

RCS-CR-030 Revision: 8

Review Date: 25/06/2021

PRODUCT SPECIFICATION

Chocolate flavour milkshake mix with sweeteners

Thomas Ridley FOODSERVICE =

RECEIVED

Thomas Ridley QC Dept. 9:50 am, 2 Feb 2021

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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, <u>we recommend that you always carefully</u> read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

Legal name

A homogenous no added sugar milkshake syrup consisting of high intensity sweeteners (sucralose and acesulfame-K) and flavour. The syrup gives a detectable chocolate taste of when tasted either undiluted or diluted with milk

The product is GMO-free and does not originate from or contain ingredients from genetic modification.

Conforms to all relevant statutory requirements (UK & EU Regulations).

Ingredients

Water, Colour (Caramel and Anthocyanins), Acid (Citric Acid), Flavouring, Preservative (Potassium Sorbate), Acidity Regulator (Tri Sodium Citrate), Sweeteners (Sucralose, Acesulfame-K).

Allergen Advice

None

Warning/Advice

SO² present at less than 10ppm Not Halal or Kosher Suitable for Coeliacs Suitable for vegetarians

Country of Origin

Manufactured and packed in the UK

Weight

500ml, 740ml

Organoleptic properties		
Visual	Dark brown liquid.	
Appearance		
Colour	Dark brown.	
Taste and	When tasted undiluted the product has a sweet	
Odour	chocolate flavour and strong aroma of chocolate.	
Texture	Non-viscous liquid.	

<u>Key Parameters</u> For example: Water Activity, Brix, Specific Gravity, Mean Aperture, Heavy Metals, Mycotoxins, etc.			
Chemical / physical analysis	<u>Range</u>	<u>Method</u>	
Density (g/ml)	<1.10	Densitometer/20°C	
рН	3.5-3.7	pH electrode (20°C)	
Total acidity	<0.64	Titratable acidity, measured as citric acid	
Soluble solids (%)	1.9-2.4	Digital refractometer (20°C)	
Heavy metals:			
* Arsenic (mg/kg)	1.0	Atomic Absorption	
* Lead (mg/kg)	0.5	Spectroscopy	
* Copper (mg/kg)	2.0		

<u>Microbiological analysis</u> (Using standard microbiological methods)			
<u>Micro-organism</u>	Typically		
Total Viable Count (CFU per gram)	Less than 1000		
Yeasts and Moulds (CFU per gram)	Less than 100		
Salmonella (CFU per 25g)	Not detected		
Staphylococcus aureus (CFU per gram)	Not detected		

Nutrition Data			
	Per 100ml	Typical values per 25 ml of syrup diluted in 175ml semi-skimmed milk:	Source of data (Analysis / Calculation / Literature (state which))
Energy (kJ)	47kJ	363 kJ	Analysis
Energy (kcal)	11kcal	86 kcal	Analysis
Fat (g)	0g	3.1g	Analysis
of which saturates (g)	0g	1.9g	Analysis
Carbohydrate (g)	2.6g	9. 1 g	Analysis
of which sugars (g)	0g	8.3g	Analysis
Protein (g)	0g	6.2g	Analysis
*Equivalent as Salt (2.5 x sodium) (g)	0.07g	0.2 <mark>1</mark> g	Analysis

Food Allergens Product contains?	Yes/No/MC (May contain)
Peanuts and products thereof	No
Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan Nut, Brazil Nut, Pistachio Nut, Macadamia Nut and Queensland Nut and products thereof	
Sesame seed and products thereof	No

Milk (including lactose) and products thereof	
Egg and products thereof	
Fish and products thereof	
Crustaceans and products thereof	
Soya and products thereof	No
Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised	
strains and products thereof	
Celery and products thereof	
Sulphur dioxide and sulphites at levels above 10mg/kg or 10mg/litre expressed as	
SO ₂ and products thereof	
Mustard and products thereof	No
Lupin and products thereof	
Molluscs and products thereof	

The following are not used during any part of the manufacturing and packaging process unless marked with an X:					
	Contains (X)	with an A.	Contains (X)		Contains (X)
Processing aids		Natural flavourings	Х	Genetically Modified Organisms	
Natural colourings	х	Artificial flavourings		Products made from or made by GMO's	
Artificial colourings		Nature identical flavourings		Milk or meat from cloned animals	
Colours (E110, E104, E122, E129, E102 or E124)		Flavour enhancers		Meat	
Azo dyes		Sugar alcohols (Polyols)		Animal derivatives	
Gelling agents		Hydrogenated or Partially Hydrogenated Fat		Phenylalanine	
Emulsifiers		Palm Oil from a non- sustainable source		Enzymes	
Stabilisers		Preservatives	Х	Nano particles	
Thickeners		Antioxidants		Seeds / seed derivatives	
Acidity regulators	Х	Flour treatment agents		Mineral Hydrocarbons	
Firming agents		Raising agents		Caffeine	
Humectants		Anti-caking agents		Irradiated materials	
Sweeteners	х				
Suitable for:				·	
Vegetarians		,	Yes		
Vegans			Yes		

Storage

Crusha can be stored in an ambient, dry environment for 12 months. It can also be stored chilled in a refrigerator (3-5C) for up to one month.

Usage instructions

Dilute with semi –skimmed milk: (25 ml syrup: 175 ml semi skimmed milk).

Shelf-life

Ambient storage: Maximum 12 months from date of production if good storage conditions are observed.

Chilled storage: Crusha can be stored chilled for up to one month. If refrigerating once opened keep in the fridge and use within 1 month.