V&H Limited (trading as Little Moons), Unit 6A Willen Field Road, Park Royal, NW10 7AQ, United Kingdom www.littlemoons.co.uk Technical: QA@littlemoons.co.uk

Product Name: Vanilla Ice Cream Mochi



Product name	Vanilla Ice Cream Mochi
Country of origin	ИК
Unit weight / volume	32 g/piece

Product attributes				
Product Description	Vanilla Ice Cream Mochi: Vanilla ice cream bites wrapped in sweet rice dough (40%)			
Visual Appearance	White spheres with black vanilla bean specks in white ice-cream			
Colour	White			
Texture/ Viscosity	Typical ice cream texture with chewy rice dough			
Taste / Flavour	Vanilla, cream and cooked rice pastry			
Instructions to use:	Remove from freezer and allow to soften at room temperature for 3-5 minutes before serving			
Product Shelf Life and Storage Condition	ons			
Shelf Life from Manufacture	18 months			
Temperature on Delivery	≤-18°C			
Storage Conditions	Keep Frozen. Once defrosted do not refreeze			

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Ingredient Manufacture and Raw Material Origin					
Ingredients	Compound Ingredients break down	Country of Manufacture	Country of Raw Material Origin		
Whole Milk	-	-	UK		
Sugar	-	UK	UK		
Water	-	-	UK		
Rice Flour	-	Netherlands, Thailand	Argentina, Brazil, Bulgaria, Cambodia, Dominican Republic, Egypt, France, Greece, Guyana, India, Italy, Laos, Morocco, Myanmar, Paraguay, Portugal, Romania, Russia, Spain, Sri Lanka, Suriname, Thailand, Turkey, Uruguay, Vietnam, USA		
Double Cream	-	-	UK		
Trehalose	-	Japan	Japan		
Skimmed Milk Powder	-	-	UK		
Tapioca Starch	-	Thailand	-		
Emulsifier	(mono and diglycerides of fatty acids)	Spain	-		
Stabilisers	(guar gum, locust bean gum, cellulose gum, carrageenan)	Spain	-		
Ground Vanilla Bean		France	Madagascar		
Salt	-	UK	UK, China		
Soya	-	Japan	-		

Note: Little Moons reserves the right to update the countries if required to maintain supply or as required to ensure consistency of supply.

Ingredients Declaration

Ingredients: Whole milk, sugar, water, rice flour, double cream (milk), trehalose*, skimmed milk powder, tapioca starch, emulsifier (mono and diglycerides of fatty acids), stabilisers (guar gum, locust bean gum, cellulose gum, carrageenan), ground vanilla bean (0.1%), salt, soya. *Trehalose is a source of glucose

Allergy advice

For allergens, see ingredients in bold. May contain nuts and peanuts.

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Specific Food Safety Parameters

The raw materials we select respect European legislation (EC) N°149/2008 and (EC) 396/2005 relating to **pesticides** and (EC) N°629/2008 relating to **heavy metals**.

Any pesticide is identified and at a Maximum Residue Level < 0.01 mg/kg in Soybeans & Rice

Nutrition Information				
	per 100g	per Mochi (32g)		
Energy	902 kJ / 214 kcal	289 kJ / 69 kcal		
Fat	6.6 g	2.1 g		
-of which saturates	4.2 g	1.3 g		
Carbohydrate	36 g	11 g		
-of which sugars	24 g	7.8 g		
Protein	3.0 g	1.0 g		
Salt	0.13 g	0.04 g		

Nutrition information is from an average of analytical data

Microbiological Analysis					
Classification	Micro-organism	Units	Finished Product		
Classification	Wilci O-Organism	Ullits	Target	Action	
	Salmonella spp.	in 25g	Not Detected	Detected	
Food Safety Criteria	Listeria monocytogenes	In 25g	Not Detected	Detected	
	Listeria monocytogenes	cfu/g	<20	>100	
	Listeria spp.	in 25g	Not Detected	Detected	
	Aerobic Colony Count 30°C	cfu/g	<105	>106	
	Enterobacteriaceae	cfu/g	<10	>100	
Process Hygiene & Spoilage Indicators	E. coli	cfu/g	<10	>100	
	Staphylococcus aureus	cfu/g	<20	>100	
	Bacillus cereus	cfu/g	<100	>103	
	Pseudomonas spp.	cfu/g	<10³	>104	

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Allergens Declaration					
Criteria:				Risk of cross contamination Y/N	Comments
1	Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt kamut or their hybridised strains and products thereof)	N	N	N	Controlled (Gluten Free <20ppm)
2	Crustaceans (including prawns, crabs and lobsters) and products thereof)	N	N	N	
3	Eggs / egg products	N	N	N	
4	Fish / fish products	N	N	N	
5	Peanuts / peanut products	N	N	Y	Peanut free site, however cross- contamination possible based on raw materials risk assessment
6	Soybeans (except: fully refined soybean oil & fat and Tocopherols (E306))	Υ	Υ	N/A	
7	Milk including lactose	Υ	Υ	N/A	
8	Nuts e.g. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.	N	Y	Y	Nuts present in the factory, risk of cross- contamination May contain cashew, hazelnut, pistachio
9	Celery and products thereof.	N	N	N	
10	Mustard and products thereof.	N	N	N	
11	Sesame seed or sesame products	N	N	N	
12	Sulphur dioxide and sulphites (used as preservatives) at levels above 10mg/kg or 10ml/litre.	N	Υ	N	Controlled (<10 ppm)
13	Lupin and products thereof.	N	N	N	
14	Molluscs and products thereof.	N	N	N	

THIS PRODUCT	YES / NO	If YES please state which ingredient
- Contains Monosodium Glutamate (MSG)	No	
- Contains natural colour	No	
- Contains artificial colour	No	
- Contains AZO colours	No	
- Contains natural flavours	No	
- Contains artificial flavours	No	
- Contains additives	Yes	Mono and diglycerides of fatty acids (E471), guar gum (E412), carrageenan (E407), locust bean gum (E410), cellulose gum (E466).
- Contains Genetically Modified Organisms (GMO)	No	
This product is suitable for vegetarians	Yes	
This product is suitable for vegans	No	
This product is certified Halal	No	
This product is certified Kosher	No	
This product is certified organic	No	

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GMO		
THIS PRODUCT	YES / NO	If YES please state which ingredient
Does the material contain or been produced using genetically modified material whether active or not?	No	
Does the product require labelling as genetically modified as required by regulation (EC) no. 1829/2003 & regulation no.1830/2003?	No	

Technical Parameters	
% Milk Fat	6.27%
% Milk Protein	2.01%
% Dairy	49.15%
Volume of ice cream	34ml
% Sucrose and Invert Sugar	20.39%
BRCGS site code	1030 - F

Pack Format

Retail 6 Pack

PACKAGING

This product is in compliance with the Regulation (EC) No. 1935/2004.

Material or article intended to come into contact directly or indirectly with food must be sufficiently inert to preclude substances from being transferred to food in quantities large enough to endanger human health or to bring about an unacceptable change in the composition of the food or deterioration in its organoleptic properties.

	Primary	Secondary	Tertiary	
Date / Production Code & Location		Best Before End: MMYYYY	Best Before End: MMYYYY	
printed (e.g. back side of pack)	Batch code: DDMM	Batch code: DDMM	Batch code: DDMM	
printed (e.g. back side of pack)	Top of pack	Top of pack	Side of case	
Material type	APET / PET	Carton Board	Corrugated Cardboard	
Number of Units	6 / tray	1 tray / sleeve	RT: 10 sleeves / case	
		228.7g		
Gross weight Retail	206.7g	(incl. tray weight 14.7g and	2406g / Case	
	(incl. tray weight 14.7g)	sleeve weight 22g)	(incl. case weight 119g)	
Net weight	192g	192g	1920g / case	
Dimensions (L x W x H) mm	173 X 129 X 37.5 mm	175 X 130 x 38 mm	263 x 179 x 193 mm	
Controlled atmosphere	NOT Packed in a controlled atmosphere			

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Product Name: Vanilla Ice Cream Mochi

Food Service

PACKAGING

This product is in compliance with the Regulation (EC) No. 1935/2004.

Material or article intended to come into contact directly or indirectly with food must be sufficiently inert to preclude substances from being transferred to food in quantities large enough to endanger human health or to bring about an unacceptable change in the composition of the food or deterioration in its organoleptic properties.

PACKING	Primary	Secondary	
Date / Production Code & Location printed (e.g. back side of pack)	Best Before End: MMYY Batch code: DDMM Top of pack	Best Before End: MMYYYY Batch code: DDMM Side of case	
Material type	·		
Number of Units	6 / tray	10 trays / case	
Gross weight Food Service	206.7g (incl. tray weight 14.7g)	2171 g / Case (incl. tray & case weight 104g)	
Net weight	192g	1920g / Case	
Dimension (L x W x H) mm			
Food Service	173 X 129 X 37.5 mm	259 X 172 X 191 mm	
Controlled atmosphere	NOT Packed in a controlled atmosphere		

Product	Product Codes						
Туре	LM Code	Label Language(s)	Pack EAN	Case EAN	Pallet Dimensions	Cases Per Pallet	Empty Pallet Weight
FS 6 Pack	LM15FFS6P04	EN / FR / ES / IT / DE / NL	5027324000566	05027324000238	UK pallet 1200 x 1000 x 150	200 cases (25 cases x 8 layers)	28kg
FS 6 Pack	LM15FFS6P18	EN / NO / SE / FI / DK	5027324001181	05027324000238	EU pallet 1200 x 800 x 150	152 cases (19 cases x 8 layers)	25kg
FS 6 Pack	LM15FFS6P08	EN / FR / ES / IT / DE / NL	5027324000566	05027324000238	EU pallet 1200 x 800 x 150	152 cases (19 cases x 8 layers)	25kg
Retail 6 Pack	LM15FR6P28	EN / DE / IT	5027324001181	05027324001273	UK pallet 1200 x 1000 x 150	184 cases (23 cases x 8 layers)	28kg
Retail 6 Pack	LM15FR6P29	FR / DE / NL	5027324001181	05027324001273	EU pallet 1200 x 800 x 150	152 cases (19 cases x 8 layers)	25kg
Retail 6 Pack	LM15FR6P32	ES	5027324001181	05027324001273	EU pallet 1200 x 800 x 150	152 cases (19 cases x 8 layers)	25kg
Retail 6 Pack	LM15FR6P35	EN / DE / IT	5027324001181	05027324001273	EU pallet 1200 x 800 x 150	152 cases (19 cases x 8 layers)	25kg
Retail 6 Pack	LM15FR6P88	EN / NO / SE / FI / DK	5027324001181	05027324011449	EU pallet 1200 x 800 x 150	152 cases (19 cases x 8 layers)	25kg

EANs listed here as a guide only, please confirm with your account manager for new lines

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General Controls				
Test	Туре	Sensitivity	Frequency of Checks	
	Ferrous	1.5 mm	At start, every hour and end of batch	
Metal Detection	SS	2.0 mm	At start, every hour and end of batch	
	Non-Ferrous	2.0 mm	At start, every hour and end of batch	
Weight Checks (average weight)	192g (6 pack)		At Start, every 30 minutes and end of batch	
Cooking	All dough batch	es	92°C for 9 seconds	
Pasteurisation	All ice cream/ so	orbet batches	75°C for 2 minutes	

QUALITY MANAGEMENT

HACCP is implemented on the production site and the site is **BRC START Intermediate** certified.

Traceability: our Company respects European regulation 178/2002. Our traceability takes into account supplies related to materials and packaging as well as to the transformation and distribution of the finished product.

In the event of a product recall or withdrawal the customer will agree to cooperate with V&H Ltd in the recall process.

SPECIFICATION AUTHORISATION

For the product named above, this document is the declaration of compliance that:

- within the meaning of Article 16(1) of the Regulation (EC) No. 1935/2004 and
- within the Regulation 2023/2006 on GMP.

Name of Supplier: V&H Ltd.

Issue no: 13	Issue date: 13/10/23
Reviewed by: Katie Shannon	Signature:

V&H Limited (Trading as Little Moons), Unit 6a Willen Field Road, Park Royal, NW10 7AQ, United Kingdom / Telephone: 0208 459 8678 Email mail@littlemoons.co.uk / VAT 107384814 - REG No 6603979