



PRODUCT SPECIFICATION

Product Title: Devon Ice Cream co. Plant-based Vanilla
Product Description: Plant-based Vanilla Ice Cream
Product code: 657122

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:	5060193173955
Bar Code Outer:	5060193173962

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, Dried Glucose Syrup, Emulsifier & Stabiliser Blend [Emulsifier: Mono- & Di-Glycerides Of Fatty Acids. Stabilisers: Locust Bean Gum, Guar Gum, Carrageenan.], Natural Vanilla Flavouring.

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)	121
Energy (kJ)	501
Fat (g)	6.1
of which saturates (g)	5.4
Carbohydrate (g)	16
of which sugars (g)	14
Protein (g)	0
Salt (g)	0



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.



**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

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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

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:	1.0
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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.