



Finished Product Specification			
General Information			
Product Title		VIVE BETTER BROWNIE ORANGE OBSESSION	
Production Address		Unit 5 Lyon Close, Wigston, Leicester, LE18 2BJ	
Company Telephone/Email/Fax		0116 319 2740/ ishak@eatvive.com	
Contacts: Accounts	Ishak Valimohamed – ishak@eatvive.com		
	Ishak Valimohamed – ishak@eatvive.com		
	Technical		
Emergency/Recall	Ishak Valimohamed – ishak@eatvive.com		
Packaging format		Foil/polypropylene	
Net Quantity		40g	Minimum Net Weight 40g
Ingredients and Allergens			
Legal name / Descriptive name		BETTER BROWNIE ORANGE OBSESSION	
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)		Cashews, Dates, Chicory Fibre, Chocolate (13%) (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier; Soy Lecithin, Natural Vanilla Flavouring), Almonds, Pea Protein, Rice Syrup Concentrated Grape Juice, Rice Protein, Cocoa Butter, Cocoa Powder, Emulsifier: Sunflower Lecithin, Salt, Vitamin Mineral Complex (Vitamin C, Iron, Zinc, Copper, Vitamin B6, Vitamin A, Folic Acid, Sodium Selenite, Vitamin D3, Vitamin B12), Orange Oil, Natural Flavouring	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)		A sweet smooth inner with crunchy almonds. Coated in a slightly bitter dark 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		No	May Contain
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, Macadamia) and derivatives		Yes	
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
Soybeans/soybean derivatives		Yes	
Celery/celery derivatives		No	
Mustard/mustard derivatives		No	
Lupin/lupin derivatives		No	
Sulphites (declare if over 10mg/kg in whole product)		No	
Suitability			
Suitable for Vegetarians		YES	
Suitable for Vegans		YES	
Contains Genetically Modified Organisms/Materials		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	Oppm	20ppm	Annual	
Nutrition				
Source of Nutritional information e.g. analysis / calculation / reference source				
		Per 100g	Per 40g as sold	
Energy kJ		1749 KJ	700 KJ	
Energy kcal		418kcal	167 kcal	
Fat (g)		22g	8.8g	
Saturates (g)		7.4g	3g	
Carbohydrates (g)		34g	13.6g	
Sugar (g)		28g	11g	
Fibre (g) (optional)		13g	5.2g	
Protein (g)		16g	6.4g	
Salt (g)		0.53g	0.21g	
Vitamins and Minerals	Per 100g	NRV* %	Per 40g	NRV*%
Vitamin C (mg)	69	86	28	30
Iron (mg)	12	86	4.8	30
Zinc Citrate (mg)	8.6	86	3.44	30
Copper (mg)	0.86	86	0.34	30
Vitamin B6 (mg)	1.2	86	0.48	30
Vitamin A (mg)	0.69	86	0.28	30
Folic Acid (mcg)	170	86	68	30
Selenium (mcg)	47	86	18.8	30
Vitamin D3 (mcg)	4.3	86	1.72	30
Vitamin B12 (mcg)	2.1	86	0.84	30
*NRV= Nutrient Reference value				
Product Handling				
Durability Type (circle as appropriate)	Ambient	PRD DD/MM/YY EXP <u>DD/MM/YY</u>	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 <u>FFB BBB</u>	F – Flavour B- Batch FFBBB	
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, 15 bars in a single flavour box. 3 bars in a mixed 12 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

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 (by Supplier)			Date:	
			10.11.2023	

Doc Ref	Issue No	Issue Date	Changes Made	Issued By
BB-ORA1	1	12/10/2020	Specification creation	Becky
	1.1	20/10/2021	Wrapping material to Foil/polypropylene & no of bars to 15/ box.	Becky
	1.2	18/03/2022	Production address changed	Becky
	1.3	15/09/2022	Changed Rice Starch to Rice Syrup and changed the ingredient order	Becky
	1.4	10/11/2023	Added Gluten Testing	Ishak
			Amended product weight to 40g and nutritional per serving	