

CRITERION ICES PRODUCT SPECIFICATION

1. SUPPLIER INFORMATION

MINT CHOC CHIP DAIRY ICE CREAM 5 L

Supplier: CRITERION ICES	
Supplier Address: CRITERION ICES Manor Farm Creamery, Thurston, Bury St Edmunds, Suffolk. IP 31 3QJ	
Telephone No: 01359 230 208	Fax Number: 01359 232 838
E-mail: Paul@criterion-ices.co.uk	Technical Contact: Mrs Elvira Lila
Product Recall Contact: Mr. Paul Myatt	Commercial Contact: enquiries@criterion-ices.co.uk

2. Brief Product Description (colour, flavour, aroma):

Mint Choc Chip Ice Cream Pale green colour peppermint flavour with choc chip pieces added

3. Product Information

Ingredients (including additives)	%	Country of Origin
Fresh Double Cream	21	UK
Skimmed Milk Powder	10	UK
Sugar	10	UK
Dextrose	5	UK
Emulsifier/stabilizer:		
Cremodan SE99 Veg	0.55	Denmark
Choc chip pieces		UK
Mint flavour		UK
Colour		UK

4. Packaging & Storage

5 L	Primary (Immediate)	Secondary (Boxing)
State the type(s) of packaging material(s) used and weight	Plastic 5 Litre base& lid 182gm	Corrugated Board 114gm

Quantity: 5 L unit

Delivery Temperature: $\leq -18^{\circ}\text{C}$

Delivery Company: CRITERION ICES

Shelf life from production: Best before 12 months from date of manufacture.

5. Manufacturing Process, Times and Temperatures

Storage Conditions: Keep refrigerated $\leq -18^{\circ}\text{C}$.

6. Processing Specification:

- All ingredients are mixed and pasteurized at 82°C for 30sec, then cooled to below 7.2°C within 1½ hours.
- Mix is then frozen and ice cream is hardened at -24°C and then stored at -18°C .

**A copy of HACCP enclosed.
See Flow Diagram from HACCP.**

7. Nutritional and Analytical Data:

Typical Analysis for 100g or 100ml (please indicate)

Total solid /dry matter	
Total Moisture	
Protein	
Fat (total)	
Energy (KCAL/100g)	
Energy (KJ/100g)	
Carbohydrate	
Ash	
Fibre	
Sodium	

Alcohol Content: None

8. MICROBIOLOGICAL DATA

	Target	Reject
T.V.C.	<2,000	>100,000
Coliform	< 100	$\geq 10^2$
Escherichia Coli	<100	≥ 100
Staphylococcus Aureus	<20	100 - $<10^4$
Salmonella	Not detected in 25g	Detected in 25g
Yeasts/Moulds	-	-
Listeria Monocytogenes	Not detected in 1g	N/A
Bacillus Cereus		
Campylobacter		
Enterobacteriaceae		

9. Free from:

Wheat	Yes
Milk Derivatives	No
Egg Derivatives	Yes
Meat	Yes
Yeast	Yes
M.R.M.	Yes
Peanuts	Yes
Other nuts	Yes
Soya Derivatives	No
Maize	Yes
Fish	Yes
Artificial Colour	Yes
Artificial Preservatives	Yes
Flavouring	Peppermint
Artificial Sweeteners	Yes
Other additives	Choc Chip Pieces
Added Sugar	No
Animal Rennet	Yes
G.M.Os	Yes

Suitability:

Diabetics:	No	Gluten Intolerant	Yes
Vegans	No	Vegetarians	Yes
Lactose Intolerant	No	Egg Free Diet	Yes
Milk Protein Allergy	No	Pregnant Women	Yes

12. WARRANTY

We” CRITERION ICES Ltd.” warrant to-----, that all foods supplied by us will conform with the Food Safety Act (1990), all subsequent UK Regulations and EC Legislation.

Product will comply with this specification and any changes or other relevant information will be communicated to -----, immediately.

SIGNED: Paul Myatt **POSITION:** Managing Director **DATE:** June 2014