

FINISHED PRODUCT (PACK COPY) SPECIFICATION	TECHNICAL SECTION REFERENCE	SUB SECTION REFERENCE	
	FS	RE 280	

**Pack Copy**

Issue Date	06.08.2025	Issue No.	1
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Product Code	FKNE015178E
Product Title	NOMO EASTER HUNT UK RFA MB
Brand	NOMO

Languages Required for Translation	UK
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Net Weight	88g Bunny 1 x 25g e Crispy Mo 2 x 15g e Mini Bunny 3 x 11g e
Translation	N/A

Contact Details on Pack	<p>Made by Kinnerton (Confectionery) Company Limited, Units 1 &amp; 2 Oxborough Lane, Fakenham, Norfolk, NR21 8AF, United Kingdom.</p> <p>Kinnerton Confectionery Ltd, Navan IDA Business Park, Johnstown, Navan, Co. Meath, C15 PK33, Ireland.</p> <p> <a href="mailto:hello@nomochoc.com">hello@nomochoc.com</a> <a href="http://www.nomochoc.com">www.nomochoc.com</a></p>
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**Amendment History:**

1. New document reference number allocated and fixed date for document control added
2. Updated for revised micro limits
3. Amended Head office address, added case/SRP label address details, amended AU serving size descriptor.
4. Removed Kinnerton logo. Added best before table. Amended AU/NZ quantity headings in nutrition table. Removed storage details comments. Removed Supplier name and address. Amended recipe table to remove label declaration and order columns. Removed sodium g from UK Nutrition table at end of spec.

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Ingredients:
<p><b>Non-dairy alternative to milk chocolate bunny with a cookie dough flavour centre containing rice cereal (1.1%) and cocoa pieces (0.9%).</b></p>
<p>Ingredients: Sugar, rice powder (dried rice syrup, rice starch, rice flour), cocoa butter*, vegetable oils (shea, coconut, sunflower, rapeseed), cocoa mass*, maize starch, inulin, rice flour, cocoa nibs*, sea salt, emulsifier (lecithins), raising agent (sodium bicarbonate), flavourings.</p>
<p><b>Non-dairy alternative to milk chocolate 'Crispy Mo' shape with crisped rice pieces (6%).</b></p>
<p>Ingredients: Sugar, cocoa butter*, rice powder (dried rice syrup, rice starch, rice flour), cocoa mass*, inulin, rice flour, shea oil, emulsifier (lecithins), sea salt, raising agent (sodium bicarbonate), flavourings.</p>
<p><b>Non-dairy alternative to milk chocolate mini bunny with a vanilla flavour centre (36%).</b></p>
<p>Ingredients: Sugar, vegetable oils (shea, coconut, sunflower, rapeseed), cocoa butter*, rice powder (dried rice syrup, rice starch, rice flour), maize starch, cocoa mass*, inulin, emulsifier (lecithins), sea salt, flavourings.</p>
<p>*Rainforest Alliance Certified. Find out more at ra.org.</p>
<p>Suitable for people with milk, egg, gluten, peanut and tree nut allergy.</p>
<p>Store in a cool, dry place.</p>
<p><b>Do not include on artwork</b></p>
<p>Commodity Code: 18069039 Meursing Code: 7006</p>

Best Before	Best before:
Translation	N/A

<b>Amendment History:</b>				
<ol style="list-style-type: none"> <li>1. New document reference number allocated and fixed date for document control added</li> <li>2. Updated for revised micro limits</li> <li>3. Amended Head office address, added case/SRP label address details, amended AU serving size descriptor.</li> <li>4. Removed Kinnerton logo. Added best before table. Amended AU/NZ quantity headings in nutrition table. Removed storage details comments. Removed Supplier name and address. Amended recipe table to remove label declaration and order columns. Removed sodium g from UK Nutrition table at end of spec.</li> </ol>				
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NUTRITION INFORMATION						
88g = 1 x 25g "bunny logo", 2 x 15g "Crispy Mo logo", 3 x 11g "mini bunny logo"						
	Per 100g "bunny logo"	Per 25g "bunny logo"	Per 100g "crispy Mo logo"	Per 15g "crispy Mo logo"	Per 100g "mini bunny logo"	Per 11g "mini bunny logo"
Energy	2348 kJ 563 kcal	586 kJ 141 kcal	2321 kJ 556 kcal	348 kJ 83 kcal	2345 kJ 563 kcal	256 kJ 61 kcal
Fat	36 g	8.9 g	33 g	4.9 g	36 g	3.9 g
-of which saturates	21 g	5.4 g	19 g	2.9 g	21 g	2.3 g
Carbohydrate	58 g	14 g	62 g	9.3 g	58 g	6.4 g
-of which sugars	28 g	7.1 g	33 g	4.9 g	32 g	3.5 g
Protein	1.9 g	0.5 g	2.5 g	0.4 g	1.3 g	0.1 g
Salt	0.26 g	0.07 g	0.19 g	0.03 g	0.07 g	0.01 g

Other on pack statements	<p>Recycling Information:            CARTON – Recycle            FILM– Don't recycle at home – RECYCLE WITH BAGS AT LARGE SUPERMARKET</p> <p>Man with Bin logo (when applicable)</p> <p>Pictorials not representative of product. (only to be included if pictorial other than chocolate drop is used)</p> <p>Please note: wrapper designs may vary. (only to be included where packaging designs may vary)</p>
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**Case Label Pack Copy**

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Storage Detail	<p>For SRPs only please add the following:</p> <p>STORE AWAY FROM HEAT SOURCES UNDER UNIFORMLY COOL CONDITIONS 61-68°F (16-20°C)</p> <p>PULL HERE TO OPEN</p> <p>REMOVE AND RECYCLE</p> <p>Address for labels/SRPs:</p> <p>Kinnerton (Confectionery) Company Limited, Units 1 &amp; 2 Oxborough Lane, Fakenham, Norfolk, NR21 8AF, United Kingdom. / Kinnerton Confectionery Ltd, Navan IDA Business Park, Johnstown, Navan, Co. Meath, C15 PK33, Ireland.</p> <p>Imported to Australia by GC Brands, Level 4, 28/22 Darley Road, Manly, NSW 2095, Australia.</p> <p>Imported to New Zealand by Wilson Consumer Goods, 26 Hobson Street, Auckland CBD, Auckland 1010, New Zealand.</p> <p>RFA for SRP only: Seal FOP: Standard UK. RFA statement BOP/Base: Rainforest Alliance Certified. Find out more at ra.org. (with seal) Rainforest Alliance Certified cocoa. Find out more at ra.org. (without seal)</p>
Translation	N/A
Weight	4 x 88g (1 x 25g e Bunny, 2 x 15g e Crispy Mo, 3 x 11g e Mini Bunnies)

**END OF PACK COPY**

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**Specification Detail**

SUPPLIER NAME & ADDRESS	Kinnerton Confectionery Company Ltd Units 1&2 Oxborough Lane Fakenham Norfolk NR21 8AF, United Kingdom +44 (0)845 8735733
MANUFACTURING SITE (if different from above)	
PACKING SITE (if different from above)	
PRODUCT DESCRIPTION	Easter Hunt Carton - 1 x Cookie Dough Big Bunny, 2 x Crispy Mos and 3 x Mini Vanilla bunnies packed into a carton. 4 packed into an SRP. RFA MB

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**RECIPE DETAILS CONFIDENTIAL TO KINNERTON (CONFECTIONERY) COMPANY LTD.**

Ingredient	Raw Product (Mixing Bowl)		Cooked Product (As Sold)		Supplier	Country
	Weight / g	%	Weight / g	%		
> 11G. NOMO.VANILLA MINI BUNNY FLWRAP W012849KNEM V93, 15.7G.NOMO.KIDS IMPULSE FLOW WRAPPED W008312KNXM V146 & 26g.NOMO COOKIE BUNNY FLWRAP W012728KNEM V80	90.400	100.000	90.400	100.000	Kinnerton Confectionery	United Kingdom
Sugar (RS2400AB V73)						United Kingdom
Sugar						Belgium, France, Germany, Guatemala, Mauritius, Poland, The Netherlands, United Kingdom
Sulphites – Non declarable						United Kingdom
Cocoa Butter (RB002104AB V42)						Cameroon, Democratic Republic of the Congo, Dominican Republic, Ecuador, Ghana, Indonesia, Ivory Coast (Cote D'Ivoire), Kenya, Malaysia, Nigeria, Peru, Vietnam
Rice powder (dried rice syrup, rice starch, rice flour) (RO000628 V44)						Egypt, Italy, Pakistan, Spain
Cocoa Mass (RC002792AB V62)						Cameroon, Democratic Republic of the Congo, Dominican Republic, Ecuador, Ghana, Indonesia, Ivory Coast (Cote D'Ivoire), Kenya, Malaysia, Nigeria, Peru, Vietnam

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Inulin (RO002089AB V41)						Belgium, Chile
Shea Oil (RB003316AB V58)						Benin, Burkina Faso, Ghana, Ivory Coast (Cote D`Ivoire), Mali, Nigeria, Togo
Sunflower Lecithin (RO002210AB V36)						India
Sea Salt (RFY002679AB V69)						Israel
Natural Flavouring (not 95% from source) (RF002820AB V67)						United States
Maltodextrin						United States
Vegetable Shortening						United States
Flavouring						Canada, United States
Salt						United States
Dextrose						United States
Natural Flavouring (not 95% from source) (RF002946AB V70)						The Netherlands
Propylene Glycol						Germany, Switzerland, The Netherlands
Ethyl Alcohol						The Netherlands
Natural Flavouring Preparations						China, France, India, Malaysia, The Netherlands, United Kingdom, United States

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Natural Flavouring Substances						China, France, India, Malaysia, The Netherlands, United Kingdom, United States
<b>Vegetable Fat (RB003288AB V71)</b>						<b>Belgium</b>
Shea Oil						Benin, Burkina Faso, Ghana, Ivory Coast (Cote D`Ivoire), Mali, Nigeria, Togo
Coconut Fat						Indonesia, The Philippines
Sunflower Oil						Argentina, Bulgaria, France, Hungary, Italy, Moldova, Romania
Sunflower Lecithin						Serbia, Ukraine
Tocopherol						India
Citric Acid						Austria
<b>Maize Starch (RO002308AB V33)</b>						<b>Spain</b>
<b>Icing Sugar, Potato Starch (RS002217AB V 85)</b>						<b>France</b>
Sugar						France
Potato Starch						Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Luxembourg, Malta, Netherlands, Poland, Romania, Slovakia, Slovenia, Spain, Sweden
<b>Icing Sugar, Corn Starch (RS000835 V34)</b>						<b>United Kingdom</b>

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Sugar						France
Corn Starch						United Kingdom
<b>Gluten Free Rice Crispie (RO002771AB V59)</b>						<b>Spain</b>
Rice Flour						Argentina, Brazil, Bulgaria, Cambodia, Dominican Republic, Egypt, France, Greece, Guyana, India, Italy, Morocco, Myanmar (Burma), Paraguay, Portugal, Romania, Spain, Sri Lanka, Suriname, Thailand, Turkey, United States, Uruguay, Vietnam
Sugar						Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands, United Kingdom
Sodium Bicarbonate						Spain
Salt						Spain
Flavouring						Spain
<b>Demerara Sugar (RS003680AB V48)</b>						<b>Belize</b>
<b>Cocoa Nibs RO003355AB V36)</b>						<b>Belgium</b>
Cocoa Beans						Ghana
<b>Natural Flavouring (not 95% from source) (RF001275 V11)</b>						<b>United Kingdom</b>

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Maltodextrin						Austria, Poland, Romania
Natural flavouring substances						United Kingdom
<b>Natural Flavouring (not 95% from source) (RF002352AB V43)</b>						<b>United Kingdom</b>
Propylene Glycol						France, Germany, The Netherlands, United Kingdom, United States
Glycerol						Belgium, Czech Republic, France, Germany, Italy, The Netherlands, United Kingdom
Water						United Kingdom
Natural Flavouring Substances						United Kingdom
Flavouring Preparations						United Kingdom

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**FOOD ALLERGEN DATASHEET**

<b>THIS PRODUCT CONTAINS:</b>	<b>NO</b>	<b>YES</b>	<b>COMMENTS</b>
Celeriac & Celeriac Derivatives	✓		-
Celeriac & Celeriac Derivatives - EFSA Exempt	✓		-
Celery & Celery Derivatives	✓		-
Celery & Celery Derivatives - EFSA Exempt	✓		-
Coconut & Coconut Derivatives		✓	RB003288AB: Vegetable Fat - Coconut Oil.  RF002352AB: Natural Flavouring (not 95% form source) Substances derived from coconut oil
Egg & Egg Derivatives	✓		-
Egg & Egg Derivatives - EFSA Exempt	✓		-
Garlic	✓		-
Honey & Honey Derivatives	✓		-
Milk & Milk Derivatives - Cow's	✓		-
Milk & Milk Derivatives - Cow's - EFSA Exempt	✓		-
Milk & Milk Derivatives - Other	✓		-
Milk & Milk Derivatives - Other - EFSA Exempt	✓		-
Mustard & Mustard Derivatives	✓		-
Mustard & Mustard Derivatives - EFSA Exempt	✓		-
Nuts & Nut Derivatives	✓		-
Nuts & Nut Derivatives - EFSA Exempt	✓		-
Peanut & Peanut Derivatives	✓		-
Peanut & Peanut Derivatives - EFSA Exempt	✓		-
Sesame Seeds & Sesame Derivatives	✓		-
Sesame Seeds & Sesame Derivatives - EFSA Exempt	✓		-
Soya & Soya Derivatives		✓	RB003288AB: Vegetable Fat - Tocopherol IP derived from Soya, exempt from allergen labelling.
Soya & Soya Derivatives - EFSA Exempt		✓	RB003288AB: Vegetable Fat - Tocopherol IP derived from Soya, exempt from allergen labelling.
Yeast & Yeast Derivatives	✓		-
Yeast & Yeast Derivatives - EFSA Exempt	✓		-
Gluten & Gluten Derivatives		✓	RF002352AB: Natural Flavouring (not 95% form source) Substance derived from wheat (EU allergen exempt) <20ppm.
Maize & Maize Derivatives		✓	RO000628: Rice Powder - May contain maize because of agricultural practices.

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			<p>RF002820AB: Natural Flavouring - Maltodextrin as carrier derived from Corn, non GM.</p> <p>RB003288AB: Vegetable Fat - Citric Acid from Maize molasses non GM.</p> <p>RO002308AB: Maize Starch - product derived from maize.</p> <p>RF002352AB: Natural Flavouring Substances derived from Non-GMO Maize.</p> <p>RS000835 ICING SUGAR.CORNFLOUR: Anticaking Agent is Cornflour</p> <p>RF001275 VANILLIN FLAVOURING: Natural Flavouring - Maltodextrin as carrier derived from Corn or Potato, non GM.</p>
Maize & Maize Derivatives - EFSA Exempt		✓	<p>RO000628: Rice Powder - May contain maize because of agricultural practices.</p> <p>RF002820AB: Natural Flavouring - Maltodextrin as carrier derived from Corn, non GM.</p> <p>RB003288AB: Vegetable Fat - Citric Acid from Maize molasses non GM.</p> <p>RO002308AB: Maize Starch - product derived from maize.</p> <p>RF002352AB: Natural Flavouring Substances derived from Non-GMO Maize.</p> <p>RS000835 ICING SUGAR.CORNFLOUR: Anticaking Agent is Cornflour</p> <p>RF001275 VANILLIN FLAVOURING: Natural Flavouring - Maltodextrin as carrier derived from Corn or Potato, non GM.</p>
Wheat & Wheat Derivatives		✓	RF002352AB: Natural Flavouring Substance derived from wheat (EU allergen exempt) <20ppm.
Wheat & Wheat Derivatives - EFSA Exempt		✓	RF002352AB: Natural Flavouring Substance derived from wheat (EU allergen exempt) <20ppm.
Barley & Barley Derivatives	✓		-
Barley & Barley Derivatives - EFSA Exempt	✓		-
Kamut & Kamut Derivatives	✓		-

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Kamut & Kamut Derivatives - EFSA Exempt	✓	-
Oat & Oat Derivatives	✓	-
Oat & Oat Derivatives - EFSA Exempt	✓	-
Rye & Rye Derivatives	✓	-
Rye & Rye Derivatives - EFSA Exempt	✓	-
Spelt & Spelt Derivatives	✓	-
Spelt & Spelt Derivatives - EFSA Exempt	✓	-
Lupin & Lupin Derivatives	✓	-
Lupin & Lupin Derivatives - EFSA Exempt	✓	-
Additives	✓	<p>RS002217AB PULVAR ICING SUGAR: Non declarable anticaking agent Potato Starch.</p> <p>RF002820AB: Natural Flavouring - (Not 95% from source). Salt as Flavour enhancer derived from Mineral. Corn Maltodextrin as carrier. Sunflower Oil as solvent. Dextrose as flavour enhancer</p> <p>RF002946AB: Flavouring (Not 95% from source) - Ethyl Alcohol as carrier, Synthetic. E1520 Propylene Glycol as carrier, Synthetic</p> <p>RB003288AB: Vegetable Fat - Non declarable Antioxidants (Sunflower lecithin and Tocopherol IP) and Process aid (Citric acid).</p> <p>RO002210AB: Sunflower Lecithin – Emulsifier (E322).</p> <p>RO002771AB: Crisp Rice Cereal Pieces - Raising agent: Sodium Bicarbonate E500(ii), Natural Flavouring - (Not 95% from source).</p> <p>RF002352AB: Carriers: Propylene Glycol E1520, Glycerine E422</p> <p>RS000835 ICING SUGAR.CORNFLOUR: Anticaking Agent is Cornflour</p> <p>RF001275 VANILLIN FLAVOURING: Natural Flavouring - (Not 95% from source). Corn or Potato Maltodextrin as carrier.</p>
Alcohol & Alcohol Products	✓	RF002946AB: Flavouring (Not 95% from source) - Ethyl Alcohol as carrier, Synthetic.
Caffeine	✓	RC002792AB: Cocoa Mass - Naturally occurring in cocoa

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			RO003355AB: Cocoa Nibs - Naturally occurring in cocoa
Monosodium Glutamate	✓		-
Phenylalanine		✓	RB002104AB: Cocoa Butter - Naturally occurring in cocoa. RO003355AB: Cocoa Nibs - Naturally occurring in cocoa (non-declarable)
Potassium Chloride	✓		-
Preservatives	✓		-
Sulphites		✓	RS002217AB PULVAR ICING SUGAR: Sugar - 9ppm RS2400AB: Sugar - Sugar - 9ppm RB002104AB: Cocoa Butter - Cocoa Butter - 9.9ppm RC002792AB: Cocoa Mass - Cocoa Mass -9.9ppm RO002089AB: Inulin - 9ppm RO002771AB: Crisp Rice Cereal Pieces - 0.8ppm RS003680AB: Sugar - 9.9ppm RS000835 ICING SUGAR.CORNFLOUR: 6ppm. <10ppm in finished product.
Sweeteners	✓		-
Sweeteners Bulk	✓		-
Sweeteners Intense	✓		-
Fruit & Fruit Derivatives	✓		-
Vegetable & Vegetable Derivatives		✓	RS002217AB PULVAR ICING SUGAR: Sugar derived from beet & Potato starch derived from potato. RS2400AB: Sugar - Caster sugar derived from Beet and Cane. RB002104AB: Cocoa Butter - Derived from cocoa bean. RO000628: Rice Powder - Dried rice syrup, rice starch and rice flour. RC002792AB: Cocoa Mass - Cocoa Mass derived from Theobroma cacao RO002089AB: Inulin - Derived from chicory

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		<p>RB003316AB: Shea Oil - Shea Oil derived from Shea kernels. Sourced from wild crop not from plantations.</p> <p>RF002820AB: Natural Flavouring - Maltodextrin as carrier derived from Corn, non GM. Sunflower Oil as solvent derived from Sunflowers. Dextrose as Flavour Enhancer derived from Tapioca.</p> <p>RF002946AB: Flavouring (Not 95% from source) - Natural Flavouring Preparations &amp; Substances. Supplier will not confirm actual sources but does confirm no allergens. Not 95% from source.</p> <p>RB003288AB: Vegetable Fat - Vegetable oils from Shea, Coconut and Sunflower. Tocopherol IP derived from Soya, exempt from allergen labelling. Citric Acid from Maize molasses.</p> <p>RO002308AB: Maize Starch - product derived from maize</p> <p>RO002210AB: Sunflower Lecithin - Derived from Sunflower</p> <p>RO002771AB: Crisp Rice Cereal Pieces - Contains Rice Flour, Sugar derived from beet, Natural Flavouring - (Not 95% from source).</p> <p>RO003355AB: Cocoa Nibs - Theobroma cocoa beans</p> <p>RF002352AB: Glycerine derived from rapeseed, Natural Flavouring Substance derived from wheat (EU allergen exempt), coconut oil and non-GMO maize.</p> <p>RS003680AB: Sugar - Derived from cane</p> <p>RS000835 ICING SUGAR.CORNFLOUR: Sugar from beet, Cornflour from maize.</p> <p>RF001275 VANILLIN FLAVOURING: Natural Flavouring - Maltodextrin as carrier derived from Corn (non GM) or Potato. Natural flavouring substances derived from botanical origin. Not 95% from source.</p>
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Hydrogenated Fat	✓	-
Fish & Fish Derivatives	✓	-
Fish & Fish Derivatives - EFSA Exempt	✓	-
Shellfish & Shellfish Derivatives	✓	-
Shellfish & Shellfish Derivatives - EFSA Exempt	✓	-
Beef & Beef Derivatives (from ALL sources)	✓	-
Beef & Beef Derivatives (from UK sources)	✓	-
Lamb & Lamb Derivatives	✓	-
Pork & Pork Derivatives	✓	-
Poultry & Poultry Derivatives	✓	-
Animal & Animal Derivatives - Other	✓	-
Colour - Natural	✓	-
Colour - Artificial	✓	-
Colour - Nature Identical	✓	-
Colour - HACSG Approved	✓	-
Colour - Not HACSG Approved	✓	-
Flavouring - Natural	✓	<p>RF002820AB: Natural Flavouring - Natural Flavouring, not from source. Proprietary information confidential. Not 95% from source. Complies with 21 CFE 101.22.</p> <p>RF002946AB: Flavouring (Not 95% from source) - Natural Flavouring Preparations &amp; Substances. Supplier will not confirm actual sources but does confirm no allergens. Not 95% from source.</p> <p>RO002771AB: Crisp Rice Cereal Pieces - Natural Flavouring - (Not 95% from source).</p> <p>RF002352AB: Natural Flavouring Substances &amp; Flavouring Preparations. Not 95% from source.</p> <p>RF001275 VANILLIN FLAVOURING: Natural Flavouring (not from source) - Natural Flavouring Substances derived from botanical origins. Not 95% from source.</p>
Flavouring - Artificial	✓	-
Flavouring - Nature Identical	✓	-
Flavouring - Smoke	✓	-
Flavouring - Process & Enhancers	✓	-

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Flavouring - Preparation Natural		✓	<p>RF002820AB: Natural Flavouring - Natural Flavouring, not from source. Proprietary information confidential. Not 95% from source. Complies with 21 CFE 101.22.</p> <p>RF002946AB: Flavouring (Not 95% from source) - Natural Flavouring Preparations &amp; Substances. Supplier will not confirm actual sources but does confirm no allergens. Not 95% from source.</p> <p>RF002352AB: Natural Flavouring Substances &amp; Flavouring Preparations. Not 95% from source.</p> <p>RF001275 VANILLIN FLAVOURING: Natural Flavouring (not from source) - Natural Flavouring Substances derived from botanical origins. Not 95% from source.</p>
Flavouring - Preparation Artificial	✓		-
Genetically Modified Materials	✓		-
Identity Preserved Materials		✓	<p>RF002820AB: Natural Flavouring - Non GM Maize.</p> <p>RB003288AB: Vegetable Fat - Non GM Maize.</p> <p>RO002308AB: Maize Starch - Non GM Maize.</p> <p>RF002352AB: Natural Flavouring Substances derived from Non-GMO Maize</p> <p>RS000835 ICING SUGAR.CORNFLOUR: Maize has Valid-It certification.</p> <p>RF001275 VANILLIN FLAVOURING: Natural Flavouring - Non GM Maize.</p>

THIS PRODUCT IS SUITABLE FOR:	NO	YES	COMMENTS
Kosher	✓		Product not certified.
Lactose Intolerance		✓	Dairy free claim made.
Muslims	✓		Product not certified.
Vegans		✓	
Vegetarians		✓	-

<b>Amendment History:</b>				
<ol style="list-style-type: none"> <li>1. New document reference number allocated and fixed date for document control added</li> <li>2. Updated for revised micro limits</li> <li>3. Amended Head office address, added case/SRP label address details, amended AU serving size descriptor.</li> <li>4. Removed Kinnerton logo. Added best before table. Amended AU/NZ quantity headings in nutrition table. Removed storage details comments. Removed Supplier name and address. Amended recipe table to remove label declaration and order columns. Removed sodium g from UK Nutrition table at end of spec.</li> </ol>				
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Ovo-lacto Vegetarians		✓	-
Coeliacs		✓	Gluten free claim made.
People with a nut/seed allergy		✓	Peanut and tree nut free claim made.
Egg Free List		✓	Egg free claim made.
Fish Free List		✓	-
Shellfish Free List		✓	-
Soya Free List	✓		Soya handled on site. Potential low level risk of cross contamination. Risk assessment carried out to justify no "Trace" warning required on pack. Cannot make any 'soya free' claims
Wheat Free List		✓	Wheat free claim made.
Sesame Allergy		✓	-
Diabetics	✓		Sugar.

PHYSICAL ANALYSIS	Acceptable	Reject
Appearance	<p><b>Bunny</b></p> <ul style="list-style-type: none"> <li>Well- defined Bunny shaped piece with "NOMO" inscription</li> <li>NOMO Dairy Free Milk Chocolate Alternative is used</li> <li>The Bunny shaped NOMO piece has a 1-shot beige coloured filling with inclusions (cold mix)</li> <li>The inclusions visible on cut through are crispies, cocoa nibs and demerara sugar</li> <li>No excessive scuffing on the piece</li> <li>The chocolate is glossy with textured finish</li> <li>Free from excessive mould marks, scuffing and debris</li> <li>Piece is of an even thickness throughout</li> <li>Back of the piece is flat but showing marks from the depositing</li> <li>No leakage of filling from the top surface of the piece</li> <li>Cut through – filling deposit dispersed evenly throughout the piece</li> <li>Cut through – chocolate thickness target: base 1 - 5mm and top/side 1 - 4mm</li> </ul> <p><b>Acceptable Minor Defects:</b></p>	<p><b>Bunny</b></p> <p><b>Unacceptable Major Defects</b></p> <ul style="list-style-type: none"> <li>The piece is heavily scuffed – more than 20% of the surface</li> <li>Surface design is distorted</li> <li>Chocolate is untempered and not glossy</li> <li>Excessive mould marks, scratching and debris – over 20% of the surface</li> <li>Piece is cracked, broken or damaged</li> <li>Back of piece is not flat</li> <li>Leakage of filling from the top surface</li> <li>Leakage of filling from the back and/or sides of the piece - more than 3mm wide</li> <li>Air holes greater than 3mm more than 3 per piece</li> <li>Swirl of beige filling blended into the chocolate on the top or back of the piece is larger than 10mm long</li> <li>Cut through – filling deposit is overly off-centered with part of the piece being solid chocolate (see picture)</li> </ul>

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	<ul style="list-style-type: none"> <li>Minor mould marks may be visible – maximum 20% of the surface of the bar</li> <li>Minor scuffing may be evident on the edges of the piece – maximum 20% of the surface of the piece</li> <li>1 small leakage of filling at the back or sides of the piece (no more than 3mm wide) permitted</li> <li>Air holes less than 3mm with a maximum of 3 per piece</li> <li>1 air hole up to 5mm but not leaking at the back of the piece permitted</li> <li>A swirl of beige filling blended into the chocolate can be seen on the top or back of the piece with no leakers (see picture) – maximum of 10mm long</li> <li>On cut through the shell thickness is up to 10mm high by 10mm wide in 1 area of the sweet (see picture)</li> </ul> <p><b>PLEASE NOTE: A product with more than 4 acceptable minor defects is not acceptable.</b></p> <p><b>Crispy Mo</b></p> <ul style="list-style-type: none"> <li>NOMO Dairy Free Milk Chocolate Alternative is used with GF rice crispies inclusion</li> <li>The piece is well moulded kids impulse shape with well defined features and logo</li> <li>No excessive scuffing on the piece</li> <li>The chocolate is glossy and well tempered with well defined features</li> <li>Free from excessive mould marks, scuffing and debris</li> <li>The shape is of an even thickness throughout</li> <li>Minimal to no skirting</li> <li>Back of bar is flat but crispies are showing through</li> <li>Cut through is solid with crispies dispersed evenly throughout</li> </ul> <p><b>Acceptable Minor Defects:</b></p> <ul style="list-style-type: none"> <li>Minor mould marks or scuffing may be visible – maximum 20% of the surface of the bar</li> <li>Air holes less than 3mm with a maximum of 3 per bar</li> </ul>	<ul style="list-style-type: none"> <li>Cut through - chocolate thickness: base &lt;1mm or &gt; 5mm and top &lt;1 to &gt; 4mm</li> <li>Cut through – large solid chocolate area bigger than 10 x 10mm</li> </ul> <p><b>Crispy Mo</b> <b>Unacceptable Major Defects</b></p> <ul style="list-style-type: none"> <li>The bars are heavily scuffed or mould marks – more than 20% of the surface</li> <li>Surface design is distorted</li> <li>Chocolate is untempered and not glossy</li> <li>The shape is broken or damaged</li> <li>Back of piece is not even / not filled correctly</li> <li>Uneven thickness throughout the bar</li> <li>Air holes greater than 3mm or more than 3 per bar</li> <li>Skirting is greater than 1mm</li> <li>Cut through shows no crispies</li> </ul> <p><b>Mini Bunnies</b> <b>Unacceptable Major Defects</b></p> <ul style="list-style-type: none"> <li>The piece is heavily scuffed or mould marked – more than 20% of the surface</li> <li>Surface design is unclear</li> <li>Chocolate is untempered</li> <li>Piece is broken or damaged</li> <li>Back of piece is not flat</li> <li>Tailing marks on the back of the shape of more than 15mm diameter or 1mm height</li> <li>Leakage of vanilla filling - more than 3mm wide</li> <li>Air holes 2 - 3mm more than 2 per piece</li> <li>Pin holes greater than 5mm</li> <li>Cut through – Vanilla deposit is off-centered, missing or has the incorrect ratio of chocolate to filling. Filling is not off-white in colour.</li> </ul>
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	<p><b>PLEASE NOTE: A product with more than 3 acceptable minor defects is not acceptable.</b></p> <p><b>Mini Bunnies</b></p> <ul style="list-style-type: none"> <li>NOMO Dairy Free Milk Chocolate Alternative is used together with vanilla filling</li> <li>1-shot moulded mini bunny shape with a vanilla filling</li> <li>Clearly defined design with "NOMO" inscription</li> <li>The chocolate is glossy</li> <li>Free from excessive mould marks, scuffing and debris</li> <li>Piece is of an even thickness throughout</li> <li>Back of the piece is flat apart from the where the tailing of the depositing is showing - the tailing should be with a height of maximum 1mm and a diameter of 15mm</li> <li>leakage of filling less than 3mm wide</li> <li>Cut through – vanilla deposit well-centred</li> </ul> <p><b>Acceptable Minor Defects:</b></p> <ul style="list-style-type: none"> <li>Minor mould marks may be visible – maximum 20% of the surface of the piece</li> <li>Minor scuffing may be evident on the edges of the piece – maximum 20% of the surface of the piece</li> <li>Air holes 2-3mm with a maximum of 2 per piece</li> <li>1 pin hole up to 5mm but not leaking permitted</li> <li>A swirl of off-white filling blended into the chocolate can be seen with no leakage.</li> </ul> <p><b>PLEASE NOTE: A product with more than 3 acceptable minor defects is not acceptable.</b></p>	
Aroma	<p><b>Bunny</b></p> <ul style="list-style-type: none"> <li>Cocoa with a hint of vanilla from the chocolate</li> <li>Characteristic vanilla cookie dough aroma from the filling</li> <li>No off odours or taint</li> </ul>	<p><b>Bunny</b></p> <ul style="list-style-type: none"> <li>No cocoa aroma with a hint of vanilla from the chocolate</li> <li>No distinctive vanilla cookie dough aroma from the filling</li> <li>Presence of off odours or taint</li> </ul>

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	<p><b>Crispy Mo</b></p> <ul style="list-style-type: none"> <li>Cocoa with a hint of vanilla</li> <li>No off odours or taints</li> </ul> <p><b>Mini Bunnies</b></p> <ul style="list-style-type: none"> <li>Cocoa with a strong hint of vanilla from the filling</li> <li>Characteristic vanilla aroma from the filling</li> <li>No off odours or taint</li> </ul>	<p><b>Crispy Mo</b></p> <ul style="list-style-type: none"> <li>No cocoa aroma</li> <li>Presence of off odours or taint</li> </ul> <p><b>Mini Bunnies</b></p> <ul style="list-style-type: none"> <li>No cocoa aroma or vanilla from the chocolate</li> <li>Lacking distinctive vanilla aroma from the filling and chocolate</li> <li>Presence of off odours or taint</li> </ul>
Flavour	<p><b>Bunny</b></p> <ul style="list-style-type: none"> <li>Cocoa flavour, followed by sweetness and “creaminess” and a hint of vanilla from the chocolate</li> <li>Characteristic sweet vanilla cookie dough flavour from the filling contrasting with cocoa notes (cocoa nibs), biscuit/cereal flavour (crispies) and burnt sugar/caramel flavour (demerara sugar)</li> <li>Saltiness revealed progressively</li> <li>No taint, foreign or off flavours</li> </ul> <p>Aftertaste:</p> <ul style="list-style-type: none"> <li>Cocoa and vanilla</li> <li>Sweetness with saltiness</li> </ul> <p><b>Crispy Mo</b></p> <ul style="list-style-type: none"> <li>Cocoa flavour, followed by sweetness and “creaminess”</li> <li>Vanilla with a hint of “buttery” notes</li> <li>Hint of cereal notes coming from the rice starch and crispies</li> <li>No off flavours or taint</li> </ul> <p>Aftertaste:</p> <ul style="list-style-type: none"> <li>Cocoa</li> <li>Sweet</li> </ul> <p><b>Mini Bunnies</b></p> <ul style="list-style-type: none"> <li>Cocoa flavour, followed by sweetness and “creaminess”, and vanilla from the chocolate</li> <li>Sweet, creamy, buttery vanilla flavour from the filling</li> <li>No taint, foreign or off flavours</li> </ul> <p>Aftertaste:</p> <ul style="list-style-type: none"> <li>Strong vanilla aftertaste</li> <li>Sweetness with a cocoa aftertaste</li> </ul>	<p><b>Bunny</b></p> <ul style="list-style-type: none"> <li>Flavour not typical of cocoa</li> <li>Overpowering/ lack of characteristic sweet vanilla from the filling</li> <li>Stale crispies</li> <li>Too salty</li> <li>Stale chocolate/filling</li> <li>Presence of taint</li> </ul> <p>Aftertaste:</p> <ul style="list-style-type: none"> <li>No cocoa reminiscence</li> <li>Lack of vanilla</li> <li>No sweetness</li> <li>No saltiness</li> <li>Presence of stale, off flavours or taint</li> </ul> <p><b>Crispy Mo</b></p> <ul style="list-style-type: none"> <li>Flavour not typical of cocoa</li> <li>Stale or off flavours</li> <li>Lacking vanilla or “buttery” notes</li> <li>Overpowering “buttery” flavour</li> <li>Overpowering cereal flavour</li> <li>Presence of foreign flavours or taint</li> </ul> <p>Aftertaste:</p> <ul style="list-style-type: none"> <li>No cocoa</li> <li>Overpowering cereal notes</li> </ul> <p><b>Mini Bunnies</b></p> <ul style="list-style-type: none"> <li>Flavour not typical of cocoa</li> <li>Overpowering/ lack of characteristic sweet vanilla from the filling</li> <li>Stale chocolate/filling</li> <li>Presence of taint or off flavours</li> </ul>

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		Aftertaste: <ul style="list-style-type: none"> <li>No cocoa or vanilla</li> <li>No sweetness</li> <li>Presence of stale, off flavours or taint</li> </ul>
Texture	<p><b>Bunny</b></p> <ul style="list-style-type: none"> <li>Good snap on bite from the chocolate contrasting with a soft filling with texture coming from the inclusions</li> <li>Smooth fine texture with good melting profile, coats the mouth</li> </ul> <p><b>Crispy Mo</b></p> <ul style="list-style-type: none"> <li>Good snap</li> <li>Smooth fine texture of the chocolate with good melting profile, coats the mouth</li> <li>Good crunch from the crispies</li> </ul> <p><b>Mini Bunnies</b></p> <ul style="list-style-type: none"> <li>Good snap on bite from the chocolate contrasting with a soft filling</li> <li>Smooth fine texture with good melting profile, coats the mouth</li> </ul>	<p><b>Bunny</b></p> <ul style="list-style-type: none"> <li>Chocolate too hard/too soft – gritty or sticky</li> <li>Filling is grainy, split, too runny</li> <li>Crispies are soft</li> <li>No crunch from cocoa nibs and demerara sugar</li> </ul> <p><b>Crispy Mo</b></p> <ul style="list-style-type: none"> <li>Chocolate too hard/too soft</li> <li>Gritty</li> <li>Sticky</li> <li>Stale, chewy crispies</li> </ul> <p><b>Mini Bunnies</b></p> <ul style="list-style-type: none"> <li>Chocolate too hard/too soft – gritty or sticky</li> <li>Filling is grainy, split, too runny</li> </ul>

NUTRITION INFORMATION							
		Per 100g bunny	Per 25g bunny	Per 100g crispy Mo	Per 15g crispy Mo	Per 100g mini bunny	Per 11g mini bunny
Energy:	kJ	2348	586	2321	348	2345	256
	kcal	563	141	556	83	563	61
Protein		1.9	0.5	2.5	0.4	1.3	0.1
Carbohydrate		57.7	14.4	62.0	9.3	58.4	6.4
- of which sugars		28.3	7.1	32.5	4.9	31.6	3.5
Fat		35.7	8.9	32.8	4.9	35.7	3.9
- of which saturates		21.4	5.4	19.1	2.9	21.3	2.3
- of which trans		<0.1	<0.1	<0.1	<0.1	<0.1	<0.1
Fibre		1.7	0.4	1.3	0.2	1.2	0.1
Sodium (mg)		105	26	75	11	28	3
Salt equivalent (g)		0.26	0.07	0.19	0.03	0.07	0.01

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TARGET PRODUCT WEIGHT (g)	90.4	Packed to "AVERAGE" weight
DECLARED PRODUCT WEIGHT (g)	88	
T1 (g)	N/A – T1 against each component	
T2 (g)	N/A – T2 against each component	

SHELFLIFE & STORAGE	
TOTAL SHELF LIFE	52 Weeks
BEST BEFORE	Rolling from production
STORAGE	AMBIENT – Store cool and dry away from strong odours and taints. Temperature 16-20°C, 65% maximum relative humidity.

MICROBIOLOGICAL INFORMATION	
<p>No product specific testing completed on finished products.</p> <p>Kinnerton has a random sampling plan in place adhering to the below standards.</p>	
<b>Test (Per gramme unless stated)</b>	<b>UNSATISFACTORY</b>
Total Viable Count	>50,000
Enterobacteriaceae	>100
Strep. Faecalis	>1000
Salmonella (25g (ELISA))	Present in 25g
Yeasts and Moulds	>100

CHEMICAL ANALYSIS	
<p><b>No product specific testing done on finished product.</b></p> <p><b>Kinnerton products will be tested as part of a verification programme to a UKAS accredited laboratory.</b></p>	

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FINISHED PRODUCT (PACK COPY) SPECIFICATION	TECHNICAL SECTION REFERENCE	SUB SECTION REFERENCE	
	FS	RE 280	

PROCESS INFORMATION		
PROCESS STAGE	IDENTIFIED CP/CCPs	CRITICAL LIMITS
<b>HACCP and process flow can be provided at request.</b>		

I confirm that the above product complies with all UK and EU statutory legal requirements. This product is made in full compliance with the requirements of the Food Safety Act 1990.  
 Details on this specification are not to be changed without prior agreement with Kinnerton (Confectionery) Company Ltd.

Version 1	WRITTEN BY	APPROVED BY
NAME	Mary Evans	Sarah Johnson
POSITION	Specifications Technologist	Specifications Technologist
DATE	06.08.25	06.08.25

<b>Amendments to Issued Specifications</b>
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Version No	Reason for new issue
1	New SKU. M. Evans 06.08.2025

<b>Amendment History:</b>				
<ol style="list-style-type: none"> <li>1. New document reference number allocated and fixed date for document control added</li> <li>2. Updated for revised micro limits</li> <li>3. Amended Head office address, added case/SRP label address details, amended AU serving size descriptor.</li> <li>4. Removed Kinnerton logo. Added best before table. Amended AU/NZ quantity headings in nutrition table. Removed storage details comments. Removed Supplier name and address. Amended recipe table to remove label declaration and order columns. Removed sodium g from UK Nutrition table at end of spec.</li> </ol>				
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