PRODUCT SPECIFICATION	No.	SK
<b>Incom d.o.o.</b> , Tovarniška cesta 6a, 5270 Ajdovščina, Slovenija, Tel.: 00386 5 3643900 Fax: 00386 5	Edition:	V1
3643940 E-mail: info@leone.si	Date:	26.09.2023

Brand name:	HALO TOP
Product name:	CUP Sea Salt Caramel, 276 g / 460 ml
Internal product code:	16001919
EAN code:	
Designation:	Caramel flavour ice cream with caramel sauce (3,2 %), with sugars and sweeteners

## 1. PACKING

## Quantities and weights of the finished product

Pieces	Designation	g	ml
1	Caramel flavour ice cream with caramel sauce (3,2 %), with sugars and sweeteners	276	460
TOTAL		276	460

## Best before date (BBD) and batch designation

BBD (when packed)	24	Months
Guaranteed remaining shelf life on delivery	18	Months

## Manner of declaring the BBD

**Outer packing** 

Day/Month/Year	LOT	Time	Month/Year	Label	Imprint	Stamp
X	X			X		

Example	dd/mm/yyyy LYYNNNN
Explanation	Best before dd/mm/yyyy; Lot: first two numbers (YY) are the last digits of the year and the other five numbers (NNNNN) are working order numbers

## Finished product

Day/Month/Year	LOT	Time	Month/Year	Label	Imprint	Stamp
x	X				X	

## 2. DEMANDS FOR TEMPERATURE

Storage (at least)	Under -18 °C
Transport (at least)	Under -18 °C

PRODUCT SPECIFICATION	No.	SK
<b>Incom d.o.o.</b> , Tovarniška cesta 6a, 5270 Ajdovščina, Slovenija, Tel.: 00386 5 3643900 Fax: 00386 5	Edition:	V1
3643940 E-mail: info@leone.si	Date:	26.09.2023

#### 3. GENERAL PRODUCTS CHARATERISTIC

### 3.1. List of ingredients in descending order of weight

#### Caramel flavour ice cream with caramel sauce (3,2 %), with sugars and sweeteners

**Ingredients:** reconstituted skimmed **milk**, polydextrose (dietary fibre), sugar, cream (**milk**), sweetener: erythritol; **eggs**, skimmed **milk** powder, caramel flavour sauce (3,2 %) (oligofructose, water, cream, skimmed **milk** powder, modified starch, colours: plain caramel, carotenes; thickener: carrageenan; salt, flavouring, stabiliser: sodium citrates), emulsifier: mono- and diglycerides of fatty acids; colour: plain caramel; salt, stabilisers: locust bean gum, guar gum; flavourings, sweetener: steviol glycosides from Stevia.

#### Remark:

Information on the presence of allergens

Contains: milk, eggs.

May contain: traces of peanuts.

List of ingredients in descending order of weight

Ingredients	%
Caramel flavour ice cream	96,8
Caramel flavour sauce	3,2

PRODUCT SPECIFICATION	No.	SK
<b>Incom d.o.o.</b> , Tovarniška cesta 6a, 5270 Ajdovščina, Slovenija, Tel.: 00386 5 3643900 Fax: 00386 5	Edition:	V1
3643940 E-mail: info@leone.si	Date:	26.09.2023

# 3.2. Declaration for Allergenic Ingredients

Allergens (as described in Annex II of Directive (EU). 1129/2011)	bas	ce on the is of osition	preser	dental nce for oss nination	Ingredients with presence of food allergen
	YES	NO	YES	NO	
Cereals containing gluten		X		x	
Crustacean and products thereof		X		x	
Eggs and products thereof	X				Present in product.
Fish and products thereof		x		x	
Peanuts and products thereof		X	X		Possible cross contamination.
Soybeans and products thereof		X		x	
Milk and products thereof (including lactose)	X				Present in product.
Nuts (i.e. almond, hazelnut, walnut and so on) and products thereof		X		x	
Celery and products thereof		X		X	
Mustard and products thereof		x		x	
Sesame seeds and products thereof		x		x	
Sulphur dioxide and sulphite at concentration of more than 10 ppm expressed as SO <sub>2</sub>		х		x	
Lupin or lupin-based products		X		X	
Molluscs or molluscs-based products		х		х	

PRODUCT SPECIFICATION	No.	SK
Incom d.o.o., Tovarniška cesta 6a, 5270 Ajdovščina, Slovenija, Tel.: 00386 5 3643900 Fax: 00386 5		VI
3643940 E-mail: info@leone.si	Date:	26.09.2023

### 3.3. Nutritional values: 100 g contains on average:

One cup corresponds to			276 g	460 ml
	_			
		g per 100 g	g per cup	*% RI per cup
Energy value				
	kJ	485	1313	16
	kcal	116	314	16
Fat g		3,0	8,4	12
- of which saturates g	5	1,9	5,3	27
Carbohydrate g		19	51	20
- of which sugar g		14	37	41
- of which polyols g		5,2	14	
Fibre g		8,2	22	
Protein g		4,1	11	22
Sodium g		0,14	0,38	16
Salt (Sodium x 2,5) g		0,35	0,96	16

<sup>\*</sup>RI = Reference intake of an average adult (8 400 kJ / 2 000 kcal)

#### 4. SPECIFIC PRODUCT CHARACTERISTIC

#### 4.1. Sensorial features

Cup is filled with ice cream with caramel flavour sauce swirl.

## Colour

Caramel flavour ice cream: pale brown

Caramel flavour sauce: yellow gold to brown

#### Taste / Flavour

Caramel flavour ice cream: creamy, slightly salty caramel taste

Caramel flavour sauce: milk caramel flavour

## Texture

Caramel flavour ice cream: homogenous, the product is hard when is frozen

Caramel flavour sauce: thick, smooth, viscous sauce

## 4.2. Chemical parameters

Total fat content of the finished product:	3,0 % +/- 1 %
--	---------------

PRODUCT SPECIFICATION	No.	SK
<b>Incom d.o.o.</b> , Tovarniška cesta 6a, 5270 Ajdovščina, Slovenija, Tel.: 00386 5 3643900 Fax: 00386 5	Edition:	V1
3643940 E-mail: <u>info@leone.si</u>	Date:	26.09.2023

Total solids of ice cream:	34,6 % +/- 1 %
Total fat content of ice cream:	3,1 % +/- 1 %
thereof milk fat:	2,2 % +/- 1 %
thereof vegetable fat:	0,4 % +/- 2 %

#### **4.3.** Physical parameters

Overrun of the ice cream:	90 % +/- 10 %
---------------------------	---------------

#### 4.4. Microbiological parameters (with details of the methods applied)

	Target	Maximum
Enterobacteriaceae (cfu / g) or Coliforms (cfu / g)	< 10	100
Salmonella spp (in 25 g)	Not Detected	Not Detected
Listeria (in 25 g)	Not Detected	Not Detected

#### 4.5. Compliance with European legislation

The products produced by INCOM d.o.o., Tovarniška cesta 6a, 5270 Ajdovščina, Slovenia:

- are labelled in accordance with *REGULATION (EU) No 1169/2011* of the European parliament and of the Council of 25 October 2011 on the provision of food information to consumers, with amendments;
- contain flavourings in accordance with **REGULATION** (EC) No 1334/2008 of the European parliament and of the Council of 16 December 2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods, with amendments;
- contain additives in accordance with **REGULATION** (EC) No 1333/2008 of the European parliament and of the Council of 16 December 2008 on food additives, with amendments;
- are in accordance with **REGULATION** (EC) No 1924/2006 of the European parliament and of the Council of 20 December 2006 on nutrition and health claims made on foods, with amendments;
- are in accordance with **DIRECTIVE 2000/36/EC** of the European parliament and of the Council of 23 June 2000 relating to cocoa and chocolate products intended for human consumption, with amendments;
- are in accordance with *COMMISSION REGULATION (EC) No 2073/2005* of 15 November 2005 on microbiological criteria for foodstuffs, with amendments;
- are in accordance with *REGULATION (EU) 2023/915* of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006;
- are in accordance with **REGULATION** (**EC**) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin, with amendments;
- are in accordance with **EUROGLACES CODE FOR EDIBLE ICES**, Version 2013;
- and other relevant European and national legislation.

PRODUCT SPECIFICATION	No.	SK
<b>Incom d.o.o.</b> , Tovarniška cesta 6a, 5270 Ajdovščina, Slovenija, Tel.: 00386 5 3643900 Fax: 00386 5	Edition:	V1
3643940 E-mail: <u>info@leone.si</u>	Date:	26.09.2023

#### 4.6. Validity of the document

Company INCOM d.o.o. confirms that the information presented herein has been compiled from sources considered to be reliable and that this specification is, to the best of its knowledge, true and accurate. All information is valid until revisions are issued.

This specification is confidential and it is the property of INCOM d.o.o. Any unauthorized copying, disclosure or distribution of the information in this specification without prior notice to the company INCOM d.o.o. is strictly forbidden.

This specification is valid from the date given below. No comments from your side within 5 working days will be considered as an approval of this specification.

Producer	Customer
Completed by: Polona Škrinjar	Signed by:
Position: R&D Technologist	Position:
Date: 26.09.2023	Date:
Signature: Fl	Signature: