

PRODUCT SPECIFICATION

Product: STRAWBERRY YOYO

Product code: ?

Product description:

Gently baked fruit and veg rolls with apple, pear and strawberry

Ingredient declaration:

Ingredients: Apples (65.8%), pears (32.9%), strawberries (1.0%), black carrot extract (0.3%).

Nutritional declaration:

	== Per 100 g ==		Per portion ==	
			20 g	
	=====			
Energy	1170	kJ	234	kJ
Fat	280	kcal	56	kcal
of which saturates	0	g	0	g
Carbohydrate	0	g	0	g
of which sugars*	63	g	13	g
Fibre	42	g	8.4	g
Protein	10	g	2.0	g
Salt	1.9	g	0.4	g
	0	g	0	g
	=====			

* Contains naturally occurring sugars

1 portion: 2 rolls of 10g

Optional claims:

100% natural ingredients – with no added nonsense
Real fruit. Real flavour. Real fun.
Just Fruit. Just veg. Absolutely nothing else
1 of your 5 a day
No added sugar – only naturally occurring sugars from whole fruit and veg
Never from juice concentrates – only whole fruit and veg
High in fibre
Vegan friendly
Gluten free
Nut free

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Certification:

Not irradiate	+		
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	+
Nut free	+	Nut free certified	-

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:

Minimum guaranteed shelf life: 6 months

Storage conditions:

Store in a cool and dry place

Country of origin:

Produced in South Africa
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 (cfu/g)	Tolerance (cfu/g)	At expiry date (cfu/g)
Aerobic (mesophilic) count	100 000	100 000	100 000
E. coli	3	3	3
(Osmophilic) yeasts	1 000	100 000	100 000
(Xerophilic) moulds	1 000	100 000	100 000
Coagulase positive staphylococci	100	1000	1000
Salmonella	Not detected/25g	Not detected/25g	Not detected/25g
Listeria monocytogenes	Not detected/25g	100	100
(Presumptive) Bacillus cereus	1000	10 000	10 000
Sulfite reducing clostridia	1000	10 000	10 000

Product in accordance with all current EU-legislations