Specification Version Number:	1							
NPD Version Number	1							
Date:  1) Supplier Informati	17/08/2022 On							
Type of Supplier: Name:		Nutree L	fe Ltd					
Address:	Unit 8, Dakota		Vay, Burscough, Ormskirk, L40 8AF					
Tel:		01772 65						
Email:		enquiries@nut	reelife.co.uk					
Packing Site: Address:								
Tel:								
Email:								
2) Product Information	on							
Brand:		***						
Product Name:		Vegan Pro						
Legal description:		Plant based Choco						
Flavour:		Carar	nel					
Storage Instructions	Store the product in a clean, dry and	odourless environment.	Relative humidity max 70%. Storage temperatur	re: 12-20°C.				
Shelf Life:		12 Mor	nths					
Batch Format		Batch: BBE:N						
		Daton: DDE.ii						
Unit Weight/Volume/Size: (g)	35	Average	Is average weight mark required, $e_{?}$	Yes				
3) Ingredients List								
o, mgreaterite <u>-</u> let								
	Complete ingredients list including processing aids.	Descending order of weig	nt and allergens highlighted in <b>bold.</b>					
	Swee	etener: Maltitol						
Choco	late Flavoured Coating With Sweetener (15%): Cocoa Butter, <b>So</b>	ya Flour, Sweetener: Xylitol,	Chocolate Flavoured Coating With Sweetener (15%): Cocoa Butter, Soya Flour, Sweetener: Xylitol, Cocoa Mass, Emulsifier:Lecithin, Natural Flavouring.					
Soya protein crispies (Soya Protein Isolate, Salt)								
	Soya protein crispi	ies ( <b>Soya</b> Protein Isolate, Salt						
			)					
		ies ( <b>Soya</b> Protein Isolate, Salt nt: Polydextrose Powder	)					
	Bulking Agen		)					
	Bulking Agen	nt: Polydextrose Powder	)					
	Bulking Agen	nt: Polydextrose Powder uten Free <b>Oats</b>	)					
	Bulking Agen Glu Soya	nt: Polydextrose Powder uten Free <b>Oats</b> Beet Fibre  I Protein Isolate						
	Bulking Agen Glu Soya Pea	it: Polydextrose Powder  uten Free <b>Oats</b> Beet Fibre  Protein Isolate  Protein Isolate						
	Bulking Agen Glu Soya Pea	nt: Polydextrose Powder uten Free <b>Oats</b> Beet Fibre  I Protein Isolate						
	Bulking Agen Giu Soya Pea Humectan	it: Polydextrose Powder  uten Free <b>Oats</b> Beet Fibre  Protein Isolate  Protein Isolate						
	Bulking Agen Glu Soys Pea Humectan	sten Free <b>Oats</b> Beet Fibre  Protein Isolate  Protein Isolate  t: Vegetable Glycerine						
	Bulking Agen Git  Soys  Pea  Humectan  Emt. V	It: Polydextrose Powder Inten Free Oats  Beet Fibre In Protein Isolate  Protein Isolate  It: Vegetable Glycerine Islisfier: Lecithin						
	Bulking Agen Git  Soys  Pea  Humectan  Emu  V  Purple St	st: Polydextrose Powder  sten Free Oats  Beet Fibre  a Protein Isolate  Protein Isolate  t: Vegetable Glycerine  ulsifier: Lecithin						
	Bulking Agen Git Soya Pea Humectan Emt V Purple St	Iten Free Oats  Beet Fibre  Protein Isolate  Protein Isolate  t: Vegetable Glycerine  ulsifier: Lecithin  legetable Oil  weet Potato Powder						
	Bulking Agen Git  Soya  Pea  Humectan  V  Purple St  Thicke	It: Polydextrose Powder  Inter Free Oats  Beet Fibre  In Protein Isolate  Protein Isolate  Protein Isolate  It: Vegetable Glycerine  It: Vegetable Glycerine  It: Vegetable Oil  It: Weet Potato Powder  It: Polydextrose Pow						
	Bulking Agen  Glu  Soys  Pea  Humectan  Emu  V  Purple St  Thicke  Nat	Inter Pree Oats  Beet Fibre  In Protein Isolate  Protein Isolate  Protein Isolate  It: Vegetable Glycerine  Islistier: Lecithin  Islistier: Lecithin  Islistier: Lecithin  Islistier: Gum Acacia  Islistier: Gum Acacia  Islistier: Gum Acacia  Islistier: Gum Acacia						
	Bulking Agen Git  Soya  Pea  Humectan  Emu  V  Purple St  Thicke  Nat  Gre  Acidifyin	sten Free Oats  Beet Fibre  Protein Isolate  Protein Isolate  Protein Isolate  t: Vegetable Glycerine  ulsifier: Lecithin  egetable Oil  weet Potato Powder  ener: Gum Acacia  ural Flavouring  en Tea Extract  g Agent: Citric Acid						
	Bulking Agen Git  Soya  Pea  Humectan  Emu  V  Purple St  Thicke  Nat  Gre  Acidifyin	Inter Pree Oats  Beet Fibre  In Protein Isolate  Protein Isolate  Protein Isolate  It: Vegetable Glycerine  Islistier: Lecithin  Islistier: Lecithin  Islistier: Lecithin  Islistier: Gum Acacia  Islistier: Gum Acacia  Islistier: Gum Acacia  Islistier: Gum Acacia						
4) Nutritional Inform	Bulking Agen Git  Soya  Pea  Humectan  V  Purple St  Thicke  Nat  Gre  Acidifyin  Swee	sten Free Oats  Beet Fibre  Protein Isolate  Protein Isolate  Protein Isolate  t: Vegetable Glycerine  ulsifier: Lecithin  egetable Oil  weet Potato Powder  ener: Gum Acacia  ural Flavouring  en Tea Extract  g Agent: Citric Acid						
4) Nutritional Inform	Bulking Agen  Glu  Soys  Pea  Humectan  Emu  V  Purple St  Thicke  Nat  Gre  Acidifyin  Swee	Inter Pree Oats  Beet Fibre  In Protein Isolate  Protein Isolate  Protein Isolate  Protein Isolate  It: Vegetable Glycerine  Isolate  Isolate  It: Vegetable Glycerine  Isolate  Isolate  Isolate  It: Vegetable Glycerine  Isolate						
	Bulking Agen Git  Soya  Pea  Humectan  V  Purple St  Thicke  Nat  Gre  Acidifyin  Swee	sten Free Oats  Beet Fibre  Protein Isolate  Protein Isolate  Protein Isolate  t: Vegetable Glycerine  segetable Oil  weet Potato Powder  ener: Gum Acacia  ural Flavouring  en Tea Extract  ig Agent: Citric Acid  tener: Sucralose  ural Flavouring	ovided as sold					
4) Nutritional Information	Soya Pea Humectan V Purple St Thicke Nat Gre Acidifyin Swee	sten Free Oats  Beet Fibre  Protein Isolate  Protein Isolate  Protein Isolate  t: Vegetable Glycerine  segetable Oil  weet Potato Powder  ener: Gum Acacia  ural Flavouring  en Tea Extract  ig Agent: Citric Acid  tener: Sucralose  ural Flavouring  eakdown must be pro	ovided as sold					
	Bulking Agen  Glu  Soys  Pea  Humectan  Emu  V  Purple St  Thicke  Nat  Gre  Acidifyin  Swee	sten Free Oats  Beet Fibre  Protein Isolate  Protein Isolate  Protein Isolate  t: Vegetable Glycerine  segetable Oil  weet Potato Powder  ener: Gum Acacia  ural Flavouring  en Tea Extract  ig Agent: Citric Acid  tener: Sucralose  ural Flavouring  eakdown must be pro	ovided as sold	erving				

Calories from Fat (kcal)		81.00	28.35		
Fat (g)		9.00	3.15		
Saturates (g)		3.30	1.16		
Carbohydrate (g)		33.20	11.62		
Sugars (g)		0.82	0.29		
Polyols(g)		24.40	8.54		
Fibre (g)		7.00	2.45		
Protein (g)	30.00		10.50		
Sodium (mg)	225.00		78.75		
Salt (g)	0.60		0.21		
Does this product contain:	Yes / No	Ingredient(s) Containing Allergen Alib		Alibi Label prompt - Risk	
Cereals containing gluten (and products thereof)	NO	Gluten free (<20ppm) oats on site		No	
Crustaceans and Derivatives	No			No	

Cereals containing gluten (and products thereof)  Crustaceans and Derivatives  Eggs and Derivatives	NO No No	Gluten free (<20ppm) oats on site	No No
	No		No
Eggs and Derivatives			
			No
Fish and Derivatives	No		No
Peanuts and Derivatives	No	May Contain	Yes
Soybeans and Derivatives	Yes	Soya Protein Isolate	No
Milk and Derivatives	No		No
Nuts and Derivatives	No	May Contain	Yes
Celery and Derivatives	No		No
Mustard and Derivatives	No		No
Sesame seeds and Derivatives	No	May Contain	Yes
Sulpriur Dioxide and Sulprintes	No	May Contain	Yes
Lupin and Derivatives	No		No
Molluscs and Derivatives	No		No

## 5) Dietary and Lifestyle Information

Suitable for vegans.

Not suitable for peanut, nuts, sesame seed, soy & sulphite allergy sufferers.

Excessive consumption may lead to laxitive effects.

## 6) Analytical Standards - Microbiological

Test	Unit of Measurement	Acceptance Level	Test Method Number
Enterobacteriaceae (Presumptive)	cfu/g	≤100 cfu/g	ESGM-M303
Escherichia coli	cfu/g	≤100 cfu/g	ESGM-M304
Staphylococci (Coagulase Positive)	cfu/g	≤1,000 cfu/g	ESGM-M307
Moulds	cfu/g	≤10,000 cfu/g	ESGM-M309
Yeast	cfu/g	≤100,000 cfu/g	ESGM-M309
Salmonella spp.	cfu/g	Not Detected in 25g	ESGM-M515

## 7) Specification Approval

Specification Created By:		Specification Reviewed By:		Customer Approval By:	
Print Name:	Print Name:			Print Name:	
		it Name:	Signature:		
Date:		Date:		Date:	

## 8) Specification History / Amendments

$-\gamma$ - $\gamma$						
Current Version Number	Current version date	Category / Section	Amendment Details			

Process Variability: We aim to have bulk production closely match agreed lab samples, however, due to inevitable process variance, a tolerance of +/- 10% must be factored-in to all measurable attributes (e.g. dimensions, coating, etc.)

Additionally, there may be slight variances to taste and texture. However, we strongly advise that the client attends the first production run, in order that running adjustments may be made to ensure this is minimised.

Although our staff are trained to identify and remove 'leaker' bars, from time-to-time 'pin pricks' in the coating may go unnoticed.