

PRODUCT SPECIFICATION

Product: NAKD COCOA DELIGHT

Product description:

Dried fruit and nut bar with cocoa powder and natural flavouring

Ingredient declaration:

Ingredients: Dates (48%), cashews (30%), raisins (16%), fat-reduced cocoa powder (6%), natural flavouring.

May contain traces of soya, peanuts, other nuts and the odd shell or pit piece.

Nutritional declaration:

	== Per 100 g ==		===== Per portion =====		
			35 g	% *	
	1635	kJ	580	kJ	
Energy	390	kcal	138	kcal	7
Fat	14	g	4.9	g	7
of which saturates	2.9	g	1.0	g	5
Carbohydrate	53	g	19	g	7
of which sugars**	43	g	15	g	17
Fibre	9.4	g	3.3	g	
Protein	8.3	g	2.9	g	6
Salt	0.03	g	0.01	g	0

* = Reference intake of an average adult (8 400 kJ/2 000 kcal)

Only mandatory if claim ‘No added sugar’ is mentioned:

** = Contains naturally occurring sugars

1 portion: 1 bar of 35g

Certification:

Not irradiated	+	Nut free	-
GMO free	+	GMO free certified	+
Suitable for Vegan	+	Vegan certified	+
Suitable for Kosher	+	Kosher certified	+
Suitable for Halal	+	Halal certified	+
Suitable for gluten free	+	Gluten free certified	+

PRODUCT SPECIFICATION

Optional claims:

- 100% natural ingredients
- No added sugar
- Fruit and nuts - raw - cold pressed
- Pressed together, without heat, into tasty raw bars
- Source of fibre
- Vegan
- Gluten free
- No colours & preservatives
- Dairy free
- Kosher
- Raw fruit & nut bars

Legal allergens:

egg	-	sulphites	-
gluten	-	celery	-
fish	-	lupin	-
crustaceans	-	mustard	-
nuts	+	soya	?
peanuts	?	milk	-
sesame	-	molluscs	-

+ = present - = absent ? = may be present via crosscontamination

Shelf-life of the product:

12 months

Storage conditions:

- Logistics: Ambient storage (5-25 °C)
- On pack: /

Country of origin:

Singles & Multipack UK: produced and packed in the UK

Packaging:

- Type of packaging individual pack: Flowpack
- Materials: Certificates of conformity are available for product packaging

Microbiological standards:

Bacteriological parameter	Target	Tolerance	At expiry date
Osmophilic Yeast	1000 cfu/g	1000 cfu/g	1000 cfu/g
Xerophilic Moulds	1000 cfu/g	1000 cfu/g	No visible mould
E. coli	< 10 cfu/g	100 cfu/g	100 cfu/g
Coagulase-positive staphylococci	< 100 cfu/g	1000 cfu/g	1000 cfu/g
Bacillus Cereus	1000 cfu/g	10000 cfu/g	10000 cfu/g
Salmonella spp.	Not detected/25g	Not detected/25g	Not detected/25g
Listeria monocytogenes	Not detected/25g	< 100 cfu/g	100 cfu/g

Product in accordance with all current EU-legislations