


Specification Version Number:	1
NPD Version Number	1
Date:	13/11/2023

1) Supplier Information

Name:	Nutree Life Ltd
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Sales	Enquiries@nutreelife.co.uk
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2) Product Information

Customer / Brand Name:	J&J ULTIMATE BAR			
Legal description:	Plant based protein bar with natural sweeteners			
Flavour:	Salted Caramel			
Storage Instructions	Store the product in a clean, dry and odourless environment. Relative humidity max 70%. Storage temperature: 12-20°C.			
Shelf Life:	12 Months			
Batch Format	Batch: BBE:MM/YY DC			
Unit Weight/Volume/Size: (g)	50	Average	Is average weight mark required, 	Yes

3) Ingredients List

Complete ingredients list including processing aids. Descending order of weight and allergens highlighted in bold .
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Plant Protein Blend: (Soya Protein Isolate, Pea Protein Isolate)
Chocolate Flavoured Coating With Sweetener (16%) (Maltitol, Cocoa Butter, Chicory Root Fibre, Cocoa Mass, Rice Flour, Emulsifier: Lecithin, Natural Flavouring)
Soya Protein Nuggets (Soya Protein Isolate, Tapioca Starch, Cocoa Powder, Sea Salt)
Sweetener:Maltitol
Bulking Agent: Polydextrose Powder
Beet Fibre
Humectant: Vegetable Glycerine
Almond Paste
Vegan Collagen (L-Glycine, L-Proline, L-Hydroxyproline, L-Glutamic, Acerola Cherry Fruit Juice Extract 17% Natural Vitamin C, L-Alanine, L-Arginine, D-Aspartic Acid, Carrageen Sea Moss Extract, Tremella Fuciformis, L-Lysine HCl, L-Serine, L-Leucine, L-Valine, Hyaluronic Acid, L-Phenylalanine, L-Threonine, L-Isoleucine, L-Histidine, L-Tyrosine, Trimanganese, Copper Gluconate Anhydrous).
Emulsifier: Lecithin
Vegetable Oil
Vitamin and Mineral Blend (Vitamin B6 (Pyridoxine), Vitamin C (Ascorbate), Calcium, Copper and Iron).
Natural Flavouring
Thickener: Gum Acacia
Natural Flavouring
Green Tea Extract
Salt
Sweetener: Sucralose

4) Nutritional Information

Suggested Serving Size:	50	
Nutrient	Typical Values Per 100 g	Typical Values Per Serving
Energy (kJ)	1502.37	751.18
Energy (kcal)	359.08	179.54
Calories from Fat (kcal)	160.20	80.10
Fat (g)	17.80	8.90
Saturates (g)	4.95	2.48

Carbohydrate (g)	23.22	11.61
Sugars (g)	1.37	0.68
Polyols(g)	12.00	6.00
Fibre (g)	7.40	3.70
Protein (g)	30.10	15.05
Sodium (mg)	270.00	135.00
Salt (g)	0.72	0.36

Does this product contain:	Yes / No	Ingredient(s) Containing Allergen	Alibi Label prompt - Risk Of Cross Contamination
Cereals containing gluten (and products thereof)	No	Gluten free (<20ppm) oats on site	No
Crustaceans (and products thereof)	No		No
Eggs (and products thereof)	No		No
Fish (and products thereof)	No		No
Peanuts (and products thereof)	No	Not suitable for	Yes
Soybeans (and products thereof)	Yes	Isolate	Yes
Milk (and products thereof)	No		No
Nuts (and products thereof)	Yes	Almond, Not suitable for Nut allergy sufferers	Yes
Celery (and products thereof)	No		No
Mustard (and products thereof)	No		No
Sesame seeds (and products thereof)	No	Not suitable for	Yes
Sulphur Dioxide and Sulphites >10ppm and Derivatives	No	Not suitable for	Yes
Lupin (and products thereof)	No		No
Molluscs (and products thereof)	No		No

5) Product Suitability:

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
Coliforms	cfu/g	≤10,000 cfu/g
Escherichia coli	cfu/g	≤100 cfu/g
Bacillus cereus	cfu/g	≤100,000 cfu/g
Clostridium perfringens	cfu/g	≤10,000 cfu/g
Moulds & Yeast	cfu/g	≤10,000 cfu/g
Salmonella spp.	cfu/g	Not Detected in 25g

7) Specification Approval

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

8) Specification History / Amendments

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.