

Finished Product Specification

General Information



Product Title	VIVE BETTER BROWNIE CHERRY BAKEWELL		
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	40g	Minimum Net Weight	40g
Ingredients and Allergens			
Legal name / Descriptive name	NATURAL PROTEIN SNACK BAR		
Current Ingredient Declaration / Legal Declaration (include QUID and emphasised Allergens)	Dates, Almonds (14%), Chocolate (13%) (Cocoa mass, Sugar, Cocoa Butter, Emulsifier; Soy Lecithin, Natural Vanilla Flavouring), Chicory Fibre, Cashews , Pea Protein, Cherries (6.5%) (Cherries, Sugar, Sunflower Oil), Cocoa Butter, Coconut, Rice Syrup, Concentrated Grape Juice, Rice Protein, Emulsifier: Sunflower Lecithin, Cocoa Powder, Salt, Vitamin Mineral Complex (Vitamin C, Iron, Zinc, Copper, Vitamin B6, Vitamin A, Folic Acid, Sodium Selenite, Vitamin D3, Vitamin B12), Natural Flavouring		
Sensory Specification (Describe the product in terms of taste, texture, colour, appearance and aroma)	A sweet smooth inner with crunchy almonds and chewy dried cherries. 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	No	May Contain	
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, Macadamia) and derivatives	Yes		
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	
Soybeans/soybean derivatives	Yes		
Celery/celery derivatives	No		
Mustard/mustard derivatives	No		
Lupin/lupin derivatives	No		
Sulphites (declare if over 10mg/kg in whole product)	No		
Suitability			
Suitable for Vegetarians	YES		
Suitable for Vegans	YES		
Contains Genetically Modified Organisms/Materials	NO		

Allergen Testing		As per the FDA criteria Gluten must be under <20ppm to be classified Gluten Free.	
Allergens	Target	Maximum	Frequency of Test
Gluten	0ppm	20ppm	Annual

Nutrition		
Source of Nutritional information e.g. analysis / calculation / reference source		
	Per 100g	Per 40g as sold
Energy kJ	1827 KJ	731 KJ
Energy kcal	437 kcal	175 kcal
Fat (g)	25g	10g
Saturates (g)	9.7	3.9g
Carbohydrates (g)	33g	13g
Sugar (g)	27g	11g
Fibre (g) (optional)	13g	5.2g
Protein (g)	15g	6g
Salt (g)	0.49g	0.20g

Vitamins and Minerals	Per 100g	NRV* %	Per 40g	NRV*%
Vitamin C (mg)	69	86	28	30
Iron (mg)	12	86	4.8	30
Zinc Citrate (mg)	8.6	86	3.44	30
Copper (mg)	0.86	86	0.34	30
Vitamin B6 (mg)	1.2	86	0.48	30
Vitamin A (mg)	0.69	86	0.28	30
Folic Acid (mcg)	170	86	68	30
Selenium (mcg)	47	86	19	30
Vitamin D3 (mcg)	4.3	86	1.72	30
Vitamin B12 (mcg)	2.1	86	0.84	30

*NRV= Nutrient Reference value

Product Handling			
Durability Type (circle as appropriate)	Ambient	PRD DD/MM/YY EXP DD/MM/YY	See wrapper
Shelf-life unopened	9 months	Shelf-life once open	Consume immediately
Storage Conditions (circle as appropriate)	Cool, dry place Under 22 Degrees Celsius	Traceability / Lot Code Format Used FFFBBB	F – Flavour B- Batch FFBBB


Additional Requirements	
Origin	N/A
Type of Packaging used for retail, which consumers buy (film and cardboard box)	Foil/Polypropylene packs packaged in cardboard display boxes, 15 bars in a single flavour box. 3 bars in a mixed 12 box
Packaged in a protective atmosphere: (Vacuum packed or modified atmosphere packaging)	No No
Microbiological Testing	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

(examples: include only those organisms tested on the product)	Target	Maximum	Frequency of test
TVC (Aerobic) cfu/g	<10,000	100,000	Annual
Yeasts cfu/g	<20	100	Annual
Moulds cfu/g	<20	100	Annual
Coliform or Enterobacteriaceae cfu/g	<100	10,000	Annual
E.coli cfu/g	<20	100	Annual
Salmonella spp in 50g	ABSENT	ABSENT	Annual
Listeria monocytogenes in 50g	ABSENT	ABSENT	Annual
Listeria spp	<20	100	Annual
Staphylococcus aureus cfu/g	<20	100	Annual

**HACCP – Unit Step Process Flow Diagram or Table:
(from supplier assurance to and including delivery)**

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

Critical Control Points (target limits and critical limits)	N/A
Key Pre-requisite programmes (specific to making this product safely)	Approved suppliers, specified ingredients, personal hygiene, cleaning and disinfection, pest control and traceability

Signed (by Supplier) 	Date: 10.11.2023
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Doc Ref	Issue No	Issue Date	Changes Made	Issued By
BB-CHE1	1	12/10/2020		Becky
	1.1	20/10/2021	Wrapping material to Foil/polypropylene & no of bars to 15/ box. Production address changed	Becky
	1.2	18/03/2022	Changed Rice Starch to Rice Syrup and changed the ingredient order	Becky
	1.3	15/09/2022	Added Gluten Testing	Becky
	1.4	10/11/2023	Updated product weight and nutritionals	Ishak