

FINISHED PRODUCT SPECIFICATION

	Ref: HGACC4606	Issue Date: 20/06/25	Author: L. Martisano	Approver: E. Pavoncelli
	Version: 01	Review Date: 20/06/28	Reason for issue: new product.	

Company Information

Supplier Name:	Hackney Gelato		
Supplier Address:	Unit 6a, Uplands Business Park, Blackhorse Lane, London, E17 5QJ		
Telephone Number:	0208 167 9544		
Email:	hello@hackneygelato.com		
Contact Details:	Commercial	Technical	
Name:	Helen Maclean	Leah Martisano	
Telephone:	07870 165 383	0208 167 9544	
Email:	helen@hackneygelato.com	leah@hackneygelato.com	

Product Information

Product Name:	Amarena Cherry Cheesecake	Product Code:	HGACC4606
Legal Name:	Ricotta-based gelato with an Amarena cherry swirl and Amaretto crumble.		
Product Description:	Creamy sweet ricotta base with swirls of Amarena cherry, Amaretto biscuit crumble, and a dark chocolate cocoa nib finish.		
Net Quantity:	460ml		
Country of Origin:	Manufactured in the UK using local and imported ingredients from the EU.		

Ingredient Declaration (Including QUID & Allergens, in descending order by weight):	Fresh milk , ricotta cream (23%) (ricotta [pasteurised cow's milk whey, pasteurised sheep's milk , salt], granulated sugar), fresh double cream (milk), dextrose, Amarena ripple (4%) (candied cherry, glucose-fructose syrup, black cherry juice, water, gelling agent: modified starch, agar-agar, thickener: pectin, carrot concentrate, colour: blackcurrant and hibiscus, acidity regulator: citric acid, aroma), skimmed milk powder, glucose, Amaretto crumble (4%) (sugar, vegetable oils and fats [coconut, cocoa], almond flour, cocoa nibs, egg white, glucose syrup, fat reduced cocoa powder, flavours), lemon juice, coconut oil, stabilisers (locust bean gum, guar gum), emulsifiers (mono-and diglycerides of fatty acids), sea salt. For allergens see ingredients in bold . Made in a kitchen handling peanuts , other nuts and soya . Not for EU.		
Nutritional Information:	Per 100g	Methodology (Analysis / Calculated)	
Energy (kJ)	865	Calculated	
Energy (kcal)	206	Calculated	
Fat (g)	8.5	Calculated	
Of which saturates (g)	5.7	Calculated	
Carbohydrates (g)	28	Calculated	
Of which sugars (g)	26	Calculated	
Protein (g)	4.6	Calculated	
Salt (g)	0.2	Calculated	

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Best Before Format:	MM/YY
Product Shelf – Life:	18 Months
Storage Conditions:	Frozen below -18°C, storage in original closed packaging protected from dust, moisture, light. Do not refreeze.
Usage Instructions:	Once defrosted do not refreeze
Batch Code Format:	4-digit code: xxxx
Unit Barcode:	5060540310903
Case Barcode:	15060540310900

Production Process:	The Process begins by combining milk, cream, and dry ingredients. This mixture is then pasteurized to ensure safety and quality. After pasteurization, specific flavours are added to the mix, followed by a period of aging to enhance taste. Once properly aged, the mixture undergoes churning and freezing within a churner set at -7°C, transforming it into velvety gelato. Inclusions and ripples are added carefully, and the gelato is packed into tubs, each marked with batch code and expiry date. Subsequently, the gelato undergoes rapid blast freezing. These tubs are arranged into secondary boxes and stored at temperatures below -18°C, until they are dispatched.
Sensory Attributes:	Visual: Slightly pink with cherry swirl and pieces Aroma & Flavour: sweet and tangy Texture: Creamy with cherry bits, crunchy biscuit pieces and cacao nibs.

Allergen Information

	Free From	Allergen Present In	Handled in Factory
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof			X
Crustaceans and products thereof	X		
Eggs and products thereof		X	
Fish and products thereof	X		
Peanuts and products thereof			X
Soybeans and products thereof			X
Milk and products thereof		X	
Nuts: almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, macadamia and Queensland and products thereof		X	
Celery and products thereof	X		
Mustard and products thereof	X		
Sesame seeds and products thereof	X		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10mg/litre expressed as SO ₂	X		
Lupin and products thereof	X		

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Molluscs and products thereof	X		
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Product Suitability			
Suitability Data	Yes	No	Certification
Suitable for Vegetarians	x		
Suitable for Vegans	x		
Suitable for Diabetics		x	
Suitable for Coeliacs	x		
Free from genetically modified material	x		
Free from products of gene technology	x		
Free from enzymes of gene technology	x		
Manufacturing site free from GM ingredients	x		

Microbiological Analysis			
Test	Target	Maximum	Frequency
Aerobic Colony Count cfu/g	$<10^4$	$<10^6$	Yearly
Yeast & Mould cfu/g	<20	<100	Yearly
Coliform or Enterobacteriaceae cfu/g	$<10^2$	$<10^4$	Yearly
E. coli cfu/g	<10	<100	Yearly
Salmonella spp in 50g	ABSENT	ABSENT	Yearly
Listeria monocytogenes in 50g	ABSENT	ABSENT	Yearly
Staphylococcus aureus cfu/g	<20	<100	Yearly

Product Safety			
CCP	Target	Critical Limit	Frequency
Pasteuriser	$\geq 75^\circ\text{C}$ for 15 minutes (manual process) $\geq 85^\circ\text{C}$ for 2 mins and $\leq 7^\circ\text{C}$ within 90 mins (semi-automatic process)	No failures	Every batch
Filtration	No foreign bodies	No foreign bodies	Every batch

Packaging Information				
	Component	Material	Dimensions	Weight
Primary	TUB	Multilayer paper of virgin cellulose coated on the inner side with polyethylene	Top Rim Diameter: 96.5mm Height: 109 mm Bottom Rim Diameter: 72.5mm	13g
Primary	SEAL	Plain preform PET Easy Peel Seal: Polyester	Diameter: 71.5mm $\varnothing$	0.36g
Primary	LID	Upper disc made with multilayer paper of virgin cellulose coated on the inner side with	Top Rim Diameter: 97.9mm Height: 16.5mm	4g

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		polyethylene. Ring made with multilayer paper		
Secondary	BOX	Cardboard. 0711 Glued Crash lock	Length: 300mm Width: 195mm Height: 118mm	157g
Secondary	TAPE	PP	Length: ~290 mm Width: 167 mm	2g
Tertiary	PALLET	Wood	Length: 1200mm Width: 1000mm Height: 130mm	18000g
Tertiary	WRAP	Plastic	N/A	500g

Pallet Information

Quantity of Cases Per Pallet	240
Quantity of Cases Per Pallet Layer	20
Quantity of Layers Per Pallet	12
Pallet Height	1600mm

Product / Label



PROUDLY MADE IN EAST LONDON

AMARENA CHERRY CHEESECAKE

Ricotta-based gelato with Amarena cherry swirl and Amaretto crumble

Ingredients: Fresh milk, ricotta cream (23%) (ricotta (pasteurised cow's milk whey, pasteurised sheep's milk, salt), granulated sugar), sugar, fresh double cream (milk), dextrose, Amarena ripple (4%) (candied cherry, glucose-fructose syrup, black cherry juice, water, gelling agent: modified starch, agar-agar, thickener: pectin, carrot concentrate, colour: blackcurrant and hibiscus, acidity regulator: citric acid, aroma), skimmed milk powder, glucose, Amaretto crumble (4%) (sugar, vegetable oils and fats (coconut, cocoa), almond flour, cocoa nibs, egg white, glucose syrup, fat reduced cocoa powder, flavours), lemon juice, coconut oil, stabilisers (locust bean gum, guar gum), emulsifiers (mono- and diglycerides of fatty acids), sea salt.

Nutritional Info:
Typical values per 100g
Energy.....865kJ (206kcal)
Fat.....8.5g
of which saturates.....5.7g
Carbohydrate.....28g
of which sugars.....26g
Protein.....4.6g
Salt.....0.2g

For allergens see ingredients in **bold**. Made in a kitchen handling peanuts, other nuts and soya.
Suitable for vegetarians. For **best before** see base. Keep frozen at -18°C or below.
Made in the UK using local and imported ingredients from the EU. Not for EU.

Hackney Gelato, Unit 6A
Uplands Business Park
London E17 5QJ
hello@hackneygelato.com
@hackneygelato

TUB & LID
WIDELY RECYCLED

460ml e 5 060540 310903

HACKNEY GELATO

AMARENA CHERRY CHEESECAKE

ITALIAN BORN • LONDON RAISED

NUOVO GUSTO

CIAO. We are chefs who grew up in Italy and we're proud to do things properly.

Carefully crafted, slow churned gelato and sorbetto. Worthy of the finest restaurants and living rooms in the land.

Creamy sweet ricotta base with swirls of Amarena cherry, Amaretto biscuit crumble, and a dark chocolate cocoa nib finish. Think Sicilian cannoli meets British cheesecake. Eat. Love. Repeat.

Buon appetito,
SAM & ENRICO

Artwork

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Hackney Gelato

Amarena Cherry Cheesecake 460ml x 6



Best before end: 11/26 Batch Number: 7565

Keep frozen. Store below -18°C.

Outer Case Label

In General

The final pack will be aesthetically presentable, and graphics will match an agreed standard. All materials used shall be of approved quality and handled under clean, hygienic conditions. Adequate process control and quality assurance procedures are employed. Records of these are available for inspection.

Warranty

All products shall fully comply with the requirements of the Food Safety Act 1990, Regulation (EC) No 852/2004 On the hygiene of foodstuffs, The Food Labelling Regulations 1996, Trade Descriptions Acts, Weights and Measures Acts, Consumer Protection Act and where appropriate any other UK or EEC legislation.

Completed By

Completed By (Name):	Leah Martisano
On Behalf of (Company):	Hackney Gelato
Position in Company:	Technical Manager
Signature:	
Date:	20/06/25

Customer Approval

(Where the specification is not signed and returned within 7 days and no queries / concerns are presented, it is assumed the specification has been approved and accepted by the company)

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Specification Approved?	Yes		No	
Approved By (Name):				
On Behalf of (Company):				
Position in Company:				
Signature:				
Date:				