HB3.6.1
		Issue Number	1
	<b>Title: Fantasy Fruits Milk Chocolate Strawberry</b>	Date of Issue	18/09/2023
		Page Number	6 of 8

Beef and beef derivatives	N	
Benzoates	N	
BHA/BHT	N	
Chicken and chicken derivatives	N	
Cocoa	Y	In ingredients
Coriander	N	
Fruit and fruit derivatives	Y	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: If yes state type and source, eg. Hydrogenated, partially hydrogenated: rapeseed, peanut, etc.	N	
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 products?	Y	Soya Lecithin
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	

	<b>Finished Goods Specification Sheet</b>	Document Ref	HB3.6.1
		Issue Number	1
	<b>Title: Fantasy Fruits Milk Chocolate Strawberry</b>	Date of Issue	18/09/2023
		Page Number	7 of 8

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	

**Irradiation**

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

**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 accordance with (EC) No 1881/2006	As per (EC) No 1881/2006	As per risk assessment

	<b>Finished Goods Specification Sheet</b>	Document Ref	HB3.6.1
		Issue Number	1
	Title: Fantasy Fruits Milk Chocolate Strawberry	Date of Issue	18/09/2023
		Page Number	8 of 8

**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>		<u>Customer</u>	
<b>Name</b>	Richard Strauss	<b>Name</b>	
<b>Position</b>	Technical Manager	<b>Position</b>	
<b>Date</b>	05/10/2023	<b>Date</b>	
<b>Signature</b>		<b>Signature</b>	