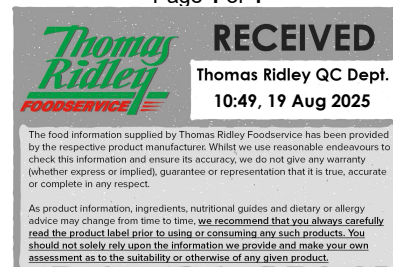




PRODUCT SPECIFICATION



Product Title: Devon Ice cream Co. Blood Orange Sorbet
Product Description: Red Orange flavoured sorbet
Product code: 635522

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:	5060193172781
Bar Code Outer:	5060193172798

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, Red Orange Paste (5%) [Glucose Syrup, Sugar, Orange Juice (30%), Flavours, Stabilizers: Pectin. Colours: Tartrazine*, Allura Red AC*], Orange Paste (4%) [Glucose Syrup, Acid: Citric Acid. Orange Juice (3%)], 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.

Tartrazine*, Allura Red AC*: * May have an adverse effect on activity and attention in children.

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)	110
Energy (kJ)	468
Fat (g)	0
of which saturates (g)	0
Carbohydrate (g)	26
of which sugars (g)	25

Yarde Farm Ltd, The Creamery, 16 Barn Close, Plympton, Plymouth, Devon PL7 5HQ,
 Tel: 01752 370888 Fax: 01752 348777
 Company Reg No: 02266231 VAT No: 4648901 18



Protein (g)	0
Salt (g)	0.03

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 end of the month of batch produced		
Batch Coded Relating To Example: 254203	Year	Week of Year	Batch of Week
	25	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/cage 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	>100
Enumeration of Listeria Monocytogenes	cfu/g	<10	10	>100

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	Yes	E102 Tartrazine*, E129 Allura Red AC*: *May have an adverse effect on activity and attention in children.
Artificial Flavouring	Yes	
Artificial Preservatives	No	
Azo-dyes & Coal Tar colours	Yes	E102 Tartrazine*, E129 Allura Red AC*: *May have an adverse effect on activity and attention in children.
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

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:	2.0
Issue Date:	28.02.2025
Review Date:	28.02.2028

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.