


## Finished Product Specification

General Information			
Product Title	VIVE FRUITYNUTTA, JAMMY CHERRY		
Production Address	Unit 5 Lyon Close, Wigston, Leicester, LE18 2BJ		
Company Telephone/Email/Fax	0116 319 2740/ ishak@eatvive.com		
Contacts:  Accounts  Technical/Emergency/Recall	Ishak Valimohamed – ishak@eatvive.com		
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Packaging format	Foil/polypropylene		
Net Quantity	35g	Minimum Net Weight	35g
Ingredients and Allergens			
Legal name / Descriptive name	NATURAL PROTEIN SNACK BAR		
Current Ingredient Declaration / Legal Declaration  (include QUID and emphasised Allergens)	Dates, <b>Almonds</b> , Cocoa Mass, Chicory Fibre, Cane Sugar, Cherry Puree (5%), Cherry Juice (3%), Glucose Syrup, Fat Reduced Cocoa Powder (2%), Rice Syrup, Rice Protein, Grape Juice Concentrate, Cocoa Butter, Natural Flavourings, Vanilla Powder.		
Sensory Specification  (Describe the product in terms of taste, texture, colour, appearance and aroma)	Sweet fudgy bar with a cherry jam centre, coated in a slightly bitter dark chocolate.		
Allergens present in: ingredients, additives & processing aids	Contains (YES/NO)	Risk of Allergen Cross-contamination/ or May Contain (comments)	
Cereals containing Gluten namely wheat, rye, barley, oats and hybridised strains	No		
Peanuts/peanut derivatives	Yes	May contain traces	
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, Macadamia) and derivatives	No	Contains almonds	
Sesame seeds/sesame seed derivatives	No		

Crustacean/crustacean derivatives		No	
Molluscs/molluscs derivatives		No	
Fish/fish derivatives		No	
Egg/egg derivatives		No	
Milk/milk derivatives		No	May contain traces
Soybeans/soybean derivatives		No	May contain traces
Celery/celery derivatives		No	
Mustard/mustard derivatives		No	
Lupin/lupin derivatives		No	
Sulphites (declare if over 10mg/kg in whole product)		No	
<b>Suitability</b>			
Suitable for Vegetarians		YES	
Suitable for Vegans		YES	
Contains Genetically Modified Organisms/Materials		NO	
<b>Allergen Testing</b>			As per the FDA criteria Gluten must be under <20ppm to be classified Gluten Free.
Allergens	Target	Maximum	Frequency of Test
<b>Gluten</b>	0ppm	20ppm	Annual
<b>Nutrition</b>			
<b>Source of Nutritional information</b> e.g. analysis / calculation / reference source			
	Per 100g	Per 35g as sold	
Energy kJ	1614	565	
Energy kcal	386	135	
Fat (g)	16	5.8	
Saturates (g)	4.6	1.6	
Carbohydrates (g)	48	17	
Sugar (g)	45	16	
Fibre (g) (optional)	10	3.6	
Protein (g)	7.8	2.8	
Salt (g)	0.04	0.01	
<b>Product Handling</b>			
<b>Durability Type</b> (circle as appropriate)	Ambient	Best Before <b>MM/YY</b>	See wrapper
<b>Shelf-life unopened</b>	9 months	<b>Shelf-life once open</b>	Consume immediately
<b>Storage Conditions</b> (circle as appropriate)	Cool, dry place Under 22 Degrees Celsius		
<b>Traceability / Lot Code Format Used</b> <b>FFBBBB</b>	F – Flavour B- Batch FFBBBB		
<b>Additional Requirements</b>			
<b>Origin</b>		N/A	
<b>Type of Packaging used for retail, which consumers buy</b> (film and cardboard box )		Foil/Polypropylene packs packaged in cardboard display boxes, 20 bars to a box	

<b>Packaged in a protective atmosphere:</b> <b>(Vacuum packed or modified atmosphere packaging)</b>		No  No	
<b>Microbiological Testing</b>		HPA Ready to Eat Guidelines  Company uses absence of mould during sensory testing to demonstrate the products are safe because the determining factor is the sensory shelf life and not the microbiological shelf life of the bars	
<i>(examples: include only those organisms tested on the product)</i>	Target	Maximum	Frequency of test
<b>TVC (Aerobic) cfu/g</b>	<10,000	100,000	Annual
<b>Yeasts cfu/g</b>	<20	100	Annual
<b>Moulds cfu/g</b>	<20	100	Annual
<b>Coliform or Enterobacteriaceae cfu/g</b>	<100	10,000	Annual
<b>E.coli cfu/g</b>	<20	100	Annual
<b>Salmonella spp in 50g</b>	ABSENT	ABSENT	Annual
<b>Listeria monocytogenes in 50g</b>	ABSENT	ABSENT	Annual
<b>Listeria spp</b>	<20	100	Annual
<b>Staphylococcus aureus cfu/g</b>	<20	100	Annual

<b>HACCP – Unit Step Process Flow Diagram or Table:</b> <b>(from supplier assurance to and including delivery)</b>	
There are no critical control points in the HACCP plan. The products are made safely, legally and consistently by following good hygiene practice and good manufacturing practice which are monitored through pre-requisite controls	
<b>Critical Control Points</b> <b>(target limits and critical limits)</b>	N/A
<b>Key Pre-requisite programmes</b> <b>(specific to making this product safely)</b>	Approved suppliers, specified ingredients, personal hygiene, cleaning and disinfection, pest control and traceability

Signed (by Supplier):

Date:

Doc Ref	Issue No	Issue Date	Issued By
JC1 Product Spec	1	09/11/2023	Ishak