

PRODUCT SPECIFICATION

Product Title: Yarde Farm Plant-based Salted caramel
Product Description: Plant-based Salted caramel Ice Cream
Product code: 57322

Packaging Format:

| | |
|---------------------------------------|-------------------------------------|
| Units per case: | 4 |
| Cases per layer: | 15 |
| Layers per pallet: | 6 |
| No of cases per pallet: | 90 |
| Case dimensions W/D/H: | 355mm x 170mm x 265mm |
| Case description & weight: | Cardboard Box - 166 grams |
| Inner packaging description & weight: | Napoli Plastic Tub & Lid – 79 grams |
| Bar Code Inner: | 5060193176291 |
| Bar Code Outer: | 5060193176307 |

Weights:

| Unit Volume | Units per Case | Net Case Weight (kg) | | Gross Case Weight (kg) | |
|-------------|----------------|----------------------|---------|------------------------|----------|
| | | Min | Max | Min | Max |
| 2.4 Ltr | 4 | 5.92 kg | 6.56 kg | 6.095 kg | 6.735 kg |

Ingredient Declaration:

Water, Sugar, Polydextrose, Coconut Oil, Caramel (3%) [Glucose Syrup, Burnt Sugar, Sugar, Flavours], Dried Glucose Syrup, Emulsifier & Stabiliser Blend [Emulsifier: Mono- & Di-Glycerides Of Fatty Acids. Stabilisers: Locust Bean Gum, Guar Gum, Carrageenan.], Natural Flavouring, Sea Salt (0.02%).

Allergy Advice:

For allergens, see ingredients in **bold**. May also contain: milk, nuts, peanuts, egg and soya.

Country of Origin:

United Kingdom

Nutritional Information:

Calculated according to the individual raw materials and inclusions manufacturers' specifications.

| | Per 100g |
|------------------------|----------|
| Energy (kcal) | 125 |
| Energy (kJ) | 521 |
| Fat (g) | 5.9 |
| of which saturates (g) | 5.2 |
| Carbohydrate (g) | 18 |
| of which sugars (g) | 15 |
| Protein (g) | 0 |
| Salt (g) | 0.04 |



Handling Instructions:

| | |
|-------------|--|
| Delivery: | Kept frozen below -18°C at all times during transportation. |
| Storage: | Keep frozen at or below -18°C. Do not refreeze if defrosted. |
| Shelf Life: | Total shelf life of product 24 months. Minimum shelf life into depot 6 months. |
| To Serve: | Serve frozen. |

Batch Coding System:

| | | | |
|---|---|--------------|---------------|
| Best Before Date: | 24 months from the Monday of the week batch produced. | | |
| Batch Coded Relating To Example: 224203 | Year | Week of Year | Batch of Week |
| | 22 | 42 | 03 |

Metal Detection:

All products are subject to metal detection checks as part of the production process.

- Metal detector checks are completed after each full pallet of product is produced.
- Test Pieces: 2mm Ferrous, 2.2mm Non-Ferrous and 3.0mm Stainless Steel.

Analytical Standards:

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 |

Chemical:

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

YARDE FARM

Serious about ice cream

Food Intolerance (Allergens) and Dietary Needs Information: Reference Food Labelling Regulations 1996

| Contains | Yes / No | Comments |
|---|----------|--|
| Additives | Yes | |
| Antioxidants | No | |
| Artificial Colours | No | |
| Artificial Flavouring | No | |
| Artificial Preservatives | No | |
| Azo-dyes & Coal Tar colours | No | |
| Benzoates | No | |
| Celery, Celeriac or derivatives | No | |
| Cereals containing Gluten (From Wheat, Barley, Rye & Oats) | No | |
| Crustaceans or derivatives | No | |
| Egg or egg derivatives | ? | Potential cross contamination on site |
| Fish & fish based products | No | |
| Gelatine | No | |
| Genetically Modified Ingredients | No | |
| Hydrogenated Vegetable Oils or Fats | No | |
| Lupin | No | |
| Milk or milk derivatives | ? | Potential cross contamination on site |
| Molluscs | No | |
| Mustard or derivatives | No | |
| Nuts or derivatives | ? | Potential cross contamination on site - Almonds Hazelnuts Pecans Pistachios Walnuts |
| Palm Oil (If Yes - Provide RSPO Certification Details) | No | |
| Peanuts | ? | Potential cross contamination on site |
| Phenylalanine | No | |
| Sesame Seeds or derivatives | No | |
| Soya or soya derivatives | ? | Potential cross contamination on site |
| Sugars / Sweeteners | Yes | |
| Sulphur Dioxide or Sulphites (>10 mg/kg or 10 mg/L as SO ₂) | No | |

Product Suitability:

| | |
|-------------------------------------|---|
| Suitable for Vegetarians? | Yes |
| Suitable for Vegans? | Yes |
| Suitable for Kosher? | No |
| Suitable for Halal? | No |
| Suitable for Coeliacs? | Yes |
| Suitable for Lactose Intolerants? | ? Potential cross contamination on site |
| Suitable for Nut Allergy Sufferers? | ? Potential cross contamination on site |



Serious about ice cream

Regulations and Legislation:

The product conforms to the requirements of current United Kingdom Statutory Instruments and Regulations.

| | |
|---------------------|-------------------|
| Created By: | Anna Tatkiewicz |
| Position: | Technical Manager |
| Version: | 4.0 |
| Issue Date: | 31.08.2022 |
| Review Date: | 31.08.2025 |

| For and on behalf of Supplier / Customer | |
|--|--|
| Name | |
| Position | |
| Company | |
| Date | |
| Sign | |

Please note that this specification will be considered accepted after two weeks if no signed copy of the specification is received.