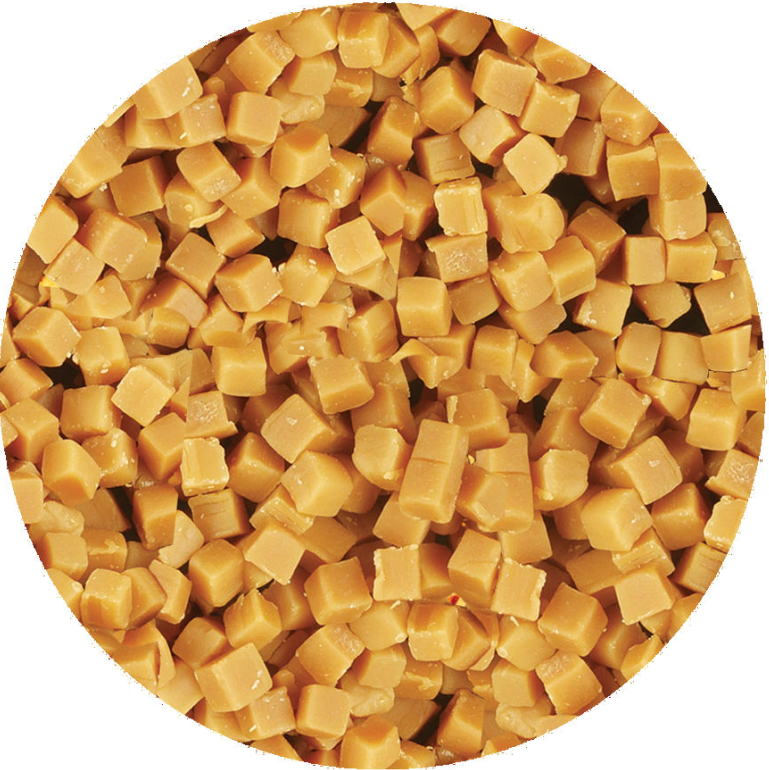


	<b>Finished Goods Specification Sheet</b>	Document Ref	HB3.6.1
		Issue Number	1
Title: Bake Stable Caramel Fudge Pieces	Date of Issue	18/09/2023	
	Page Number	1 of 8	

**General Information**

<b>PICTURE</b>	
<b>DESCRIPTION</b>	Bake Stable Caramel Fudge 5mm
<b>SKU CODE</b>	INC-CFP
<b>SPEC NUMBER</b>	SP0301
<b>LEGAL DECLARATION</b> when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Fudge
<b>INGREDIENT DECLARATION</b>	Sugar, Skimmed Sweetened Condensed <b>Milk</b> , Glucose Syrup, Fondant (Sugar, Glucose Syrup), Vegetable Fat (Palm Oil), Stabiliser: (Pectin (E440)), Thickening Agent: (Sodium Alginate (E401)), Flavouring.
<b>RAW MATERIAL COUNTRY OF ORIGIN</b>	UK
<b>COUNTRY OF MANUFACTURE</b>	UK

	<b>Finished Goods Specification Sheet</b>	Document Ref	HB3.6.1
		Issue Number	1
	Title: Bake Stable Caramel Fudge Pieces	Date of Issue	18/09/2023
		Page Number	2 of 8

<b>SHELF LIFE &amp; STORAGE INSTRUCTIONS</b>	12 months from date of packing, store at ambient temperature, maximum recommended temperature 28°C
<b>APPLICATIONS</b>	Food Product
<b>DOSAGES RECOMMENDED</b>	As required

**Microbiological Limits**

TEST	MAX LIMIT	FREQUENCY OF TESTING
TVC	Not tested	NA
Yeasts	Not tested	NA
Moulds	Not tested	NA
Enterobacteriaceae	Not tested	NA
E Coli	Not tested	NA
Salmonella	Not tested	NA
Coliforms	Not tested	NA
Listeria	Not tested	NA

**Organoleptic and Quality**

<b>Product Characteristic</b>
Typical taste and appearance of Fudge.

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

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

**Physical Properties**

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	<b>Finished Goods Specification Sheet</b>	Document Ref	HB3.6.1
		Issue Number	1
	Title: Bake Stable Caramel Fudge Pieces	Date of Issue	18/09/2023
		Page Number	3 of 8

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	1802	KJ
Energy	427	Kcal
Carbohydrate	77.8	g
Of which sugars	69.9	g
Fat	11.7	g
Of which saturates	5.6	g
Protein	2.3	g
Fibre	0	g
Salt	0.43	g

**Allergen Information**

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

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,	N	Y	N	N

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	<b>Finished Goods Specification Sheet</b>		Document Ref	HB3.6.1
			Issue Number	1
	<b>Title: Bake Stable Caramel Fudge Pieces</b>		Date of Issue	18/09/2023
			Page Number	4 of 8

<b>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>				(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>	N	N	N	N
<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	Y	Y	Y
<b>Nuts, namely</b>	N	N	N	N

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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	<b>Finished Goods Specification Sheet</b>	Document Ref	HB3.6.1
		Issue Number	1
	Title: Bake Stable Caramel Fudge Pieces	Date of Issue	18/09/2023
		Page Number	5 of 8

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>				
<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	N	N	N
<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	E440, E401
Beef and beef derivatives	N	
Benzoates	N	
BHA/BHT	N	
Chicken and chicken derivatives	N	
Cocoa	N	
Coriander	N	
Fruit and fruit derivatives	N	
Glutamate	N	

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	<b>Finished Goods Specification Sheet</b>	Document Ref	HB3.6.1
		Issue Number	1
	<b>Title: Bake Stable Caramel Fudge Pieces</b>	Date of Issue	18/09/2023
		Page Number	6 of 8

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.	Y	Palm Oil
Yeast and yeast derivatives	N	

### **Suitability**

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

### **Genetically Modified Organisms (GMO)**

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

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	<b>Finished Goods Specification Sheet</b>	Document Ref	HB3.6.1
		Issue Number	1
	Title: Bake Stable Caramel Fudge Pieces	Date of Issue	18/09/2023
		Page Number	7 of 8

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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**Irradiation**

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

**Mycotoxins**

Test	Maximum limit	Frequency
Not tested	NA	NA

**Additional Information**

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	<b>Finished Goods Specification Sheet</b>	Document Ref	HB3.6.1
		Issue Number	1
	Title: Bake Stable Caramel Fudge Pieces	Date of Issue	18/09/2023
		Page Number	8 of 8


Available in 100g and 300g pouches, also available as wholesale bulk item, 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>	