

PRODUCT NAME & DESCRIPTION

Range: Tribe Protein Energy 50g

Variety: Dark Choc Chip Bar

Legal title: Gluten-free bar with a date paste, dark chocolate topping and chocolate flavouring

Marketing: Natural Plant Energy. Made in the UK

Our mission – end modern slavery.

TRIBE was inspired by a 1,000 mile run to fight child trafficking in 2013.

The TRIBE Community has since raised more than £1,300,000 for our registered charity TRIBE Freedom Foundation (no. 1172251) to fight modern slavery. Our mission is to lead a plant revolution by trusting Nature, and to inspire our TRIBE to reach their infinite potential. We go further and faster, together. We are a TRIBE. Tribe Co-Founders Learn more and join the TRIBE – wearetribe.co

Variations:

Singles 12 x 50g

INGREDIENTS:

Gluten Free **OATS**, Chicory Fibre, Sunflower Oil, **SOYA** Protein Crispies (9%) (**SOYA** Protein Isolate, Tapioca Starch, Salt), Rice Syrup, Date Paste, Coconut Sugar, Dark Chocolate Topping (3%) (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: Lecithins), **PEANUTS**, Sunflower Seeds, Rice Flour, Natural Flavouring.

For allergens, see ingredients in **BOLD**. May contain other **TREE NUTS** and **MILK**.

Store in a cool, dry place.

CLAIMS

Vegan

Gluten Free

7g Protein

NUTRITIONAL INFORMATION

Nutrition per 100g (per 50g) (in grams unless otherwise stated)	Per 100g	Per 50g bar
Energy (kJ/kcal)	1672/400	836/200
Fat	15.9	8.0
of which saturates	3.0	1.5
Carbohydrate	44.2	22.1
of which sugars	16.6	8.3
Fibre	12.4	6.2
Protein	14.3	7.2
Salt	0.40	0.20

QFMS Code	Issue Date	Issue Version	Issued by	Approved by	Page No
SPEC-293	25/04/2024	1	E Uporska	T Mortimer	Page 1 of 5

WHOLEBAKE CONTACT DETAILS

Commercial	Production	Technical
Trevor Smallwood Sales Director	Richard Jones Operations Manager	Tanya Mortimer Head of Technical
Email: trevor.smallwood@wholebake.co.uk	Email: richard.jones@wholebake.co.uk	Email: tanya.mortimer@wholebake.co.uk
Tel: 01490 412297	Tel: 01490 412297	Tel: 01490 412297
Mobile: 07713 933568	Mobile: 07968 478564	Mobile: 07488 386522

MICROBIOLOGICAL STANDARDS

Test description	Acceptable	Unacceptable	Frequency
Staphylococcus aureus	<100 cfu/g	≥100 cfu/g	Every product is subject to EOL annually and scheduled SOL micro tests. All tests are carried out via a UKAS Accredited external laboratory
Enterobacteriaceae	<100 cfu/g	≥100 cfu/g	
Salmonella spp	Absent in 25g	Present in 25g	
Yeasts	<3,000 cfu/g	≥3,000 cfu/g	
Moulds	<3,000 cfu/g	≥3,000 cfu/g	
Escherichia coli	<10 cfu/g	≥100 cfu/g	

WEIGHT

Target 50 g	T1: 45.5 g	T2: 41.0 g
-------------	------------	------------

METAL DETECTION

Fe (Ferrous)	Non Fe (Non-ferrous)	SS (Stainless steel)
1.0mm	1.0mm	1.5mm

SHELF LIFE & STORAGE

Shelf life: 9 months from date of production.
Date Format: Best before on Primary, Secondary packaging and pallet label
Storage: Dry ambient conditions, >5°C and < 25°C, out of direct sunlight

QFMS Code	Issue Date	Issue Version	Issued by	Approved by	Page No
SPEC-293	25/04/2024	1	E Uporska	T Mortimer	Page 2 of 5

SENSORY ATTRIBUTES



Appearance: Light in colour with visible oats and crisps with a scattering of dark chocolate chips

Aroma: Strong aroma of sweet, baked oats with a hint of dark chocolate

Flavour: Baked nutty oat flavour, with sweet notes rounded off with creamy and indulgent dark chocolate

Texture: Soft and chewy from the oats with a slightly crispy texture from the crisps

ALLERGEN INFORMATION

	CONTAINS:	Handled on the same line	Present in the factory	Comments
Cereals containing gluten	No	No	No	Gluten free certified site. 'Gluten Free' statement can be used.
Crustaceans	No	No	No	
Eggs	No	No	No	
Fish	No	No	No	
Peanuts	Yes	Yes	Yes	Contains
Soybeans	Yes	Yes	Yes	Contains
Milk	No	Yes	Yes	May contain
Nuts	No	Yes	Yes	May contain
Celery	No	No	No	
Mustard	No	No	No	
Sesame seeds	No	No	No	
Sulphur dioxide (>10mg/kg or 10mg/L)	No	No	No	Only in some ingredients used in the factory - present at levels of less than 50ppm. Finished product is significantly less than 10mg/Kg
Lupin	No	No	No	
Mollusc	No	No	No	

OTHER DIETARY INFORMATION

This Product Contains:	Yes/No	This Product Contains:	Yes/No
Maize and maize derivatives?	No	Alcohol?	No
Yeast and yeast derivatives?	No	Animal derivatives?	No
Artificial colours and flavourings?	No	Any other additives?	Yes
Nature identical colours and flavourings?	No	GM Ingredients?	No
Natural colours and flavourings?	Yes	Suitable for vegetarians?	Yes
Artificial Preservatives?	No	Suitable for vegans?	Yes
Other Preservatives?	No	Suitable for coeliacs?	Yes
BHA/BHT?	No	Kosher?	Not certified
Benzoates?	No	Halal?	Not certified

PACKAGING DETAILS

Barcodes:

Single 50g bar: 5060468523324
Singles SRP 12 x 50g: 5060468523355

Primary packaging:

Individual bars – flow wrapped in printed film.

Film:

Coding details: 4003 TRI-DCC
Best Before: DD MMM YY
XXX 12:00 X Production code, time, line number

Secondary packaging:

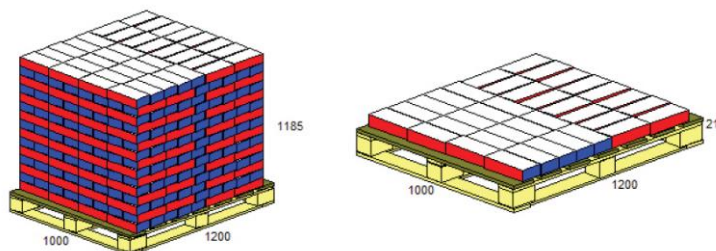
Singles SRP:

Coding details: 4001 TRI-DCC
Best Before: DD MMM YY
XXX 12:00 X Production code, time, line number

Palletisation:

UKSTD Pallet (1200 x 1000)

Singles 12 x 50g:
Cases per layer: 36
Number of layers: 15
Cases per pallet: 540
Layer card: on bottom, every 2 layers.





Product Specification – Dark Choc Chip
Bar 50g



AUTHORISATION

Commercial	Production	Technical	Customer
Trevor Smallwood Sales Director	Richard Jones Operations Manager	Tanya Mortimer Head of Technical	
Signed: <i>Trevor Smallwood</i>	Signed: <i>Richard Jones</i>	Signed: <i>Tanya Mortimer</i>	Signed:
Date: 25/04/2024	Date: 25/04/2024	Date: 25/04/2024	Date:

This product complies with all relevant UK and European Legislation.

Manufacturing site: Tyn Y Llidiart, Corwen, LL21 7RR

Tel: 01490 412297

Email: info@wholebake.co.uk

QFMS Code	Issue Date	Issue Version	Issued by	Approved by	Page No
SPEC-293	25/04/2024	1	E Uporska	T Mortimer	Page 5 of 5