

## PRODUCT SPECIFICATION

**Product Title:** Yarde Farm Alphonso Mango Sorbet  
**Product Description:** Alphonso Mango flavoured sorbet

### Packaging Format:

Product code	<b>352MT</b>
Units per case:	12
Cases per layer:	30
Layers per pallet:	10
No of cases per pallet:	300
Case dimensions W/D/H:	144mm x 151mm x 222mm
Case description & weight:	Cardboard Box - 85 grams
Inner packaging description & weight:	Cardboard Tub & Lid – 11 grams x 12
Bar Code Inner:	5060193174341
Bar Code Outer:	5060193174358

### Weights:

Product code	Unit Volume	Units per Case	Net Case Weight (kg)		Gross Case Weight (kg)	
			Min	Max	Min	Max
<b>352MT</b>	120 ml	12	0.94 kg	0.98 kg	1.03 kg	1.07 kg

### Ingredient Declaration:

Water, Sugar, Alphonso Mango Paste (13%) [Glucose Syrup, Alphonso Mango Pulp (38%), Sugar, Acidity Regulator: Citric Acid. Stabilizer: Pectin. Flavours, Colour: Carotenes.], Dextrose, Emulsifier and Stabiliser Blend [Water, Stabilizer: Sorbitol Syrup. Emulsifier: Mono- And Di-Glycerides of Fatty Acids. Flavours], Stabilisers: Guar Gum, Xanthan Gum, Locust Bean Gum.

### 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)	118
Energy (kJ)	501
Fat (g)	0
of which saturates (g)	0
Carbohydrate (g)	29
of which sugars (g)	27
Protein (g)	0
Salt (g)	0.02

# YARDE FARM

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## 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: 234203	Year	Week of Year	Batch of Week
	23	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.



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**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	Yes	
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 <sub>2</sub> )	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



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### Regulations and Legislation:

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

<b>Created By:</b>	Anna Tatkiewicz
<b>Position:</b>	Technical Manager
<b>Version:</b>	19.1
<b>Issue Date:</b>	27.06.2023
<b>Review Date:</b>	27.06.2026

For and on behalf of Supplier / Customer	
<b>Name</b>	
<b>Position</b>	
<b>Company</b>	
<b>Date</b>	
<b>Sign</b>	

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