

PRODUCT SPECIFICATION

Product: NAKD FRUIT & FIBRE APPLE CINNAMON

Product description:

Dried fruit and peanut bar with oats, seeds and natural flavouring

Ingredient declaration:

Ingredients: Dates (30%), **peanuts** (18%), raisins (13%), chicory fibre (10%), gluten free **oats** (9%), **peanut** butter (8%), dried apples (5%), sunflower seeds (3%), pumpkin seeds (3%), cinnamon (cassia) (0.3%), natural flavouring

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

Nutritional declaration:

	== Per 100 g ==		===== Per portion =====	
	44 g		% *	
			=====	
Energy	1637	kJ	720	kJ
Fat	392	kcal	172	kcal 9
of which saturates	16	g	7.0	g 10
Carbohydrate	2.6	g	1.1	g 6
of which sugars**	44	g	19	g 7
Fibre	35	g	15	g 17
Protein	14	g	6.3	g
Salt	11	g	4.8	g 10
	0.02	g	0.01	g 0
			=====	

* = Reference intake of an average adult (8 400 kJ/2 000 kcal)

Only mandatory if claim 'No added sugar' is mentioned:

** = Contains naturally occurring sugars

1 portion: 1 bar of 44g

Certification:

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

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Optional claims:

- Fruit & fibre bars
- 100% natural ingredients
- No added sugar
- Raw - cold pressed
- Pressed together, without heat, into tasty raw bars
- High in fibre
- 6 g fibre
- Vegan
- Gluten free
- No colours & preservatives
- Dairy free
- Kosher
- 1 of your 5 a day

Legal allergens:

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

+ = present - = absent ? = may be present via crosscontamination

Shelf-life of the product:

10 months

Storage conditions:

Logistics: Ambient storage (5-25 °C)
On pack: /

Country of origin:

UK

Packaging:

Type of packaging individual pack: Flowpack
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