

FINISHED PRODUCT SPECIFICATION

	Ref: HGCCS10012	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 Clotted Cream and Strawberries	Product Code:	HGCCS10012
Legal Name:	Hackney Gelato Clotted Cream and Strawberries		
Product Description:	Clotted Cream and strawberry jam gelato.		
Net Quantity:	100ml		
Country of Origin:	Made in the UK.		

Ingredient Declaration (Including QUID & Allergens, in descending order by weight):	Milk , clotted cream (milk) 9%, strawberry jam 9%, (strawberry puree, corn syrup, sugar, fructose, acidity regulator: citric acid, ascorbic acid, natural flavouring (strawberry), natural colours: black carrot extract, gelling agent: pectin), sugar, dried glucose syrup, double cream (milk), maltodextrin, skimmed milk powder, stabilisers (locus bean gum, guar gum, carrageenan), emulsifier (mono and diglycerides of fatty acids), sea salt. Allergen advice: For allergens see ingredients in bold . Made in a kitchen handling peanuts, nuts, egg and soya.		
Nutritional Information:	Per 100g	Methodology (Analysis / Calculated)	
Energy (kJ)	881	Calculated	
Energy (kcal)	210	Calculated	
Fat (g)	10	Calculated	
Of which saturates (g)	6.3	Calculated	
Carbohydrates (g)	27	Calculated	
Of which sugars (g)	23	Calculated	
Protein (g)	3.2	Calculated	
Salt (g)	0.28	Calculated	

Best Before Format:	DD/MM/YY
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Product Shelf – Life:	18 Months
Storage Conditions:	Frozen below -18°C, storage in original closed packaging protected from dust, moisture, light.
Usage Instructions:	Do not refreeze once defrosted.
Batch Code Format:	4-digit code: xxxx
Unit Barcode:	506054310934
Case Barcode:	15060540310931

Production Process:	The process begins by mixing wet ingredients and dry ingredients; this mixture is then pasteurized. After pasteurization, specific flavours are added to the mix in the flavouring tank, followed by a period of aging 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 after churning, and the gelato is packed into tubs. Each tub is marked with batch code and expiry date on the base. 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: Light pink and off-white smooth gelato with swirls of deep pink to red strawberry jam swirls. Aroma & Flavour: Creamy, fruity, tangy and buttery. Texture: Rich, smooth and luscious.
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
Milk and products thereof		x	
Nuts: almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, macadamia and Queensland and products thereof			x

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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 15mins	≥72C for 15 mins	Every batch
Filtration	<4mm	N/A	Every batch

Packaging Information

	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	5.7g

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			Disc diameter: 74.65mm	
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
HGCCS10012 Clotted Cream & Strawberry 12x100ml



1 50 60540 31093 1

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

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.

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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 Dairy Products Regulations 1995, 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:				