

PRODUCT SPECIFICATION

Product Title: Yarde Farm Luxury Vanilla
Product Description: Vanilla Flavoured Dairy Ice Cream

Ingredient Declaration:

Water, Double Cream (16%) [**MILK**], Sugar, **BUTTERMILK** Powder, Dextrose, Emulsifier & Stabiliser Blend [Emulsifier: Mono- and Diglycerides of Fatty Acids, Stabilisers: Locust Bean Gum, Guar Gum, Carrageenan], Natural Vanilla Flavouring (0.1%), Colours: Curcumin, Annatto Norbixin.

Allergy Advice: For allergens, see ingredients in **bold**. May also contain: nuts, peanut, egg and soya.

Country of Origin: United Kingdom

Nutritional Information

Typical values **per 100g**, calculated from manufacturers' specifications.

Energy (kcal)	164
(kJ)	716
Fat (g)	8.5
of which saturates (g)	5.4
Carbohydrate (g)	20
of which sugars (g)	20
Protein (g)	3.8
Salt (g)	0.16

Total Shelf Life of Product: 2 Years
Minimum Shelf Life into Depot: 6 months

Food Intolerance (Allergens) and Dietary Needs Information

Reference Food Labelling Regulations 1996

	YES/NO	COMMENTS
Milk	YES	In recipe
Cereals containing Gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains)	NO	Wheat products are used on the premises
Soya beans	NO	Soya products are used on the premises
Eggs	NO	Egg products are used on the premises
Tree Nuts	NO	Tree Nut products are used on the premises
Peanut	NO	Peanut products are used on the premises
Lupins	NO	
Crustaceans	NO	
Fish	NO	
Molluscs	NO	
Celery and Celeriac	NO	
Mustard	NO	
Sesame	NO	
Sulphur Dioxide and Sulphites (>10mg/kg as SO ₂)	NO	

Product is **FREE FROM** the following:

Antioxidants	YES	Sugar/Sweeteners	NO
Colours	NO	Preservatives	YES
Artificial Colours	YES	Artificial Preservatives	YES
Artificial Flavourings	YES	Benzoates	YES
Flavourings	NO	Genetically Modified Ingredients	YES
Phenylalanine	YES	Palm Oil	YES

Suitability of the product for the following dietary needs:

Vegetarians	YES	Halal	NO
Vegans	NO	Diabetics	NO
Kosher	NO	Coeliacs	YES
Additive Free	NO		

Analytical Standards

Chemical

All chemical tests carried out by the individual suppliers of each raw material and/or inclusion.

Microbiological

Test	Unit of Measurement	Acceptance Level	Alert Level	Reject Level
Aerobic Colony Count	cfu/g	<500,000	10,000	>500,000
Coliforms	cfu/g	<100	10	>100
E.coli	cfu/g	<10	10	>10
Staphylococcus aureus	cfu/g	<100	20	>100
Salmonella spp	in 25g	Not Detected	Detected	Detected
Listeria spp	In 25g	Not Detected	Detected	Detected
Enumeration of Listeria	cfu/g	<10	10	>10
Enumeration of Listeria Monocytogenes	cfu/g	<10	10	>10

Serving, Storage and Transport Guidelines:

Serve frozen	
Storage Details:	Keep frozen below -18°C (Do not refreeze if defrosted)
Delivery Conditions:	Kept frozen below -18°C at all times during transportation

Batch Coding System:

Best before date 2yrs from the Monday of the week batch produced.

Batch coded relating to: Year made 20 Week of year 04 Batch of week 01

Created By: Anna Solecka, Quality Manager
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