

PRODUCT SPECIFICATION

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Date: 18/02/2014 Issue: 1

General information

Product name	Fairtrade Hot chocolate Drink
Design Code	PLA178/185/139; personalised.
Product description	Hot chocolate powder

Ingredient declaration

Ingredients:	Sugar (fair-trade min 50%), wheypowder , fat reduced cocoa powder (11%), glucose syrup, hydrogenated vegetable fat, milk proteins , salt, anti caking agent E341, stabiliser E340, emulsifier E471, flavouring.
Other remarks:	17-19g in 150ml hot water 20-23g in 180ml hot water 22-25g in 200ml hot water

Allergen information

According to EU-legislation 2003/89 – allergens (including EU-legislation 2005/26 & 2006/142)	Presence Yes / No
Cereals containing gluten and products thereof (e.g. wheat, rye, barley, oats, kamut or their hybridised strains)	Yes (cross contam)
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	Yes
Nuts (almonds, pistachio, hazelnuts, walnuts, Brazil nuts, cashew nuts, pecan, Macadamia, pine nuts) and products thereof	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No
Lupine and products thereof	No
Shellfish and products thereof	No

Nutritional value per 100 gram

Parameter	Level	Unit
Energy value (kilojoule)	1662	kJ
Energy value (kilocalorie)	393	kcal
Total protein	7.0	Gram
Total carbohydrate	75.6	Gram
Of which sugars	69.2	Gram

Total fat	6.0	Gram
Of which saturates	5.4	Gram
Fibre	3.8	Gram
Sodium	0.3	Gram
Salt	0.8	Gram

Nutritional values are based upon specifications given by the suppliers of the raw materials.

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Physical and chemical properties

Legislation	Every product shall comply with all relevant national and EU-legislation.
Physical contamination	Every product shall be free from visible product foreign bodies (e.g. glass, rope, wood, metal parts).
Bulk density	680-760 g/l
Water content	3%

Microbiological values

Micro-organism	Level	Unit	Method
Total plate count	Max. 10 ³	cfu / gram	ISO 4833
Yeasts & moulds	Max. 50	cfu / gram	ISO 7954
Salmonella	Neg	cfu / 25 gram	ISO 6579
Enterobacteriaceae	Max. 10	cfu / gram	ISO 21528

Other quality items

Best before date	1 year after production (paper/alu packaging).
Storage conditions	Cool, dry and dark storage.
Quality systems	The quality system of Nutshell Packaging is based on HACCP-, ISO 9001:2000-, BRC- and IFS-certified systems.
Irradiation	The product is not irradiated.
GMO-status	The product is free from GMO-substances or ingredients which are produced by means of genetically modified organisms.
Intolerance	Suitable for vegetarians.

Issued by

Name	P.Milligan
Function	QA Manager
Signature	

Disclaimer

The information contained herein is given to the best of our knowledge. However, it is the responsibility of the customer to determine whether the applicability of this information is suitable for the correct purpose. All information is valid until revision.