


## FINISHED PRODUCT SPECIFICATION

	Ref: HGBCP4606	Issue Date: 16/01/25	Author: L. Martisano	Approver: E. Pavoncelli
	Version: 01	Review Date: 16/01/28	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:	Banana, Caramel & Pecan Gelato	Product Code:	HGBCP4606
Legal Name:	Banana, Caramel & Pecan Gelato		
Product Description:	Banana gelato rippled with caramel sauce and toasted pecans.		
Net Quantity:	460ml		
Country of Origin:	Manufactured in the UK.		

<b>Ingredient Declaration</b> (Including QUID & Allergens, in descending order by weight):	Fresh <b>milk</b> , banana puree 30%, sugar, fresh double cream ( <b>milk</b> ), butter caramel 4% (glucose-fructose syrup, sweetened condensed <b>milk</b> , salted butter ( <b>milk</b> ), water, stabiliser: pectin), caramelised <b>pecans</b> 4%, skimmed <b>milk</b> powder, glucose, dextrose, honey, coconut oil ( <b>milk</b> ), lemon juice, stabilisers (locust bean gum, guar gum, carrageenan), emulsifier (mono- and diglycerides of fatty acids), sea salt.  Allergen advice: please see ingredients in <b>bold</b> . Made in a kitchen that also handles <b>gluten, egg, soya, other nuts, peanuts, sulphites</b> and <b>sesame</b> .		
	Nutritional Information:	Per 100g	Methodology (Analysis / Calculated)
	Energy (kJ)	792	Calculated
	Energy (kcal)	188	Calculated
	Fat (g)	7.2	Calculated
	Of which saturates (g)	4	Calculated
	Carbohydrates (g)	27	Calculated
	Of which sugars (g)	25	Calculated
	Protein (g)	3.1	Calculated
	Salt (g)	0.25	Calculated

## FINISHED PRODUCT SPECIFICATION

	Ref: HGBCP4606	Issue Date: 16/01/25	Author: L. Martisano	Approver: E. Pavoncelli
	Version: 01	Review Date: 16/01/28	Reason for issue: new product.	


<b>Best Before Format:</b>	MM/YY
<b>Product Shelf – Life:</b>	18 Months
<b>Storage Conditions:</b>	Frozen below -18°C, storage in original closed packaging protected from dust, moisture, light. Do not refreeze.
<b>Usage Instructions:</b>	Once defrosted do not refreeze
<b>Batch Code Format:</b>	4-digit code: xxxx
<b>Unit Barcode:</b>	5060540310569
<b>Case Barcode:</b>	15060540310566

<b>Production Process:</b>	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.
<b>Sensory Attributes:</b>	Visual: Creamy white with swirls of light brown to brown caramel, chunks of pecan throughout. Aroma & Flavour: Caramel, sweet banana and nutty pecan. Texture: Crunchy pieces of pecan throughout smooth gelato.
<b>Photographic Standards:</b>	

### 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		

## FINISHED PRODUCT SPECIFICATION

	Ref: HGBCP4606	Issue Date: 16/01/25	Author: L. Martisano	Approver: E. Pavoncelli
	Version: 01	Review Date: 16/01/28	Reason for issue: new product.	

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 <sub>2</sub>			X
Lupin and products thereof	X		
Molluscs and products thereof	X		

### 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 <sup>4</sup>	<10 <sup>6</sup>	Yearly
Yeast & Mould cfu/g	<20	<100	Yearly
Coliform or Enterobacteriaceae cfu/g	<10 <sup>2</sup>	<10 <sup>4</sup>	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	≥75C for 15 minutes (manual process) ≥85C for 2 mins and ≤7C within 90 mins (semi-automatic process)	No failures	Every batch
Sieve	No foreign bodies	No foreign bodies	Every batch

## FINISHED PRODUCT SPECIFICATION

	Ref: HGBCP4606	Issue Date: 16/01/25	Author: L. Martisano	Approver: E. Pavoncelli
	Version: 01	Review Date: 16/01/28	Reason for issue: new product.	

### 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 Ø	0.36g
Primary	LID	Upper disc made with multilayer paper of virgin cellulose coated on the inner side with polyethylene. Ring made with multilayer paper	Top Rim Diameter: 97.9mm Height: 16.5mm	4g
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

## FINISHED PRODUCT SPECIFICATION

	Ref: HGBCP4606	Issue Date: 16/01/25	Author: L. Martisano	Approver: E. Pavoncelli
	Version: 01	Review Date: 16/01/28	Reason for issue: new product.	



Outer Pack Label



Unit 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.

## FINISHED PRODUCT SPECIFICATION

	Ref: HGBCP4606	Issue Date: 16/01/25	Author: L. Martisano	Approver: E. Pavoncelli
	Version: 01	Review Date: 16/01/28	Reason for issue: new product.	

### Completed By

Completed By (Name):	Leah Martisano
On Behalf of (Company):	Hackney Gelato
Position in Company:	Technical Manager
Signature:	
Date:	16/01/25

### 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)*

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