

PRODUCT SPECIFICATION

**Product:** NAKD COCOA ORANGE BIG BAR

**Product code:** 8505

**Product description:** Fruit & nut bar containing cocoa, orange extract and natural flavouring

**Ingredient declaration:**

Ingredients: Dates (41%), **Cashews** (33%), Raisins (21%), Cocoa (4%), Orange Extract, A hint of natural flavouring.

Nutritional declaration:

	== Per 100 g ==	== Per portion ==
		45 g
	=====	=====
Energy	1672 kJ	752 kJ
Fat	399 kcal	180 kcal
of which saturates	16 g	7.2 g
Carbohydrate	3.0 g	1.4 g
of which sugars*	52 g	23 g
Fibre	40 g	18 g
Protein	7.9 g	3.6 g
Salt	7.8 g	3.5 g
	0.03 g	0.01 g
	=====	=====

1 portion: 1 bar of 45g

Only mandatory if claim ‘No added sugar’ is mentioned:  
\* = Contains naturally occurring sugars

Optional claims:

1 of your 5 a day  
High in Fibre  
Vegan  
Gluten & Wheat Free  
Dairy Free  
No Added Sugar  
100% Natural Ingredients  
Raw Cold Pressed

Mandatory product warning:

May also contain traces of **soya**, **peanuts**, other **nuts** and the odd shell or pit piece.

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### Certification:

Not irradiated	+		
GMO free	+	GMO free certified	-
Suitable for Vegan	+	Vegan certified	+
Suitable for Kosher	+	Kosher certified	+
Suitable for Halal	+	Halal certified	-
Suitable for gluten free	+	Gluten free certified	-
Nut free	-	Nut free certified	-

### Legal allergens:

egg	-	sulphites	-
gluten	-	celery	-
fish	-	lupin	-
crustaceans	-	mustard	-
nuts	+	soya	?
peanuts	?	milk	-
sesame	-	molluscs	-

+ = present - = absent ? = may be present via cross contamination

### Shelf life:

Minimum guaranteed shelf life: 6 months

### Storage conditions :

Logistics : Ambient storage (5-25 °C)

On pack : /

### Country of origin:

UK

### Packaging:

Primary pack:	Metalised film wrapped bars
Secondary packaging:	Single: Display case – card case with folding away lid flap
Materials:	Certificates of conformity are available for product packaging

### Microbiological standards:

Bacteriological parameter	Target	Tolerance	At expiry date
Osmophilic Yeast	1000 cfu/g	1000 cfu/g	1000 cfu/g
Xerophilic Moulds	1000 cfu/g	1000 cfu/g	No visible mould
E. coli	< 10 cfu/g	100 cfu/g	100 cfu/g
Coagulase-positive staphylococci	< 100 cfu/g	1000 cfu/g	1000 cfu/g
Bacillus Cereus	1000 cfu/g	10000 cfu/g	10000 cfu/g
Salmonella spp.	Not detected/25g	Not detected/25g	Not detected/25g
Listeria monocytogenes	Not detected/25g	< 100 cfu/g	100 cfu/g

*Product in accordance with all current EU-legislations*

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