Specification Version Number:	1				
NPD Version Number		1			
Date:		16/08/2	022		
1) Supplier Informati	ion				
Type of Supplier:					
Name:		Nutree Li	fe Ltd		
Address:	Unit 8, Dakota E		/ay, Burscough, Ormskirk, L40 8AF		
Tel:		01772 65 enquiries@nutr			
Email: Packing Site:		<u>enquines@nuti</u>	eeme.co.uk		
Address:					
Tel:					
2) Product Information	on.				
Brand:		***			
Product Name:		Vegan Pro	tein Bar		
Legal description:		Plant based Choco	olate Snack Bar		
Flavour:		Cookies &	Cream		
Storage Instructions	Store the product in a clean, dry and o	odourless environment.	Relative humidity max 70%. Storage temperature:	12-20°C.	
	product in a steam, at y and	12 Mon			
Shelf Life:					
Batch Format		Batch: BBE:N	IM/YY DC		
Unit Weight/Volume/Size: (g)	35	Average	Is average weight mark required, $e_{?}$	Yes	
3) Ingredients List	<u> </u>		io avoiago moigik main ioquilou;		
oj iligicalcino List					
	Complete ingredients list including processing aids. E	Descending order of weigh	nt and allergens highlighted in bold.		
	Swee	tener:Maltitol			
	Glut	ten Free Oats			
Flavou	red Cocoa Butter with Rice and Sweetener (14%): (Cocoa Butter, I	Rice Powder (Rice Syrup, Ric	e Starch, Rice Flour), Raw Sugar, Natural Flavouring)		
	D 1				
	red P	Protein Isolate			
	Soya protein crispies: (Soya	Protein Isolate, Tapioca Sta	rch, Salt)		
	Bulking Agent	:: Polydextrose Powder			
	Sova	Protoin Isolato			
Soya Protein Isolate					
	Humectant:	: Vegetable Glycerine			
		D+ 5'h			
	E	Beet Fibre			
Vegetable Oil					
Emulsifier: Lecithin					
Natural Flavouring					
racusa i iavouring					
Thickener: Gum Acacia					
Cocoa Powder					
Cocca Powder					
Green Tea Extract					
Sweetener: Sucralose					
4) Nutritional Information					
PLEASE NOTE: Nutritional breakdown must be provided as sold					
Suggested Serving Size:	Suggested Serving Size: 35				
Nutrient	Typical Values Per 100 g		Typical Values Per Serving		
Energy (kJ)	1175.54		411.44		
Energy (kcal)	284.77 99.67				
Calories from Fat (kcal)	83.70 29.30				
	1				

9.30

3.62

3.26

1.27

Fat (g)

Saturates (g)

Carbohydrate (g)	31.70		11.10		
Sugars (g)	3.19		1.12		
Polyols(g)	23.00		8.05		
Fibre (g)		6.47	2.26		
Protein (g)	30.00		10.50		
Sodium (mg)	225.00		78.75		
Salt (g)		0.60	0.21		
Does this product contain:	Yes / No	Ingredient(s) Conta	ining Allergen	Alibi Label prompt - Risk	
Cereals containing gluten (and products thereof)	NO	Gluten free (<20pp	m) oats on site	No	
Crustaceans and Derivatives	No			No	
Eggs and Derivatives	No			No	
Fish and Derivatives	No			No	
Peanuts and Derivatives	No	May Contain		Yes	
Soybeans and Derivatives	Yes	Soya Protein Isolate		No	
Milk and Derivatives	No			No	
Nuts and Derivatives	No	May Con	tain	Yes	
Celery and Derivatives	No			No	

Molluscs and Derivatives No 5) Dietary and Lifestyle Information

Mustard and Derivatives

Sesame seeds and Derivatives

Sulprior Dioxide and Sulprintes
Luprior and Desiratives
Luprior and Desiratives

Suitable for vegans.

May Contain

May Contain

No

Yes

No

Not suitable for peanut, nuts, sesame seed, soy & sulphite allergy sufferers.

Excessive consumption may lead to laxitive effects

6) Analytical Standards - Microbiological

No

No

Test	Unit of Measurement	Acceptance Level	Test Method Number		
Enterobacteriaceae (Presumptive)	cfu/g	≤100 cfu/g	ESGM-M303		
Escherichia coli	cfu/g	≤100 cfu/g	ESGM-M304		
Staphylococci (Coagulase Positive)	cfu/g	≤1,000 cfu/g	ESGM-M307		
Moulds	cfu/g	≤10,000 cfu/g	ESGM-M309		
Yeast	cfu/g	≤100,000 cfu/g	ESGM-M309		
Salmonella spp.	cfu/g	Not Detected in 25g	ESGM-M515		

7) Specification Approval

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Specification Created By:		Specification Reviewed By:		Customer Approval By:	
			Print Name:		
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.