


## Finished Product Specification

General Information			
Product Title		VIVE SUPERCHOC - Caramelised Hazelnut	
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		Double layered hazelnut bar with a chocolate coating	
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)		Hazelnuts (25%), 55% Belgian Dark Chocolate (Cocoa Mass, Sugar, Cocoa Butter, <b>Soya</b> Lecithin) (22%), Chicory Fibre, Pea Protein, Dates, Rice Syrup, Concentrated Grape Juice, Glucose Syrup, Cocoa Powder, <b>Cashews</b> (7%), <b>Peanut Flour</b> (9%), Rice Protein, Caramelised <b>Hazelnuts</b> (3%) (Sugar, Hazelnuts), Emulsifier: Sunflower Lecithin, Sea Salt, Natural Flavouring	
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)		A double layered bar consisting of a velvety smooth top layer and a chompy nutty base, coated in 55% Dark Belgian 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	Contains
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, Macadamia) and derivatives		Yes	Contains
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	Contains
Celery/celery derivatives		No	
Mustard/mustard derivatives		No	
Lupin/lupin derivatives		No	
Sulphites (declare if over 10mg/kg in whole product)		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
Suitability			
Suitable for Vegetarians		YES	
Suitable for Vegans		YES	
Contains Genetically Modified Organisms/Materials		NO	
<b>Nutrition</b>			
Source of Nutritional information e.g. analysis / calculation / reference source			
		Per 100g	Per 40g as sold
Energy kJ		1675 KJ	670 KJ
Energy kcal		401 kcal	160 kcal
Fat (g)		18g	7g
Saturates (g)		6g	2g
Carbohydrates (g)		38gg	15g
Sugar (g)		29g	12g
Fibre (g) (optional)		14g	6g
Protein (g)		16g	6g
Salt (g)		0.42g	0.17g
<b>Product Handling</b>			
Durability Type (circle as appropriate)	Ambient	Best Before <b>MM/YY</b>	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		
Traceability / Lot Code Format Used <b>FFBBBB</b>	F – Flavour B- Batch FFBBBB		
<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, 12 bars to a box	
Packaged in a protective atmosphere: (Vacuum packed or modified atmosphere packaging)		No No	
<b>Microbiological Testing</b>		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
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

09.11.2023

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HH1 Product Spec	1	09/11/2023	Ishak