

# **FINISHED PRODUCT SPECIFICATION**

# Vanilla Clotted Cream

| Manufacturers name: | Jude's Ice Cream       | Telephone Number: | 01962 711 444                  |
|---------------------|------------------------|-------------------|--------------------------------|
|                     | (Irma Mgmt Ltd)        | Fax Number:       | 01962 715 755                  |
| Manufacturing &     | Northfields Farm,      | Contact Name &    | Alex Mezger (Director – Sales) |
| Packaging address   | Hazeley Road, Twyford, | Position:         | Fran Nutbeam (Technical        |
|                     | Winchester             |                   | Manager)                       |
|                     | SO21 1QA               |                   |                                |

| Cream Ice Cream  |   | VCC46  |
|--|---|--|
| 460ml  | Country of origin   | UK   |
| FROZEN  • Product shelf life: BBE 24 months from pasto.  • Store frozen at less than -18°C   |   |  |
| Ice cream is made by mixing ingredients and pasteurising at 72°C for 10 minutes minimum. The mix is then cooled down to <5°C in less than 90 minutes. After an ageing period, the inclusions are added to the aged base mix and flavoured mix is frozen, hardened, packed and stored at less than -18°C. |   |  |
| Ingredients: fresh whole <b>milk</b> , sugar, clotted <b>cream</b> (11%), fresh double <b>cream</b> , skimmed <b>milk</b> powder, pasteurised free range <b>egg</b> yolk, dextrose, stabilisers (locust bean gum and guar gum), vanilla extract, spent vanilla bean.                                     |   |  |
|  | FROZEN  Product shelf life: BBB  Store frozen at less the life cream is made by mix minimum. The mix is then ageing period, the inclusion frozen, hardened, packed lingredients: fresh whole makimmed milk powder, passibean gum and guar gum), | FROZEN  Product shelf life: BBE 24 months from pase Store frozen at less than -18°C  Ice cream is made by mixing ingredients and particular minimum. The mix is then cooled down to <5°C ageing period, the inclusions are added to the after frozen, hardened, packed and stored at less that lingredients: fresh whole milk, sugar, clotted creskimmed milk powder, pasteurised free range extends to the state of the |

## MICROBIOLOGICAL STANDARDS

| Organism              | Maximum<br>Acceptable Level (cfu/g) | Unacceptable Level (cfu/g) |
|-----------------------|-------------------------------------|----------------------------|
| T.V.C                 | 10,000,000                          | > 10,000,000               |
| Entero                | 10,000                              | >10,000                    |
| Staphylococcus aureus | 10,000                              | > 10,000                   |
| E. Coli               | 100                                 | > 100                      |
| Salmonella Spp.       | Not Detected in 25g                 | Detected in 25g            |
| Listeria Spp.         | Not Detected in 25g                 | Detected in 25g            |

Tested by a UKAS accredited laboratory

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#### FOOD INTOLERANCE DATA

| Free from ingredients containing?      | Yes      | No |
|--|----------|----|
| Gluten and cereals containing gluten   | ✓        |    |
| Crustaceans                            | ✓        |    |
| Egg and egg derivatives                |          | ✓  |
| Fish and shellfish products            | <b>\</b> |    |
| Peanuts                                | ✓        |    |
| Soybeans and soy derivatives           | ✓        |    |
| Milk and milk derivatives              |          | ✓  |
| Nuts and nut derivatives               | ✓        |    |
| Celery and celery derivatives          | ✓        |    |
| Mustard and mustard derivatives        | ✓        |    |
| Sesame seed and sesame derivatives     | ✓        |    |
| Sulphur dioxide & sulphites (>10mg/kg) | ✓        |    |
| Lupin                                  | ✓        |    |
| Molluscs                               | ✓        |    |

### **N**UTRITIONAL INFORMATION

| Vanilla Clotted Cream Ice Cream |      |      |  |
|---------------------------------|------|------|--|
| Nutritional information         |      |      |  |
| Typical values per:             | 100  | ml   |  |
| Energy                          | 618  | kJ   |  |
|                                 | 148  | kcal |  |
| Fat                             | 9.3  | g    |  |
| of which saturates              | 5.7  | g    |  |
| Carbohydrates                   | 12.6 | g    |  |
| of which sugars                 | 12.6 | g    |  |
| Protein                         | 2.9  | g    |  |
| Salt                            | 0.10 | g    |  |

# **DECLARATION**

This product has been manufactured taking all precautions to ensure it is produced and distributed using Good Manufacturing Practices under hygienic and safe conditions. This product complies with Food Safety Act 1990, Food Safety (General Food Hygiene) Regulations 1995 and all other relevant food safety and hygiene legislation currently in force. This product also complies with any vertical regulations relating to specific foods, e.g. meat products, fish products, as necessary.

| Signed: | Date:     |
|---------|-----------|
| Name:   | Position: |

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