Brickell's Ice Cream Ricotta Stracciatella
Product Specification

	1. PRODUCT DETAILS	
1.1	Product Name	Brickell's Ice Cream Ricotta Stracciatella
1.2	Category Name (e.g. Grocery, Confectionery, Cheese, Dairy, Fresh, Meat, etc)	Dairy
1.3	Product Description	All natural dairy ice cream.
1.4	Country of origin (last place of major change)	United Kingdom
1.5	Launch Date	May 2021
1.6	Version Number (i.e. V1)	V2
1.7	Date of Submission	15/09/21
1.8	Unique Product Code- Supplier own	RIC

	2. SUPPLIER DETAILS		
2.1	Supplier Name	Brickells Ice Cream	
2.2	Type of business (tick as appropriate)	Manufacturer	X
		Importer/Agent	
		Co-packer	
		Other (please specify)	
2.3	Manufacturing Site Address	Lower Westcombe Farm, Westcombe, Shepton Mallet, Somerset, BA4 6ER	
2.4	Contact Name	Rob Gore	
2.5	Position	Director	
2.6	Email Address	Rob.gore@brickellsicecream.co.uk	
2.7	Telephone Number	01749 838889	

	3. SHELF LIFE	
3.1	Total shelf life from production (P+) in days	180
3.2	Minimum shelf life remaining on delivery to Durslade Farm shop (days)	160
3.3	Shelf life- customer opening (days)	NA, Dependant on storage.

	4. STORAGE CONDITIONS AT Choose from: *Chilled (0-4°C), Chilled (0-5°C), Chilled (0-8°C), Ambient (16-20°C), Frozen (-15- -18°C)*	
4.1	Supplier	-25
4.2	Transit	-25
4.3	Storage	Max Temp -18, Preferably -21 or below
4.4	Retail Display	Max Temp -18, Preferably -21 or below
4.5	Customer	Max Temp -18, Preferably -21 or below

	5. WEIGHT & CODING	
5.1	Product Weight- include unit of measure i.e. *g, kg, l, ml, cl, oz, each, slice, packet, bottle, piece or bar*	475ml
5.2	Number of units per case	8

5.3	Durability date type:	Use By		Best Before	X	Best Before End	
5.4	Date Format: (State: MM/YY, MM/YYYY, DD/MM/YY, MMM/YYYY, DD/MMM, DD/MMM/YY)	DD/MM/YY					
5.5	Location of Durability Date Code on product- detail	Back of pack					
5.6	Application of Date code (i.e. sticker, inkjet, etc)?	Sticker					
5.7	Provide an example of the Batch/Lot code applied to the product and where this can be found on the product	RIC210721 – Back of Pack below EC Establishment No.					

6. INGREDIENTS DECLARATION	
⇒ List the ingredients as declared on pack- example shown below ⇒ Show allergens highlighted in **bold** or CAPITAL LETTERS or <u>underlined</u>. ⇒ Include the 'May contain' allergen statement if applicable <u>Example:</u> Sugar, **Almonds** (25%), Butter (**Milk**), Milk Chocolate (15%) (Sugar, Cocoa Butter, Whole **milk** powder, Cocoa mass, Emulsifier: **Soya** Lecithin; Flavouring: Natural Vanilla), Salt, Flavouring: Natural Vanilla. Milk Chocolate contains Cocoa Solids 34% minimum and Milk solids 21% minimum.	Double Cream [**MILK**] (32%), Ricotta (Whey) [**MILK**] (21%), Sugar, **MILK**, Free Range **EGG** Yolk, Dried Skimmed MILK, Chocolate (Cocoa Beans, Cocoa Butter, Cane Sugar) (4%), Sea Salt **Processed on a site that handles Nuts (including peanuts) & products containing gluten**

7. ALLERGENS						
Allergen	***Contained in Product? (*NOT 'may contain')**		**Source of Allergen**	**Handled on Site?**		**Source of Allergen**
	Yes	**No**		**Yes**	**No**	
7.1 Crustaceans and products thereof- e.g. prawns, lobster, crabs and crayfish		X			x	
7.2 Egg and egg products thereof	x		Egg Yolk			
7.3 Fish and product thereof		X			x	
7.4 Cereals containing gluten namely wheat (such as spelt), rye, barley, oats and their hybridized strains and products thereof		X		x		Porridge Oats
7.5 Milk and products thereof (including lactose)	x		Milk, Cream, Skim Milk Powder, Butter			

7.6	Peanuts and products thereof		X			x	
7.7	Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio and Macadamia) and products thereof		X		x		We plan to use nuts.
7.8	Sesame seeds and products thereof		X			X	
7.9	Soybeans and products thereof		X			X	
7.10	Sulphur Dioxide and sulphites of concentrations more than 10mg/kg or 10mg/L		X			x	
7.11	Celery and products thereof		x			X	
7.12	Mustard and products thereof		x			x	
7.13	Molluscs and products thereof (e.g. mussels, oysters, clams, scallops, snails and squid)		x			x	
7.14	Lupin and products thereof		x			X	
ALLERGEN CROSS CONTAMINATION							
7.15	Are controls in place to minimize allergen cross contamination?	Yes	X			No	

| **8. SUITABILITY DATA** |
| ⇒ Claims can only be made if supported by controls in production and/or method of validation |
| ⇒ Where 'yes' is selected and marked with ***** supporting documentation must be provided- see *'Document Checklist'* |

	Suitable for:	Yes	No	Details
8.1	Vegetarians		X	
8.2	Ovo Lacto Vegetarian		X	
8.3	Ovo Vegetarian		X	
8.4	Vegans		X	
8.5	*Vegan Certified		X	
8.6	*Halal Certified		X	
8.7	Halal suitable but not certified		X	
8.8	*Kosher		X	
8.9	*Lactose Intolerance		X	
8.10	*Coeliac		X	
8.11	Alcohol Free	X		
8.12	Unpasteurized cheese		X	

| **9. PRODUCT CLAIMS** |
| ⇒ If you answer 'yes' below, please provide details |

	Product Claims	Yes	No	Details
9.1	Organic		X	
9.2	Protected Designation Origin (PDO)		X	
9.3	Protected Geographical Indication		X	
9.4	Fair Trade		X	
9.5	RSPO		X	
9.6	Free Range		X	
9.7	Red Tractor Farm Assured		X	
9.8	RSPCA		X	
9.9	Global/GAP		X	

9.10	Nutrition Claim		X	
9.11	Health Claim		X	
9.12	MSC		X	
9.13	Reduced Fat		X	
9.14	Reduced Salt		X	

10. GENETIC MODIFICATION				
		Yes	**No**	**Details**
10.1	Does the product contain any genetically modified DNA or protein?		X	
10.2	Does the product contain any ingredients or derivatives which although produced from a GM crop do not contain genetically modified DNA or protein?		X	
10.3	Is the product prepared using GM derived enzymes or cultures?		X	

11. IRRADIATION OF FOOD			
		Yes	**No**
11.1	Has the entire food product been irradiated i.e. processed by ionizing radiation?		X
11.2	Does the product contain ingredients that have been irradiated?		X
11.3	If 'yes' to 13.2, list the ingredients that have been irradiated		

12. NUTRITIONAL INFORMATION				
12.1	Servings per pack			
12.2	Serving size (g)			
		Per 100g	**Per Serving (86g)**	**Source of data** (*Theoretical (Calculated) or Analytical?*)
12.3	Energy kJ	1254.6	1078.9	Theoretical
12.4	Energy kcal	301.3	259.1	Theoretical
12.5	Fat (g)	20.7	17.8	Theoretical
12.6	Of which saturates (g)	11.9	10.3	Theoretical
12.7	Carbohydrate (g)	19.8	17.1	Theoretical
12.8	Of which sugars (g)	19.8	17.0	Theoretical
12.9	Fibre (g) (optional)			
12.10	Protein (g)	6.4	5.5	Theoretical
12.11	Salt (g)	0.14	0.12	Theoretical
12.12	Vitamins & Minerals (optional)			
12.13	Vitamins & Minerals (optional)			
12.14	Vitamins & Minerals (optional)			

13. PREPARATION REQUIREMENTS			
		Yes	**No**
13.1	Product is supplied ready to eat?	X	
13.2	Product is ready to eat as supplied, reheat is recommended?		X
13.3	Product is raw, requires cooking before consumption?		X
13.4	What are the recommended cooking and/or reheat instructions? Detail	NA	

14. PACKAGING		
14.1	Please provide a description of the packaging format the product will be	Primary – 475ml Sustainably sourced paperboard with a renewable plant-based lining, commercially composted within 12 weeks.

	supplied in- include all elements i.e. primary, secondary and tertiary packaging	Secondary – Cardboard box, with reinforced kraft tape.			
14.2	Does the packaging comply with UK/EU legislation regarding materials and articles in contact with food?	Yes	X	No	
14.3	Detail the tamper evidence packaging applied to the product i.e. heat sealed, tamper collar, shrink film, etc	NA			
14.4	Detail Packaging Recycling Information E.g. Widely recycled, Check Locally, Not Yet Recycled, Biodegradable, Re-usable?	Compostable within 12 weeks in commercial composting facilities Passes the BS EN 13432 standard for compostability. Recylable.			