

**Artificial Antioxidants:** 

**Artificial Colours:** 

## **Product Specification**



The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

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 seldy rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

General Information									
Product Name:	Woodforde's Norfolk Adder Cider								
Brand Name:	Norfolk Adder Cider								
Suppliers Product Code:									
TUC Code: / EAN Code:	5060	5060034220831 50600342213196							
Net Weight (g / kg)	Unit: 0.51kg	Unit: 0.51kg Case:		Pallet: 565.60kg					
Gross Weight (g / Kg)	Unit: 0.80kg	Case:	6.50kg	Pallet: 910.00kg	allet: 910.00kg				
Shelf Life/Storage Conditions:	Days after produc	Days after production:		Days after opening:		N/A			
Product Category:	Ambient: Y		Frozen:		Chilled:				
Product Description:	A medium dry cy	A medium dry cyder created with a blend including bittersweet apples, delivering a refreshing taste with a crisp blend 8x500ml							
	Die	etary In	formation						
Ingredient Declaration (Allergens must be highlighted in bold capital letters)	(Allergens must be highlighted in bold Apples and yeast Contains <b>sulphites</b>								
			nformation						
	Contains Y/N		May C	ontain Y/N	Factory H	Factory Handles Y/N			
Celery	N			N		N			
Crustaceans	N			N		N			
Eggs	N			N	N				
Fish	N		N		N				
Gluten	N		N		N				
Lupin	N		N			N			
Milk	N		N			N			
Molluscs	N			N		N			
Mustard	N			N		N			
Nuts	N		N			N			
Peanuts	N	N		N		N			
Sesame Seeds	N		N		N				
Soybeans	N			N		N			
Sulphur Dioxide	Υ	Y							
Product Contains			Product Suitability						

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**Suitable for a Vegetarian Diet:** 

Suitable for a Vegan Diet:

Artificial Flavourings :	N	Suitable for Lactose Intolerance :	N/A
Artificial Flavour Enhancers :	N	Suitable for Coeliacs :	N
Artificial Preservatives :	N	Approved for a Halal Diet:	N/A
Artificial Sweeteners :	N	Approved for a Kosher Diet:	N/A

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			Nutrit	ional			
					Per 100 g/ml product		
Energy	33 kcal	33 kcal KJ / Kcal <b>Vi</b>		Vitamin C			g/ml
Fat	g/n			Folate/Folic Acid			g/ml
- of which saturates				Calcium			g/ml
Carbohydrates g/n			Iron			g/ml	
- of which sugars				Zinc			g/ml
Protein	g/r			Cholesterol			g/ml
Salt	g/r			Non Milk Extrinsic Sugar			g/ml
Sodium				Alcoholic Strength			%vol
Vitamin A		g/n		Fat Percentage in Dry Matter			g/ml
					nensions		<i>8</i> ,
Unit				Case		Pallet	
Height (mm)		250m			250mm	1500mm	
Width / Diameter (mi	m)	62mr			135mm	1000mm	
Depth / Length (mm	1)	62mi			275mm	1200mm	
Weight (g /Kg)		0.8k	g	6.5kg		910.0kg	
3 3 4 18 7 8 7			raging Waste		0.2000		
	Pr	imary (C			Secondary (Tray	Tertiary (I	Pallet)
Uni				/ Case)	, .	-	
Metal / Aluminium 1g							
Glass 250g		g					
Other							
Paper							
Plastic							
Steel							
Wood							
				-	ertifications		
		(If p			ovide copies)	T	2//21
		Y/N				Y/N	
Best Aquaculture Practic	es (BAP)		N		Northern Ireland Beef & Assurance:	Lamb Quality	N
BRC Certified Production:		N		Organic:		N	
British Lion Mark:		N		Quality Meat Scotland:		N	
Fair Trade:		N		Quality Standard Mark (Beef/Lamb):		N	
Farm Assured Welsh Livestock:		N		Rainforest Alliance:		N	
Food for Life Supplier Scheme:		N		Red Tractor:		N	
FSSC 22000:		N		Roundtable of Sustainable Palm Oil (RSPO):		N	
IFS Food Standard:		N		RSPCA Assured:		N	
ISO 14001 (Environmental System):		N		SALSA (Safe & Local Supplier Approval):		Υ	
LEAF (Linking Environment and Farming):		N		School Approved:		N	

Marine Stewardship Council (MSC):		N	Other:		
In case of a product query who is best to contact?					
Name:	James Hancock				
Tel No.:	01603 720353 Email: james.hancock@v		james.hancock@woodfordes.com		
		<u> </u>			
Issued By:					
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