


Finished Product Specification

General Information					
Product Title		VIVE FRUITY NUTTA, JAFFA ORANGE			
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		35g	Minimum Net Weight	35g	
Ingredients and Allergens					
Legal name / Descriptive name		NATURAL PROTEIN SNACK BAR			
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)			Dates, Cashews , Cocoa Mass, Almonds , Orange Juice (7%), Sugar, Chicory Fibre, Fat Reduced Cocoa Powder (3%), Rice Protein, Rice Syrup, Grape Juice Concentrate, Fructose Syrup, Orange Pulp (1%), Cocoa Butter, Apple Puree, Orange Oil (<1%), Vanilla Powder, Natural Flavouring.		
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)			Sweet fudgy bar with an orange jam centre, 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			Yes	May contain traces	
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, Macadamia) and derivatives			No	Contains almonds/cashews	
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	May contain traces
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	0ppm	20ppm	Annual
Nutrition			
Source of Nutritional information e.g. analysis / calculation / reference source			
	Per 100g	Per 35g as sold	
Energy kJ	1580	560	
Energy kcal	379	134	
Fat (g)	15	5.5	
Saturates (g)	5.2	1.8	
Carbohydrates (g)	49	17	
Sugar (g)	46	16	
Fibre (g) (optional)	10	3.5	
Protein (g)	7.9	8.2	
Salt (g)	0.04	0.01	
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, 20 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	
<i>(examples: include only those organisms tested on the product)</i>	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:

Doc Ref	Issue No	Issue Date	Issued By
JO1 Product Spec	1	09/11/2023	Ishak