

	PRODUCT INF	ORMATION					
PRODUCT NAME:		MILK CHOCOLATE ALMONDS SG					
PACK SIZE:		3	kg				
BRAND NAME:		CARO	L ANNE				
	RSPO Sup	pply Chain Certification	on Number, BMT-RSPO-0	00559			
PRODUCT DESCRIPTION:		Almonds covered	l in Milk Chocolate				
COUNTRY OF MANUFACTURE:	UK						
	PRODUCT COMP	OSITION TABLE					
Compound Ingredients	% in Mixing	Additive or	Country of Origin	GM Status			
	Bowl	Function					
Milk Chocolate	65	Ingredient	UK	GMO Free			
Almonds	35	Ingredient	USA	GMO Free			
Total	100%						

INGREDIENT DECLARATION					
	Milk Chocolate (65%), (sugar, MILK powder, cocoa butter, cocoa mass, vegetable fat				
Ingredients (Legal name)	ngredients (Legal name) (palm SG), whey (MILK), Emulsifier: sunflower Lecithin (E322), Glazing agents: gum				
arabic (E414), shellac (E904) ). ALMOND (NUT) (35%). Milk chocolate contains					
vegetable fat in addition to Cocoa Butter. Cocoa solids 20% min, Milk solids 20% min.					
For Allergens, see ingredients in <b>BOLD</b> May contain <b>PEANUTS</b>					

ADDITIVE TABLE						
E-number	Name	Amount (mg/kg)	Function			
E322	Sunflower Lecithin	2000	Emulsifier			
E414	Gum Arabic	1000	Glazing Aid			
E904	Shellac Glaze	1000	Glazing Aid			

Alergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.

When purchased in quantities that need re-packaging, our allergen policieis will apply. Component Manufacturer **Nuts in Bulk** ( Applies when bought in small quantities that need re-packaging) In Product Processed in Handled on In Product Processed Handled Same Site in Same on Site Equipment Equipment Cereals containing GLUTEN and products thereof NO NO NO NO YES EGGS or its derivatives NO NO NO NO NO NO FISH or its derivatives NO NO NO NO NO NO CRUSTACEANS / SHELLFISH NO NO NO NO NO NO MOLLUSCS NO NO NO NO NO NO PEANUTS or derivatives NO YES YES NO NO YES NO NO NO NO NO YES SOYA BEANS or derivatives YES YES YES MILK (LACTOSE) or its derivatives YES YES YES NUTS, tree nuts: YES YES YES YES YES YES CELERY, including celeriac and its derivatives NO NO NO NO NO NO MUSTARD, referring to all parts of the plant and derivatives NO YES NO NO NO NO SESAME SEEDS or derivatives NO NO NO NO NO YES SULPHITES >10ppm – Sulphite quantity to be given in ppm NO YES YES NO NO YES LUPIN seeds or derivatives NO NO NO NO NO NO

Document Ref:	Issue Date:	Version No:	Prepared by:	Authorised by:	Page: 1
MA	June 2020	1	David White	S.M.D	



LUPIN seeds or derivatives	No	No	No	

OTHER FOOD GROUPS INTOLERANCE TABLE							
Component	Contains (Yes/No/ May Contain)	Component processed on same equipment	Component used on site	Additional Information			
Hydrogenated Fat/Oil	No	No	No				
Palm Oil SG	Yes	Yes	Yes	RSPO			
Maize & Maize Derivatives	No	No	No				
<b>Vegetable &amp; Vegetable Derivatives</b>	No	No	No				
Yeast & Yeast Derivatives	No	No	No				
Seed, Seed Oil & Seed Derivatives	No	No	No				
Flavourings, Colours or Preservatives	No	No	No				
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No				
Artificial Sweeteners (e.g. Asparatame	No	No	No				
Added Sugar	Yes	Yes	Yes				
Added Salt	No	No	No				
Gelatine	No	No	No				
Other Animal Derivatives	No	No	No				
вна/внт	No	No	No				
Artificial Colour5s Including Azo And Coal Tar Dyes	No	No	No				
Kiwi	No	No	No				
Cinnamon	No	No	Yes				
Cocoa	Yes	Yes	Yes				
Coriander	No	No	No				
Glutamates (EE620 – E625)	No	No	No				
Legumes	No	No	No				

SPECIAL DIETARY REQUIREMENTS					
The Product is SUITABLE for:					
Vegetarians	Yes				
Vegans	No				
Ovo-Lacto Vegetarians	No				
Jewish / Kosher	No				

Document Ref:	Issue Date:	Version No:	Prepared by:	Authorised by:	Page: 2
MA	June 2020	1	David White	S.M.D	



NUTRITIONAL DATA					
Nutrient Parameter		Typical value (per 100g)	Source of data		
Energy kJ		2356	Nutricalc-McCance & Widdowson		
Energy kcal		566	Nutricalc-McCance & Widdowson		
Protein g		11.6	Nutricalc-McCance & Widdowson		
Total Fat g		36.2	Nutricalc-McCance & Widdowson		
of which saturated	g	13.2	Nutricalc-McCance & Widdowson		
of which mono-unsaturated	g	17.2	Nutricalc-McCance & Widdowson		
of which poly-unsaturated	g	4.8	Nutricalc-McCance & Widdowson		
Total Carbohydrates g		46.4	Nutricalc-McCance & Widdowson		
<b>o</b> f which sugars	g	40.1	Nutricalc-McCance & Widdowson		
of which starch	g	6.3	Nutricalc-McCance & Widdowson		
Salt g		0.2	Nutricalc-McCance & Widdowson		
Dietary Fibre g		4.8	Nutricalc-McCance & Widdowson		

#### IRRADIATED AND GENETICALLY MODIFIED MATERIAL

In compliance with current EU Regulation (EC) No 1830/2003 and 1829/2003 with respect to the control and use of genetically modified organisms we confirm this product including all ingredients has not been produced from GMO or does not contain any genetically modified organisms.

We do also confirm that incompliance with directive 1999/2/EC, this product has not been treated with ionising radiation and nor does it contain ingredients that have been treated with ionising radiation.

Metal Detection					
Minimum sensitivity to detect and reject	Fe 2.0mm, Non Fe 2.0mm and SS 2.0mm				
Frequency of metal detector validation with test pieces in addition to start-up and end of production test (minutes ) 120					

ORGANOLEPTIC PROPERTIES	
Appearance	Characteristic of Milk Chocolate Almonds
Texture	Almonds with smooth Milk Chocolate coating
Flavour & Aroma	Characteristic of Milk chocolate coated Almonds

MICROBIOLOGICAL PARAMETERS				
CRITERIA	Maximum			
Aerobic Colony Count	<40,000 cfu/g			
Total Mould Count	<10 cfu/g			
Total Yeast Count	<10 cfu/g			
Enterobacteriaceae	<100 cfu/g			
E.Coli	<10 cfu/g			
Salmonella spp	Not detected in 25g			

Document Ref:	Issue Date:	Version No:	Prepared by:	Authorised by:	Page: 3
MA	June 2020	1	David White	S.M.D	



CHEMICAL PROPERTIES			
Criteria	Maximum or Range		
Moisture	1.0		
Ochratoxin A			
Aflatoxin B1	2.0 ppb Max		
Aflatoxin Total	4.0 ppb Max		
рН			
Water Activity			

Pesticides: Complies with current UK & EC Legislation with respect to residue levels.

Heavy Metals: Complies with current UK/EC and Codex standards with respect to maximum residue levels.

SHELF LIFE AND STORAGE CONDITIONS			
Shelf life from Production Date:	12 Months from Production Date (Under recommended storage conditions)		
Shelf life for Opened Product:	12 Months from Production Date (under recommended storage conditions).		
Recommended Storage Temperature (	°C): Cool dry ambient temperature (ideally 5-18°C		
Recommended relative humidity range	(%): 65% RH Max		
Product Durability			

Relevant product is used and traded during the whole year due to its shelf life. Depending on storage and packing conditions and the natural formation of the product they are prone to colour, texture and taste change due to temperature and relative humidity change during storage.

The assessment in order to extend the shelf life of the product beyond the best before date declared on the label is at the customers own shelf life protocol/testing and sole distraction.

NUTS IN BULK Accepts no responsibility or liability resulting from usage of goods beyond the declared shelf life.

PACKAGING & PALLETISATION DETAILS				
	Primary Packaging – (Food Contact)	Secondary Packaging – (Outer Case)		
Material & Closure:	LDPE	Corrugated Cardboard		
Colour:	Clear	Brown		
Dimensions (LxWxH) mm:	Packer Specific	Packer Specific		
Packaging Weight:	Packer Specific	Packer Specific		
Label Position:	On centre of bag	On the cardboard box (Top right hand corner)		
Label/Coding Information:	Packing Code and Best Before date printed on bag . Bag Label Name, Ingredients, weight.	7 digit Lot number, best before date. Outer label: Name, weight.		

The integration of the packaging material should not be impaired or damaged during transportation, storage and handling of the cardboard boxes. The primary packaging materials (food contact) should be food trade and of sufficient strength and stability complying with EU Regulation (EC) No 1935/2004.

PALLETISATION AND WEIGHT CONTROL			
Units per Layer:	10		
Total Unit per Pallet:	80		
Pallet Material:	Wood		
Height of Finished Pallet:	1.6M		
Average or Minimum Weight per Unit:	Average		
Target Weight per Unit:	3kg		
Declared Weight on Label:	3kg		

Document Ref:	Issue Date:	Version No:	Prepared by:	Authorised by:	Page: 4
MA	June 2020	1	David White	S.M.D	