

PRODUCT SPECIFICATION

Product: NAKD FRUIT & FIBRE STRAWBERRY RASPBERRY

Product description:

Dried fruit and peanut bar with oats, seeds and natural flavourings

Ingredient declaration:

Ingredients: Dates (32%), **peanuts** (17%), raisins (13%), gluten free **oats** (11%), chicory fibre (10%), **peanut** butter (9%), sunflower seeds (3%), pumpkin seeds (3%), freeze-dried strawberries (1%), freeze-dried raspberries (1%), natural flavourings

May contain traces of **soya**, **nuts** and the odd shell or pit piece.

Nutritional declaration:

	== Per 100 g ==		===== Per portion =====		
			44 g		
			% *		
			=====		
Energy	1627	kJ	716	kJ	
Fat	389	kcal	171	kcal	9
of which saturates	16	g	7.1	g	10
Carbohydrate	2.6	g	1.1	g	6
of which sugars**	42	g	19	g	7
Fibre	33	g	14	g	16
Protein	14	g	6.4	g	
Salt	11	g	5.0	g	10
	0.02	g	0.01	g	0
			=====		

* = Reference intake of an average adult (8 400 kJ/2 000 kcal)

Only mandatory if claim 'No added sugar' is mentioned:

** = Contains naturally occurring sugars

1 portion: 1 bar of 44g

Certification:

Not irradiate	+	Nut free	-
GMO free	+	GMO free certified	-
Suitable for Vegan	+	Vegan certified	+
Suitable for Kosher	+	Kosher certified	+
Suitable for Halal	+	Halal certified	Ongoing
Suitable for gluten free	+	Gluten free certified	+

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Optional claims:

- Fruit & fibre bars
- 100% natural ingredients
- No added sugar
- Raw - cold pressed
- High in fibre
- 6 g fibre
- Vegan
- Gluten free
- No colours & preservatives
- Dairy free
- Kosher
- 1 of your 5 a day

Legal allergens:

egg	-	sulphites	-
gluten	-	celery	-
fish	-	lupin	-
crustaceans	-	mustard	-
nuts	?	soya	?
peanuts	+	milk	-
sesame	-	molluscs	-

+ = present - = absent ? = may be present via crosscontamination

Shelf-life of the product:

10 months

Storage conditions:

Logistics: Ambient storage (5-25 °C)
On pack: /

Country of origin:

UK

Packaging:

Type of packaging individual pack: Flowpack
Materials: Certificates of conformity are available for product packaging

Microbiological standards:

Bacteriological parameter	Target	Tolerance	At expiry date
Osmophilic Yeast	1000 cfu/g	1000 cfu/g	1000 cfu/g
Xerophilic Moulds	1000 cfu/g	1000 cfu/g	No visible mould
E. coli	< 10 cfu/g	100 cfu/g	100 cfu/g
Coagulase-positive staphylococci	< 100 cfu/g	1000 cfu/g	1000 cfu/g
Bacillus cereus	1000 cfu/g	10000 cfu/g	10000 cfu/g
Salmonella spp.	Not detected/25g	Not detected/25g	Not detected/25g
Listeria monocytogenes	Not detected/25g	< 100 cfu/g	100 cfu/g

Product in accordance with all current EU-legislations