

FINISHED PRODUCT SPECIFICATION

	Ref: HGMCC10012	Issue Date: 03/10/25	Author: L. Martisano	Approver: E. Pavoncelli
	Version: 01	Review Date: 03/10/25	Reason for issue: new document.	

Company Information

Supplier Name:	Hackney Gelato	
Supplier Address:	Unit 6a Uplands Business Park, Blackhorse Lane, London E17 5QJ	
Telephone Number:	0208 167 9544	
Email:	hello@hackneygelato.com	
Contact Details:	Commercial	Technical
Name:	Andy Barr	Leah Martisano
Telephone:	07359 311375	0208 167 9544
Email:	andy@hackneygelato.com	leah@hackneygelato.com

Product Information

Product Name:	Hackney Gelato Mint & Chocolate Chips	Product Code:	HGMCC10012
Legal Name:	Hackney Gelato Mint & Chocolate Chips		
Product Description:	Mint flavoured gelato with chocolate chips.		
Net Quantity:	100ml		
Country of Origin:	Manufactured in the UK.		

Ingredient Declaration (Including QUID & Allergens, in descending order by weight):	Fresh milk , sugar, water, dried glucose syrup, mint paste 5% (sugar, water, whole milk powder, trehalose*, glucose syrup, rice starch, natural mint flavouring), fresh double cream (milk), skimmed milk powder, chocolate nibs 3.5%, (cocoa mass, sugar, cocoa butter, soya lecithin, natural vanilla extract), dextrose, coconut oil, stabilisers (locus bean gum, guar gum, carrageenan), emulsifier (mono and diglycerides of fatty acids), sea salt. *Trehalose: source of glucose. Allergen advice: For allergens see ingredients in bold . Made in a kitchen handling egg, nuts and peanuts.	
Nutritional Information:	Per 100g	Methodology (Analysis / Calculated)
Energy (kJ)	765	Calculated
Energy (kcal)	182	Calculated
Fat (g)	6.8	Calculated
Of which saturates (g)	4.5	Calculated
Carbohydrates (g)	26	Calculated
Of which sugars (g)	23	Calculated
Protein (g)	3.7	Calculated
Salt (g)	0.22	Calculated

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Best Before Format:	DD/MM/YY
Product Shelf – Life:	18 Months
Storage Conditions:	Frozen below -18°C, storage in original closed packaging protected from dust, moisture, light. Do not refreeze.
Usage Instructions:	Once defrosted do not refreeze
Batch Code Format:	4-digit code: xxxx
Unit Barcode:	5060540310927
Case Barcode:	15060540310924

Production Process:	The Process begins by combining milk, cream, and dry ingredients. This mixture is then pasteurized to ensure safety and quality. After pasteurization, specific flavours are added to the mix, followed by a period of ageing to enhance taste. Once properly aged, the mixture undergoes churning and freezing within a churner set at -7°C, transforming it into velvety gelato. Inclusions and ripples are added carefully, and the gelato is packed into tubs, each marked with batch code and expiry date. Subsequently, the gelato undergoes rapid blast freezing. These tubs are arranged into secondary boxes and stored at temperatures below -18°C, until they are dispatched.
Sensory Attributes:	Visual: Creamy white. Speckles of chocolate nibs throughout. Aroma & Flavour: Delicate and refreshing mint notes with earthy fruity chocolate aroma. Texture: Creamy texture with crunchy chocolate.
Photographic Standard:	

Allergen Information

	Free From	Allergen Present In	Handled in Factory
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	x		
Crustaceans and products thereof	x		
Eggs and products thereof			x
Fish and products thereof	x		
Peanuts and products thereof			x
Soybeans and products thereof		x	

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Milk and products thereof		x	
Nuts: almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, macadamia and Queensland and products thereof			x
Celery and products thereof	x		
Mustard and products thereof	x		
Sesame seeds and products thereof	x		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10mg/litre expressed as SO ₂	x		
Lupin and products thereof	x		
Molluscs and products thereof	x		

Product Suitability

Suitability Data	Yes	No	Certification
Suitable for Vegetarians	x		
Suitable for Vegans		x	
Suitable for Diabetics		x	
Suitable for Coeliacs	x		
Free from genetically modified material	x		
Free from products of gene technology	x		
Free from enzymes of gene technology	x		
Manufacturing site free from GM ingredients	x		

Microbiological Analysis

Test	Target	Maximum	Frequency
Aerobic Colony Count cfu/g	<10 ⁴	<10 ⁶	Yearly
Yeast & Mould cfu/g	<20	<100	Yearly
Coliform or Enterobacteriaceae cfu/g	<10 ²	<10 ⁴	Yearly
E. coli cfu/g	<10	<100	Yearly
Salmonella spp in 50g	ABSENT	ABSENT	Yearly
Listeria monocytogenes in 50g	ABSENT	ABSENT	Yearly
Staphylococcus aureus cfu/g	<20	<100	Yearly

Product Safety

CCP	Target	Critical Limit	Frequency
Pasteuriser	≥75C for 15 minutes (manual process) ≥85C for 2 mins and ≤7C within 90 mins (semi-automatic process)	No failures	Every batch
Filtration	No foreign bodies	No foreign bodies	Every batch

Packaging Information

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	Component	Material	Dimensions	Weight
Primary	TUB	Pure Pulp Clay Pulp Board	Top Rim Diameter: 68.3 mm Height: 58 mm Bottom Rim Diameter: 55.45mm	4.3g
Primary	LID LID DISC	Paperboard/LDPE Paperboard	Diameter: 68.95mm Height: 17.2mm Disc diameter: 74.65mm	5.7g
Primary	SPOON	Paperboard	8-shaped 57 x 22 mm (LxW) 2mm thickness	0.93g
Secondary	BOX	Cardboard. 0711 Glued Crash lock	Length: 210mm Width: 140mm Height: 130mm	75g
Secondary	TAPE	PP	Length: ~290 mm Width: 5 mm	2g
Tertiary	PALLET	Wood	Length: 1200mm Width: 1000mm Height: 130mm	18000g
Tertiary	PALLET WRAP	Plastic	N/A	500g

Pallet Information

Quantity of Cases Per Pallet	390
Quantity of Cases Per Pallet Layer	39
Quantity of Layers Per Pallet	10
Pallet Height	1430mm

Product / Label

Hackney Gelato
HGMCC10012 Mint Chocolate Chip Gelato 12x100ml



1 50 60540 31092 4

Best before end: 03/04/27 Batch Number: 7640

Keep frozen. Store below -18°C.

Unit 6A, Uplands Business Park, Blackhorse Lane, London, E17 5QJ

Outer Pack Label

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In General

The final pack will be aesthetically presentable, and graphics will match an agreed standard. All materials used shall be of approved quality and handled under clean, hygienic conditions. Adequate process control and quality assurance procedures are employed. Records of these are available for inspection.

Warranty

All products shall fully comply with the requirements of the Food Safety Act 1990, Regulation (EC) No 852/2004 On the hygiene of foodstuffs, The Food Labelling Regulations 1996, Trade Descriptions Acts, Weights and Measures Acts, Consumer Protection Act and where appropriate any other UK or EEC legislation.

Completed By

Completed By (Name):	Leah Martisano
On Behalf of (Company):	Hackney Gelato
Position in Company:	Technical Manager
Signature:	
Date:	03/10/25

Customer Approval

(Where the specification is not signed and returned within 7 days and no queries / concerns are presented, it is assumed the specification has been approved and accepted by the company)

Specification Approved?	Yes		No	
Approved By (Name):				
On Behalf of (Company):				
Position in Company:				
Signature:				
Date:				