

## Finished Product Specification

### General Information




Product Title		VIVE BETTER BROWNIE BERRY BLISS	
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		BETTER BROWNIE BERRY BLISS	
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)		Dates, <b>Cashews</b> , Chocolate (13%) (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier; <b>Soy</b> Lecithin, Natural Vanilla Flavouring), Chicory Fibre, Pea Protein, <b>Almonds</b> , Cranberries (4%) (Sugar, Cranberries, Sunflower Oil ), Rice Syrup, Concentrated Grape Juice, Rice Protein, Cacao Butter, Goji Berries (2%), Cocoa Powder, Emulsifier: Sunflower Lecithin, Raspberries, Salt, Vitamin Mineral Complex (Vitamin C, Iron, Zinc, Copper, Vitamin B6, Vitamin A, Folic Acid, Sodium Selenite, Vitamin D3, Vitamin B12), Natural Flavouring	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)		A sweet smooth inner with crunchy almonds and chewy goji berries. 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																																																								
<b>Allergen Testing</b>		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																																																							
<b>Nutrition</b>																																																										
Source of Nutritional information e.g. analysis / calculation / reference source																																																										
	Per 100g	Per 40g as sold																																																								
Energy kJ	1794 KJ	700 KJ																																																								
Energy kcal	429kcal	172 kcal																																																								
Fat (g)	25g	10g																																																								
Saturates (g)	7.9g	3.16g																																																								
Carbohydrates (g)	29g	11.6g																																																								
Sugar (g)	24g	9.6g																																																								
Fibre (g) (optional)	14g	5.6g																																																								
Protein (g)	17g	9g																																																								
Salt (g)	0.52g	0.21g																																																								
<table border="1"> <thead> <tr> <th>Vitamins and Minerals</th> <th>Per 100g</th> <th>NRV* %</th> <th>Per 40g</th> <th>NRV*%</th> </tr> </thead> <tbody> <tr> <td>Vitamin C (mg)</td> <td>69</td> <td>86</td> <td>27.6</td> <td>30</td> </tr> <tr> <td>Iron (mg)</td> <td>12</td> <td>86</td> <td>4.8</td> <td>30</td> </tr> <tr> <td>Zinc Citrate (mg)</td> <td>8.6</td> <td>86</td> <td>3.44</td> <td>30</td> </tr> <tr> <td>Copper (mg)</td> <td>0.86</td> <td>86</td> <td>0.34</td> <td>30</td> </tr> <tr> <td>Vitamin B6 (mg)</td> <td>1.2</td> <td>86</td> <td>0.48</td> <td>30</td> </tr> <tr> <td>Vitamin A (mg)</td> <td>0.69</td> <td>86</td> <td>0.28</td> <td>30</td> </tr> <tr> <td>Folic Acid (mcg)</td> <td>170</td> <td>86</td> <td>68</td> <td>30</td> </tr> <tr> <td>Selenium (mcg)</td> <td>47</td> <td>86</td> <td>19</td> <td>30</td> </tr> <tr> <td>Vitamin D3 (mcg)</td> <td>4.3</td> <td>86</td> <td>1.72</td> <td>30</td> </tr> <tr> <td>Vitamin B12 (mcg)</td> <td>2.1</td> <td>86</td> <td>0.84</td> <td>30</td> </tr> </tbody> </table>				Vitamins and Minerals	Per 100g	NRV* %	Per 40g	NRV*%	Vitamin C (mg)	69	86	27.6	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	19	30	Vitamin D3 (mcg)	4.3	86	1.72	30	Vitamin B12 (mcg)	2.1	86	0.84	30
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*NRV= Nutrient Reference value																																																										
<b>Product Handling</b>																																																										
Durability Type (circle as appropriate)	Ambient	PRD DD/MM/YY EXP <u>DD/MM/YY</u>	See wrapper																																																							
Shelf-life unopened	9 months	<b>Shelf-life once open</b>	Consume immediately																																																							
Storage Conditions (circle as appropriate)	Cool, dry place Under 22 Degrees Celsius	<b>Traceability / Lot Code Format Used</b> <u>FFB BBB</u>	F – Flavour B- Batch FFBBB																																																							
<b>Additional Requirements</b>																																																										
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																																																									

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
<b>TVC (Aerobic) cfu/g</b>	<10,000	100,000	Annual
<b>Yeasts cfu/g</b>	<20	100	Annual
<b>Moulds cfu/g</b>	<20	100	Annual
<b>Coliform or Enterobacteriaceae cfu/g</b>	<100	10,000	Annual
<b>E.coli cfu/g</b>	<20	100	Annual
<b>Salmonella spp in 50g</b>	ABSENT	ABSENT	Annual
<b>Listeria monocytogenes in 50g</b>	ABSENT	ABSENT	Annual
<b>Listeria spp</b>	<20	100	Annual
<b>Staphylococcus aureus cfu/g</b>	<20	100	Annual

<b>HACCP – Unit Step Process Flow Diagram or Table:</b> <b>(from supplier assurance to and including delivery)</b>	
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	
<b>Critical Control Points</b> <b>(target limits and critical limits)</b>	N/A
<b>Key Pre-requisite programmes</b> <b>(specific to making this product safely)</b>	Approved suppliers, specified ingredients, personal hygiene, cleaning and disinfection, pest control and traceability

<b>Signed (by Supplier)</b> 			<b>Date:</b>  10.11.2023	
Doc Ref	Issue No	Issue Date	Changes Made	Issued By
BB-BER1	1	12/10/2020	Specification Created	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 Updated product weight and nutritional	Becky Ishak