

PRODUCT SPECIFICATION – CUSTOMER VERSION

Issue Number: 5
Date: 30/05/2015

Name: Honeycomb – 120ml

Product Description Honeycomb Luxury Dairy Ice Cream

Declared Volume 120ml

Supplier Mackie's Ltd

Manufacturing Site Westertown

Rothienorman Aberdeenshire AB51 8US

Health Mark UK BB310 EC

Ingredients Declaration Whole *milk* (56%), whipping *cream* (20%), sugar, honeycomb (6%)

(sugar, glucose syrup, water, sodium bicarbonate), *milk* solids, glycerine, emulsifier (mono- and diglycerides of fatty acids), pasteurised free range *eggs*, stabilisers (sodium alginate and guar

gum).

Allergen Information For allergens, see ingredients in **bold**

May contain traces of nuts and peanuts

Suitable for Vegetarians

Nutritional Information Typical Values per 120ml

Energy 640kj/152kcal

Fat 8.3g
Of which saturates 5.5g
Carbohydrate 16.5g
Of which sugars 16.5g
Protein 3.2g
Salt 0.1g

Shelf Life 18 months from the month it was produced

Date Coding Coded on side of lid. BB END Month, Year, Julian Date, Freezer

Number, Storage Tank and Time

Storage Conditions Store at -18°C

Keep frozen and do not refreeze after thawing.



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Ice Cream Container Paper/Cardboard

Spoon Plastic

Outer Polythene derivative food-grade

shrink wrap (LDPE/LLDPE Blend)

Tray Paper/Cardboard

Stretch Wrap 100% polythene derivative-food grade (LDPE)

Units per case 12 x 120ml

Microbiological Data

Each tank and filler is routinely checked daily and the following microbiological data is adhered to:

	Target	Maximum
TVC	<1000 cfu/g	>10000 cfu/g
Enterobacteriaceae	<10 cfu/g	>100 cfu/g
Salmonella	Examined if Enteros above 100 cfu/g Absent in 25g	
Listeria	Absent in 25g	

The following checks are carried out monthly in a rotation with all other 120ml products and the following microbiological criteria is adhered to:

	Target	Maximum
TVC	<1000 cfu/g	>10000 cfu/g
Enterobacteriaceae	<10 cfu/g	>100 cfu/g
Staphyloccus aureus	<10 cfu/g	>100 cfu/g
Yeasts/Moulds	<10 cfu/g	>1000 cfu/g
E Coli	Absent in 1ml	
Listeria spp	Absent in 25g	
Salmonella spp	Absent in 25g	

Inspection Body BRC Certificate of Conformity Accredited by PAI

Legality This product complies with all current relevant legislation in the UK

and European community.