

Product Name: **Tropical Passionfruit & Mango Ice Cream Mochi**



Product name	Tropical Passionfruit & Mango Ice Cream Mochi
Country of origin	UK
Unit weight / volume	32 g/piece
	6 pack - 192g €
EU Approval No.	UK FB084 EC

Product attributes

Product Description	Tropical Passionfruit & Mango ice cream coated in a rice flour dough and dusted with rice flour
Visual Appearance	A purple sphere dusted with yellow centre dusted in rice flour
Colour	Purple
Texture/ Viscosity	Tropical ice cream like texture with chewy rice dough
Taste / Flavour	Passionfruit & Mango and cooked rice pastry
Instructions to use:	Remove from freezer and allow to soften at room temperature for 3-5 minutes before serving

Product Shelf Life and Storage Conditions.

Shelf Life from Manufacture	18 months
Minimum Shelf Life on Delivery	12 months
Temperature on Delivery	≤ -18°C
Storage Conditions	Keep Frozen. Once defrosted do not refreeze

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Ingredients	Compound Ingredients break down	Country of origin
Sugar		UK, other EU, France
Coconut milk	coconut milk, water	Thailand, Sri Lanka, Indonesia
Mango Puree		India
Rice Flour		Thailand
Water		UK
Cashew Milk	cashew paste 6%, water, salt	France
Passionfruit Puree		Ecuador, Peru
Coconut Oil		Philippines, Indonesia, Holland, Germany
Glucose Syrup		France, Belgium, Holland, UK, Netherlands, Spain
Trehalose		Japan
Tapioca Flour		Thailand
Emulsifier Stabilisers	emulsifier (mono and diglycerides of fatty acids), stabilisers (guar gum, locust bean gum, cellulose gum, carrageenan)	EU
Natural Flavour	Mango	UK
Salt		UK
Natural Colours	Beetroot, Spirulina	Poland, China
Soya Lecithin		India

INGREDIENTS DECLARATION

Sugar, coconut milk (coconut milk, water), mango puree (13%), rice flour, water, **cashew** milk (**cashew** paste 6%, water, salt), passionfruit puree (7%), coconut oil, glucose syrup, trehalose*, tapioca flour, emulsifier (mono and diglycerides of fatty acids), stabilisers (guar gum, locust bean gum, cellulose gum, carrageenan), salt, natural flavour (mango), natural colours (beetroot powder, spirulina extract), **soya** lecithin

*Trehalose is a source of glucose

Allergy advice

For allergens, see ingredients **in bold**.

May also contain milk, other nuts, peanuts and sesame.

SPECIFIC FOOD SAFETY PARAMETRERS

Our raw materials are selected from **non -genetically modified organisms** and therefore no specific labelling is required in the list of ingredients according to CE 1830/2003 and 1829/2003.

The raw materials we select respect European legislation (EC) N°149/2008 and (EC) 396/2005 relating to **pesticides** and (EC) N°629/2008 relating to **heavy metals**.

Any pesticide is identified and at a Maximum Residue Level < 0.01 mg/kg in **Soybeans & Rice**

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Nutrition Information / 100g.		
	per 100g	per 32g
Energy	900kJ/215kcal	288kJ/69
Fat	9.1g	2.9g
of which saturated,	7.6g	2.4g
Carbohydrate	32g	10g
of which sugars	24g	7.6g
Protein	1.1g	0.4g
Salt	0.09g	0.03g

Organism / Tested for	Target cfu/g	Reject cfu/g	Frequency of analysis	Method of Analysis
<i>Enterobacteriaceae</i>	< 10 ³	> 10 ⁴	Quarterly	ISO 21528-2:2004
<i>E.coli</i>	20 - <100	>100	Quarterly	ISO 16649-1:2001
<i>Staphylococcus aureus</i>	< 100	>100	Quarterly	ISO 6888-1:1999
<i>Listeria spp</i>	Absence / 25g	Present / 25g	Quarterly Tested solely if <i>Listeria spp</i> positive	ISO 11290 Part 2: 1998 and AMD 1:2004
<i>Salmonella</i>	Absence / 25g	Present / 25g	Quarterly	ISO 6579:2002+A1:2007
<i>Bacillus cereus</i>	<10 ³	>10 ⁴	Quarterly	Practical Food Microbiology, 3rd edition 2003 (Section 6.2)
<i>Pseudomonas spp</i>	<10 ⁴	>10 ⁴	Quarterly	ISO 13720:2010

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ALLERGENS DECLARATION			
DOES THIS PRODUCT CONTAIN		YES / NO	If YES please state which ingredient
1	Cereals containing gluten (<i>i.e.</i> wheat, rye, barley, oats, spelt kamut or their hybridised strains and products thereof.	No	Used on Site (Gluten Free <20ppm)
2	Crustaceans (including prawns, crabs and lobsters) and products thereof.	No	
3	Eggs / egg products	No	
4	Fish / fish products	No	
5	Peanuts / peanut products	No	Used on site
6	Soybeans except: fully refined soybean oil & fat and Tocopherols (E306)	Yes	Soya lecithin
7	Milk including lactose	No	Used on site
8	Nuts <i>i.e.</i> almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.	Yes	Cashew
9	Celery and products thereof.	No	
10	Mustard and products thereof.	No	
11	Sesame seed or sesame products	No	Used on site
12	Sulphur dioxide and sulphites (used as preservatives) at levels above 10mg/kg or 10ml/litre.	No	
13	Lupin and products thereof.	No	
14	Molluscs and products thereof.	No	

FOOD TOLERANCE INFORMATION		
THIS PRODUCT	YES / NO	If YES please state which ingredient
- Contains Monosodium Glutamate (MSG)	No	
- Contains natural colour	Yes	Beetroot powder, Spirulina extract
- Contains artificial colour	No	
- Contains natural flavours	Yes	Mango
- Contains artificial flavours	No	
- Contains additives	Yes	E471, E412, E410, E466, E407, E1520, E422, E322
- Contains Genetically Modified Organisms (GMO)	No	
This product is suitable for vegetarians	Yes	
This product is suitable for vegans	Yes	

GMO		
THIS PRODUCT	YES / NO	If YES please state which ingredient
Does the material contain or been produced using genetically modified material whether active or not	No	
Does the product require labelling as genetically modified as required by regulation (EC) no. 1829/2003 & regulation no.1830/2003	No	

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PACKAGING		
This product is in compliance with the Regulation (EC) No. 1935/2004. Material or article intended to come into contact directly or indirectly with food must be sufficiently inert to preclude substances from being transferred to food in quantities large enough to endanger human health or to bring about an unacceptable change in the composition of the food or deterioration in its organoleptic properties.		
PACKING	Primary	Secondary
Date / Production Code & Location printed (e.g. back side of pack)	Best Before End: MMY Batch code: DDMM Top of pack	Best Before End: MMY Batch code: DDMM Top of pack
Material type	APET / PET	Corrugated Cardboard
Number of Units	6 / tray	10 trays / case
Gross weight Food Service	207.4 g (incl. tray weight 15.4g)	2189 g / Case (incl. tray & case weight 115g)
Gross weight Retail		
Net weight	192g	1920 g / Case
Dimension (L x W x H) mm Food Service	173 X 129 X 37.5 mm	259 X 172 X 191 mm
Dimensions (L x W x H) mm Retail	173 X 129 X 37.5 mm	263 x 179 x 191 mm
		Tertiary 125 x 35 x 175 mm
Pallet Dimensions (L x W x D) cm	UK pallet	EU pallet
	1200 x 1000 x 150	1200 x 800 x 150
Quantity per pallet	200 Cs	152 Cs
Weight empty pallet	28kg	25kg
Controlled atmosphere	NOT Packaged in a controlled atmosphere	
	6 pack	
Pack Barcode Food Service	5027324001846	
Case Barcode Food Service	05027324002249	
Pack Barcode Retail	5027324001839	
Case Barcode Retail	05027324002256	

General Controls			
Test	Type	Sensitivity	Frequency of Checks
Metal Detection	Ferrous	1.5 mm	At Start, every hour and end of batch
	SS	2.0 mm	At Start, every hour and end of batch
	Non-Ferrous	2.0 mm	At Start, every hour and end of batch
Weight Checks (average weight)	30g		At Start, every hour and end of batch

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QUALITY MANAGEMENT

HACCP is implemented on the production site and the site is **SALSA** certified.

Traceability: our Company respects European regulation 178/2002. Our traceability takes into account supplies related to materials and packaging as well as to the transformation and distribution of the finished product.


In the event of a product recall or withdrawal the customer will agree to cooperate with **V&H Ltd** in the recall process.

SPECIFICATION AUTHORISATION

For the product named above, this document is the declaration of compliance that:

- within the meaning of **Article 16(1) of the Regulation (EC) No. 1935/2004** and
- within **the Regulation 2023/2006 on GMP**.

Name of Supplier: V&H Ltd.

Issue no: 1	Issue Date: 14/05/19
Revised Issue no:0	Revised Issue date: n/a
Signature: 	Miroslava Cabral, QA Manager