

PRODUCT SPECIFICATION

1. PRODUCT DESCRIPTION

Product name	Sproud Cooking/Whipping
Product description	Plant-based cooking and whipping base made with pea protein.
Country of origin	Sweden
Product code	1801410
Packing size	6 x 1Ltr
EAN code for primary unit (consumer unit)	7340150801380
EAN code for secondary unit (trade unit)	7340150801410
EAN code for tertiary unit (pallet)	7340150801403

2. PRODUCT INFORMATION

2.1. List of ingredients in descending order of quantity, and ingredient information

No.	Component	Percentage	Country of origin
1	Water	70 %	SE
2	Fully hydrogenated vegetable oils (coconut, rapeseed)	21%	SE
3	Stabiliser system (glucose syrup, E472e, E435, calcium carbonate, sodium citrate, E464, locust bean gum)	3,9%	DE
4	Dextrose	3%	SE
5	Sugar	1,8%	SE
6	Pea protein	1,2%	EU (FR)
7	Salt	0,1%	SE
	Total	100%	
Guarantee the traceability for all ingredients according to regulation 178/2002 EC. All ingredients' origins from vegan resources.			

2.2. Ingredients declaration on label

Ingredients:	Water, fully hydrogenated vegetable oils (coconut, rapeseed), dextrose, sugar, pea protein (1%), glucose syrup, emulsifiers (E 472e, E 435), salt, acidity regulator (calcium carbonate, sodium citrate), stabilisers (E 464, locust bean gum).
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2.3. Nutritional Information

Nutrient	Amount per 100 g	
Energy	900 / 220	KJ / Kcal
Fat	21	g
of which saturates	20	g
Carbohydrate	6,1	g
of which sugars	4,9	g
Protein	1,0	g
Salt	0,23	g

2.4. Allergens and food intolerances

Reference: Risk assessment

Component	Yes	No	Traces Yes/No	In which ingredient
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) and products thereof. If traces: contains traces of		No		
Crustaceans and products thereof If traces: contains traces of		No		
Eggs and egg products If traces: contains traces of		No		
Fish and fish products If traces: contains traces of		No		
Peanuts and products thereof If traces: contains traces of		No		
Soya beans and products thereof If traces: contains traces of		No		
Milk (incl. lactose) and milk products If traces: contains traces of		No		
Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) If traces contains traces of		No		
Celery and products thereof If traces: contains traces of		No		
Mustard and products thereof If traces: contains traces of		No		
Sesame seeds and products thereof If traces: contains traces of		No		
Sulphur dioxide and sulphates at concentrations of more than 10 mg/kg or 10 ml/litre		No		
Lupin and products thereof If traces: contains traces of		No		
Molluscs and products thereof If traces: contains traces of		No		

2.5. Tests

2.5.1. Physical & Chemical Test

Analysis	Value/unit Per 100 g	Fluctuation	Method	Frequency (e.g., once a year/every batch etc.)
Solids*				Prior to launch
Ash			AOAC	2 x year
Energy kJ/kcal			21 CFR part 101.9	Prior to launch
Calories from fat			AOAC	Prior to launch
Fat*			AOAC	Prior to launch
Saturated fatty acids* ^o			AOCS	Prior to launch
Cholesterol*			AOAC	Prior to launch
Carbohydrates*			calculation	Prior to launch
of which sugars*			HPLC/RI	Prior to launch
Total dietary fibre*			AOAC	Prior to launch
Protein*			LECO	Prior to launch
Salt (2.5 x Sodium)			ICP/MS	Prior to launch
Potassium			ICP-MS	Prior to launch
Calcium			ICP-MS	Prior to launch
Iron			ICP-MS	Prior to launch
pH	8	±0,5		Every batch
Dry Matter (TS) (%)	30	±1	-	-
Water activity				On request
Heavy metals: - Total Arsenic - Mercury - Copper - Lead - Zinc - Tin - Cadmium	n/a n/a n/a n/a n/a Not detected n/a			2 x year
Other				
*Compulsory information about products containing more than 5% dietary fibre, °Depending on product, including mono-, polyunsaturated and trans-fatty acids				

2.5.2. Microbiological test

Microorganisms	Desired value	Method	Frequency (e.g., once a week)
Aerobes, mesophilic germs Total plate count CFU/g	<10		Each batch
Bacillus cereus CFU/g	<10		On request
Enterobacteriaceae	n/a		On request
Yeast CFU/g	<10		On request
Mould CFU/g	<10		On request
Listeria monocytogenes/25 g	Not detected		On request
Salmonella spp.	n/a		On request
Escherichia coli/25 g	Not detected		On request
Staphylococcus aureus	n/a		On request
Clostridium perfringens CFU/g	<10		On request
Other			
All microbiological test can be performed upon request.			

2.6. Product certificates and cation text

Certificates/Cation text	
Vegan	All ingredients' origins from vegan resources.
Free from	Dairy, Nuts [Tree nuts and Peanuts], Gluten, Soy
Climate footprint	Third party verified climate footprint by CarbonCloud https://apps.carboncloud.com/climatehub/organizations/sproud

2.7. Sensory

Product description	Organoleptic control: Every batch
Appearance / colour	Liquid that looks like cooking cream / White with grey undertone
Taste / smell	Neutral, creamy, slight taste of pea
Texture / structure	Creamy liquid

3. QUALITY AND STORAGE INFORMATION

3.1. Analytically proven keeping quality of the product

Product quality	
From date of production / packing:	9 months
Storage conditions (temperature/light):	Store in a cool, dry place
Storage conditions for opened package:	Once opened, keep refrigerated & consume within 7 days.

4. BATCH DESCRIPTION

Batch code and best before date:	
BBD marking:	DD.MM.YYYY
PD (production date) marking	DD.MM.YYYY
Lot marking:	HH:MM:SS TX (X = production line)
Position of stamping:	Production time and BBD are stamped on the top of the package.
Outer-carton labelling/markings:	SSCC code

5. PACKING INFORMATION

5.1. Primary package

Product packing type (see Appendix):	Tetra Brick Aseptic 1000 Edge
Supplier:	Tetra Pak
Dimensions of the package (L x W x H) in mm	74x70x209
Weight for empty package (g)	32g
Net filling weight per unit (g)	1017g (1 L)
Declared weight on packaging (g)	1 L
Gross weight per unit (g)	1049g

5.2. Secondary package EU

Product packing type:	Material: Carboard
Supplier:	Smurfit Kappa
Outside dimensions of the package (L x W x H) in mm	223x160x215
Number of units per inner box	6 units
Weight for empty package (g)	110g
Gross weight per unit (g)	6404g

6. LOADING INFORMATION

6.1. Pallet and container information

Pallet and container information	
Palletization:	155 boxes per UK pallet
Gross weight per pallet:	1000kg (maximum) per UK pallet
Full truck:	26 UK pallets
No. of boxes / Truck:	4030 boxes per truck (UK pallets)
Gross weight per full truck load	26 000 kg
Full container:	20 UK pallets per 40 ft container
gross weight full container load	20 ton per 40 ft container

6.2. Shipping information

Sproud International AB	
Address:	Gustav Adolfs torg 51 211 39 Malmö, Sweden
Sproud Ltd	
Address:	Unit 70 Spaces Business Centre. 15–17 Ingate Place. London, SW8 3NS. UK
Tel:	+44 793 808 14 45
Contact person:	Alistair McCormick
Email address:	order@sproud.se

These products are entirely made in Sweden. These products are free from any pork derivatives, hormones, hormone residues, antibiotics, insecticides & rodenticides, radioactive substance, alcohol's, food additives which are internationally banned to be used. These products do not cause any side effects or destruction to the body issues. These are the true nutritional values of this product.

7. DOCUMENT UPDATES

Doc No: PS-124091	Updates & changes	Signed by
Version: 001	Establishing product specification sheet	Malin Göransson

NOTARY STAMP AND SIGNATURE

Malin Göransson

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Date Name

17 February 2025



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Appendix – Sproud Cooking UK

Primary packaging

Barcode, Primary package

