

PRODUCT INFORMATION		
PRODUCT NAME:	YOGURT CRANBERRIES SG	
PACK SIZE:	3 kg	
BRAND NAME:	CAROL ANNE	
	RSPO Supply Chain Certification Number, BMT-RSPO-000559	
PRODUCT DESCRIPTION:	Cranberries with Yogurt Flavoured Coating	
COUNTRY OF MANUFACTURE:	UK	

PRODUCT COMPOSITION TABLE				
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM Status
Yogurt Flavoured Coating	65	Ingredient	UK	GMO Free
Cranberries (sugar, sunflower oil)	35	Ingredient	CHILE	GMO Free
Total	100			

	INGREDIENT DECLARATION
Ingredients (Legal name)	Cranberries: (sugar, sunflower oil) (35%), sugar, vegetable fat (Palm SG), whey (MILK), rice flour, yogurt powder (3%) (MILK), Emulsifier: rapeseed lecithin (E322), glazing agents: gum Arabic (E414), shellac. For Allergens, see ingredients in BOLD. May contain PEANUTS and other Nuts.

ADDITIVE TABLE				
E-number	Name	Amount (mg/kg)	Function	
E322	Rapeseed Lecithin	2000	Emulsifier	
E414	Gum Arabic	1000	Glazing Aid	
E904	Shellac	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 NO YES NO NO NO NO NO NO EGGS or its derivatives 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 YES SOYA BEANS or derivatives NO NO NO NO NO MILK (LACTOSE) or its derivatives YES YES YES YES YES YES NO NO NO YES NUTS, tree nuts: 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 NO NO NO NO YES thereof SESAME SEEDS or derivatives NO NO NO NO NO YES YES SULPHITES >10ppm - Sulphite quantity to be given in ppm NO YES YES NO NO LUPIN seeds or derivatives NO NO NO NO NO NO

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	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	Yes	Yes	Yes	RSPO
Maize & Maize Derivatives	No	No	No	
Vegetable & Vegetable Derivatives	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 Added Salt	Yes	Yes	Yes 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	No	
Cocoa	No	No	No	
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	

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	NUTRITIONAL DATA	
Nutrient Parameter	Typical value (per 100g)	Source of data
Energy kJ	1944	Nutricalc-McCance & Widdowson
Energy kcal	465	Nutricalc-McCance & Widdowson
Protein g	1.5	Nutricalc-McCance & Widdowson
Total Fat g	18.9	Nutricalc-McCance & Widdowson
of which saturated g	11.7	Nutricalc-McCance & Widdowson
of which mono-unsaturated g	6.2	Nutricalc-McCance & Widdowson
of which poly-unsaturated g	0.7	Nutricalc-McCance & Widdowson
Total Carbohydrates g	70.7	Nutricalc-McCance & Widdowson
o f which sugars g	63.2	Nutricalc-McCance & Widdowson
of which starch g	7.5	Nutricalc-McCance & Widdowson
Salt g	0.3	Nutricalc-McCance & Widdowson
Dietary Fibre g	3.0	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	Yogurt coated Cranberries
Texture	Cranberries with smooth Yogurt Flavoured coating
Flavour & Aroma	Sweetened Cranberries Yogurt Coated

MICROBIOLOGICAL PARAMETERS		
CRITERIA	Target	
TVC	<10 ⁴	
Staphylococcus	>20	
Enterobacteriaceae	<100 cfu/g	
E.Coli	<20 cfu/g	
Salmonella spp	Not detected in 25g	

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CHEMICAL PROPERTIES				
Criteria	Maximum or Range			
Moisture	6.2			
Ochratoxin A	10 ppb Max			
Aflatoxin B1	2.0 ppb Max			
Aflatoxin Total	4.0 ppb Max			
pH				
Water Activity				

Pesticides: Complies with all 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.

NUTSINBULK 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						
Material & Closure:	LDPE	Corrugated Cardboard				
Colour:	Clear	Brown				
Dimensions (LxWxH) mm:	Packer Specific	Packer Specific				
Packaging Weight:	Packer Specific	Packer Specific				
Label Position:		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.				
Bar Code	Bag – 5021485005101	Outer Case - 5021485005118				

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 Pa	llet:	1.6M				
Average or Minimum	Weight per Unit:	Average				
Target Weight per Unit:		3kg				
Declared Weight on Label:		3kg				
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