


Finished Product Specification

General Information			
Product Title		VIVE SUPERCHOC - Goopy Caramel	
Production Address		Unit 5 Lyon Close, Wigston, Leicester, LE18 2BJ	
Company Telephone/Email/Fax		0116 319 2740/ ishak@eatvive.com	
Contacts: Accounts Technical Emergency/Recall	Ishak Valimohamed – ishak@eatvive.com		
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Packaging format		Foil/polypropylene	
Net Quantity		40g	Minimum Net Weight 40g
Ingredients and Allergens			
Legal name / Descriptive name		Double layered hazelnut bar with a chocolate coating	
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)		55% Belgian Dark Chocolate (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Soya Lecithin, Natural Vanilla Flavouring) (18%), Caramel (17%) (Glucose Syrup, Sugar, Water, Coconut Oil, Stabiliser: Glycerol, Coconut Milk Powder, Apple Fibre, Salt, Emulsifier: Sunflower Lecithin), Chicory Fibre, Cashews (16%), Almonds (10%), Pea Protein, Peanut Flour (8%) , Coconut Sugar, Chicory Inulin, Glucose Syrup, Peanuts , Coconut Milk Powder (Coconut Milk Powder, Maltodextrin, Corn Starch), Cocoa Butter, Rice Syrup, Grape Juice Concentrate, Salt (<1%), Natural Flavouring, Emulsifier: Sunflower Lecithin.	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)		A double layered bar with a goopy caramel top layer and a chompy, chewy nutty base, coated in 55% Dark Belgian Chocolate.	
Allergens present in: ingredients, additives & processing aids		Contains (YES/NO)	Risk of Allergen Cross-contamination/ or May Contain (comments)
Cereals containing Gluten namely wheat, rye, barley, oats and hybridised strains		No	
Peanuts/peanut derivatives		Yes	Contains
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, Macadamia) and derivatives		Yes	Contains
Sesame seeds/sesame seed derivatives		No	
Crustacean/crustacean derivatives		No	
Molluscs/molluscs derivatives		No	
Fish/fish derivatives		No	
Egg/egg derivatives		No	
Milk/milk derivatives		No	May contain traces
Soybeans/soybean derivatives		No	Contains
Celery/celery derivatives		No	
Mustard/mustard derivatives		No	
Lupin/lupin derivatives		No	
Sulphites (declare if over 10mg/kg in whole product)		No	

Allergen Testing			As per the FDA criteria Gluten must be under <20ppm to be classified Gluten Free.
Allergens	Target	Maximum	Frequency of Test
Gluten	0ppm	20ppm	Annual
Suitability			
Suitable for Vegetarians		YES	
Suitable for Vegans		YES	
Contains Genetically Modified Organisms/Materials		NO	
Nutrition			
Source of Nutritional information e.g. analysis / calculation / reference source			
	Per 100g	Per 50g as sold	
Energy kJ	1803 KJ	721 KJ	
Energy kcal	431 kcal	172 kcal	
Fat (g)	23g	9g	
Saturates (g)	10g	4g	
Carbohydrates (g)	35g	14g	
Sugar (g)	24g	10g	
Fibre (g) (optional)	17g	7g	
Protein (g)	13g	5g	
Salt (g)	0.64g	0.26g	
Product Handling			
Durability Type (circle as appropriate)	Ambient	Best Before MM/YY	See wrapper
Shelf-life unopened	9 months	Shelf-life once open	Consume immediately
Storage Conditions (circle as appropriate)	Cool, dry place Under 22 Degrees Celsius		
Traceability / Lot Code Format Used FFBBBB	F – Flavour B- Batch FFBBBB		
Additional Requirements			
Origin		N/A	
Type of Packaging used for retail, which consumers buy (film and cardboard box)		Foil/Polypropylene packs packaged in cardboard display boxes, 12 bars to a box	
Packaged in a protective atmosphere: (Vacuum packed or modified atmosphere packaging)		No No	
Microbiological Testing		HPA Ready to Eat Guidelines Company uses absence of mould during sensory testing to demonstrate the products are safe because the determining factor is the sensory shelf life and not the microbiological shelf life of the bars	
(examples: include only those organisms tested on the product)	Target	Maximum	Frequency of test
TVC (Aerobic) cfu/g	<10,000	100,000	Annual
Yeasts cfu/g	<20	100	Annual
Moulds cfu/g	<20	100	Annual
Coliform or Enterobacteriaceae cfu/g	<100	10,000	Annual
E.coli cfu/g	<20	100	Annual
Salmonella spp in 50g	ABSENT	ABSENT	Annual
Listeria monocytogenes in 50g	ABSENT	ABSENT	Annual
Listeria spp	<20	100	Annual

Staphylococcus aureus cfu/g	<20	100	Annual
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**HACCP – Unit Step Process Flow Diagram or Table:
(from supplier assurance to and including delivery)**

There are no critical control points in the HACCP plan. The products are made safely, legally and consistently by following good hygiene practice and good manufacturing practice which are monitored through pre-requisite controls

**Critical Control Points
(target limits and critical limits)**

N/A

**Key Pre-requisite programmes
(specific to making this product safely)**

Approved suppliers, specified ingredients, personal hygiene, cleaning and disinfection, pest control and traceability

Signed & Dated (by Supplier)



09.11.2023

Doc Ref	Issue No	Issue Date	Issued By
LCB1 Product Spec	1	09/11/2023	Ishak