


FINISHED PRODUCT (PACK COPY) SPECIFICATION	TECHNICAL SECTION REFERENCE	SUB SECTION REFERENCE	
	FS	RE 280	

**Pack Copy**

Issue Date	01.09.2023	Issue No.	2
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Product Code	FKNE009749E
Product Title	NOMO CREAMY EGG.MINI BAR RFA MB
Brand	NOMO

Languages Required for Translation	UK, AU, NZ, DE, FI, SE
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Net Weight	154g (Front of pack)  (Back of pack): Net Weight: 154g Egg / Ei / Muna / Ägg 1 x 110g e Bars / Riegel / Patukat / Bars 4 x 11g e
Translation	

Contact Details on Pack	<p><b>UK</b> Made by  <b>DE</b> Hergestellt von          Kinnerton (Confectionery) Company Limited, Units 1 &amp; 2 Oxborough Lane,          Fakenham, Norfolk, NR21 8AF, United Kingdom.</p> <p>Kinnerton Confectionery Ltd, Navan IDA Business Park, Johnstown, Navan, Co.          Meath, C15 PK33, Ireland.</p> <p><b>AU NZ</b> Made in the United Kingdom.          Imported to Australia by GC Brands, Level 4, 28/22 Darley Road, Manly, NSW          2095, Australia.          Imported to New Zealand by Wilson Consumer Goods, 26 Hobson Street,          Auckland CBD, Auckland 1010, New Zealand.</p> <p style="text-align: center;">  <a href="mailto:hello@nomochoc.com">hello@nomochoc.com</a>  <a href="http://www.nomochoc.com">www.nomochoc.com</a> </p>
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<b>Amendment History:</b>				
1. New document reference number allocated and fixed date for document control added				
2. Updated for revised micro limits				
3. Amended Head office address, added case/SRP label address details, amended AU serving size descriptor.				
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Ingredients:

**(UK) (AU) (NZ)**

**Non-dairy alternative to milk chocolate egg.**

Ingredients: Sugar, cocoa butter\*, rice powder (dried rice syrup, rice starch, rice flour), cocoa mass\*, inulin, shea oil, emulsifier (lecithins), sea salt, flavourings.

**An assortment of non-dairy alternative to milk chocolate bars with caramel, caramel and sea salt, mint or orange flavours.**

Ingredients: Sugar, cocoa butter\*, rice powder (dried rice syrup, rice starch, rice flour), cocoa mass\*, inulin, invert sugar syrup, shea oil, humectant (vegetable glycerol), glucose syrup, cocoa nibs\*, emulsifier (lecithins), sea salt, flavourings, acid (citric acid).

\*Rainforest Alliance Certified. Find out more at ra.org.

Suitable for people with milk, egg, gluten, peanut and tree nut allergy.

Store in a cool, dry place.

**(DE)**

**Hohlei aus veganer Schokoladenalternative mit Reisdrinkpulver (18%).**

Zutaten: Zucker, Kakaobutter\*, Reisdrinkpulver (Reissiruppulver, Reisstärke, Reismehl), Kakaomasse\*, Inulin, Sheaöl, Emulgator (Lecithine), Meersalz, Aroma.

**Riegel aus veganer Schokoladenalternative mit Reisdrinkpulver (15%) mit Karamellfüllung (35%), Meersalz-Karamell-, Minze- und Orangen-Geschmack.**

Zutaten: Zucker, Kakaobutter\*, Reisdrinkpulver (Reissiruppulver, Reisstärke, Reismehl), Kakaomasse\*, Inulin, Invertzuckersirup, Sheaöl, Feuchthaltemittel (Glycerin), Glukosesirup, Kakaostückchen\*, Emulgator (Lecithine), Meersalz, Aroma, Säuerungsmittel (Citronensäure).

\*Rainforest Alliance-zertifiziert. Erfahren Sie mehr auf ra.org.

Geeignet für Milch-, Ei-, Gluten-, Erdnuss- und Nussallergiker.

Kühl und trocken lagern.

**(FI)**

**Vaalea kaakaomuna. Maidoton vaihtoehto maitosuklaan tapaan käytettäväksi.**

Ainesosat: Sokeri (30 %), kaakaovoi\*, riisijauhe (kuivattu riisisiirappi, riisitärkkelys, riisijauho), kaakaomassa\*, inuliini (sikurijuuri), sheaöljy, emulgointiaine (lesitiinit), merisuola, aromit.

**Karamellin, karamellin ja merisuolan, mintun tai appelsiinin makuisia vegaanisia kaakaopatukoita. Maidoton vaihtoehto maitosuklaan tapaan käytettäväksi.**

Ainesosat: Sokeri (29 %), kaakaovoi\*, riisijauhe (kuivattu riisisiirappi, riisitärkkelys, riisijauho), kaakaomassa\*, inuliini (sikurijuuri), inverttisokerisiirappi, sheaöljy, kosteudensäilyttäjä (glyseroli), glukoosisiirappi, kaakaonibsit\*, emulgointiaine (lesitiinit), merisuola, aromit, happo (sitruunahappo).

\*Rainforest Alliance-sertifioitu. Lue lisää: ra.org.


Soveltuu maito-, muna-, pähkinä- ja maapähkinäallergisille sekä gluteenille intoleranteille henkilöille. Gluteeniton.

Säilytä viileässä ja kuivassa paikassa.

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(SE)

**Ljus kakaoägg. Mjölkfritt alternativ till mjölkchoklad.**

Ingredienser: Socker (30 %), kakaosmör\*, rispulver (torkad rissirap, risstärkelse, rismjöl), kakaomassa\*, inulin (cikoriarotfiber), sheaolja, emulgeringsmedel (lecitiner), havssalt, aromer.

**Ett sortiment med veganska kakaobarer med karamell, karamell och havssalt, mynta eller apelsin smak. Mjölkfritt alternativ till mjölkchoklad.**

Ingredienser: Socker (29 %), kakaosmör\*, rispulver (torkad rissirap, risstärkelse, rismjöl), kakaomassa\*, inulin (cikoriarotfiber), invertsockersirap, sheaolja, fuktighetsbevarande medel (glycerol), glukossirap, kakaonibs\*, emulgeringsmedel (lecitiner), havssalt, aromer, syra (citronsyra).

\*Rainforest Alliance-certifierad. Läs mer: ra.org.

Lämplig för mjölk-, ägg-, nöt- och jordsnötsallergiker samt personer med glutenintolerans. Glutenfri. Förvaras torrt och svalt.

**Do not include on artwork**

Commodity Code: 18069039


Meursing Code: 7007

Best Before	(UK) (AU) (NZ) Best before:
Translation	(DE) Mindestens haltbar bis: (FI) Parasta ennen: (SE) Bäst före:

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<b>(UK) NUTRITION INFORMATION / (DE) DURCHSCHNITTLICHE NÄHRWERTE / (FI) RAVINTOARVOT / (SE) NÄRINGSVÄRDE</b>				
154g = 5 x 22g "1/5 egg logo", 4 x 11g "double piece logo"				
(DE) Portionen je Packung: 9 // Portionsgröße: 5 x 22g (1/5 Ei) und 4 x 11g (1 Riegel)				
	<b>(UK)/(FI)/(SE) Per 100g (DE) Pro 100g 'egg logo'</b>	<b>(UK)/(FI)/(SE) Per 22g (DE) Pro 22g '1/5 egg logo'</b>	<b>(UK)/(FI)/(SE) Per 100g (DE) Pro 100g 'double piece logo'</b>	<b>(UK)/(FI)/(SE) Per 11g (DE) Pro 11g 'double piece logo'</b>
<b>(UK) Energy/ (DE) Energie / (FI) Energia / (SE) Energi</b>	2351 kJ 563 kcal	516 kJ 124 kcal	2203 kJ 527 kcal	242 kJ 58 kcal
<b>(UK) Fat/ (DE) Fett / (FI) Rasva / (SE) Fett</b>	34 g	7.4 g	28 g	3.1 g
<b>(UK) -of which saturates/ (DE) -davon gesättigte Fettsäuren / (FI) -josta tyydyttyynyttä / (SE) -varav mättat fett</b>	20 g	4.3 g	17 g	1.8 g
<b>(UK) Carbohydrate/ (DE) Kohlenhydrate / (FI) Hiilihydraatit / (SE) Kolhydrat</b>	62 g	14 g	65 g	7.2 g
<b>(UK) -of which sugars/ (DE) -davon Zucker / (FI) -josta sokereita / (SE) -varav sockerarter</b>	33 g	7.2 g	37 g	4.1 g
<b>(UK) Protein/ (DE) Eiweiß / (FI) Proteiini / (SE) Protein</b>	2.4 g	0.5 g	2.1 g	0.2 g
<b>(UK) Salt/ (DE) Salz / (FI) Suola/ (SE) Salt</b>	0.09 g	0.02 g	0.17 g	0.02 g

DE translations must be included in case of retail & on-line DE sales.

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(AU) (NZ) NUTRITION INFORMATION				
Servings per package: 9				
Serving size: 22g (1/5 egg), 11g (1 bar)				
	Ave. Quantity per 22g egg serving	Ave. Quantity per 100g egg	Ave. Quantity per 11g bar serving	Ave. Quantity per 100g bar
Energy	516kJ (123Cal)	2350kJ (562Cal)	242kJ (58Cal)	2220kJ (526Cal)
Protein, total	0.5g	2.4g	0.2g	2.1g
- gluten	0g	0g	0g	0g
Fat, total	7.4g	33.7g	3.1g	28.3g
- saturated	4.3g	19.6g	1.8g	16.5g
Carbohydrate	13.6g	61.9g	7.2g	65.1g
- sugars	7.2g	32.8g	4.1g	37.0g
Sodium	8mg	36mg	7mg	68mg

Other on pack statements	<p>Recycling Information:            CARTON – Recycle            INSERT – Recycle            FOIL – Recycle            FILM – Don't recycle at home - RECYCLE WITH BAGS AT LARGE SUPERMARKET</p> <p>Recycling Information: <i>not required on German artworks</i></p> <p>Man with Bin logo (when applicable)</p> <p>RFA:            For packs containing (DE), (FI) or (SE) in addition to (UK), (AU) and (NZ) just use '*Rainforest Alliance Certified. Find out more at ra.org.' once and this is to be placed away from the main ingredient blocks. If it just a (DE) and (UK)/ (DE) and (UK)(AU)(NZ) or just a (FI)/(SE) pack and there is room use the sales market translations and add within ingredient blocks.</p> <p>Pictorials not representative of product (only to be included if pictorial other than chocolate drop is used)  <b>(DE)</b> Bilder können vom Produkt abweichen.  <b>(FI)</b> Kuvat eivät esitä tuotetta.  <b>(SE)</b> Bilderna representerar inte produkten.</p>
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**Case Label Pack Copy**

Storage Detail	<p>For SRPs only please add the following:</p> <p>STORE AWAY FROM HEAT SOURCES UNDER UNIFORMLY COOL CONDITIONS 61-68°F (16-20°C)  (DE) ABSEITS VON WÄRMEQUELLEN UNTER GLEICHMÄßIG KÜHLEN  BEDINGUNGEN LAGERN 16-20°C (61-68°F)</p> <p>PULL HERE TO OPEN  (DE) ZUM ÖFFNEN HIER ZIEHEN</p> <p>Address for labels/SRPs:</p> <p>Kinnerton (Confectionery) Company Limited, Units 1 &amp; 2 Oxborough Lane, Fakenham, Norfolk, NR21 8AF, United Kingdom. / Kinnerton Confectionery Ltd, Navan IDA Business Park, Johnstown, Navan, Co. Meath, C15 PK33, Ireland.</p> <p>Imported to Australia by GC Brands, Level 4, 28/22 Darley Road, Manly, NSW 2095, Australia.</p> <p>Imported to New Zealand by Wilson Consumer Goods, 26 Hobson Street, Auckland CBD, Auckland 1010, New Zealand.</p> <p>RFA for SRP only:  Seal FOP: Standard UK.  RFA statement BOP/Base:  (UK) (AU) (NZ) Rainforest Alliance Certified. Find out more at ra.org. (with seal)  (DE) Rainforest Alliance-zertifiziert. Erfahren Sie mehr auf ra.org. (with seal)  (UK) (AU) (NZ) Rainforest Alliance Certified cocoa. Find out more at ra.org. (without seal)  (DE) Rainforest Alliance-zertifiziert Kakao. Erfahren Sie mehr auf ra.org. (without seal)</p>
Translation	N/A
Weight	4 x 154g (1 x 110g e egg, 4 x 11g e bars).

**END OF PACK COPY**

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<b>Specification Detail</b>
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SUPPLIER NAME & ADDRESS	Kinnerton Confectionery Company Ltd Units 1&2 Oxborough Lane Fakenham Norfolk NR21 8AF, United Kingdom +44 (0)845 8735733
MANUFACTURING SITE (if different from above)	
PACKING SITE (if different from above)	
PRODUCT DESCRIPTION	110g creamy choc egg packed into a carton with 4 x flow wrapped sharing assortment pieces (caramel filled, 'orange', 'mint', caramel and sea salt) packed into a carton and placed into a brown box. RFA MB

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RECIPE DETAILS CONFIDENTIAL TO KINNERTON (CONFECTIONERY) COMPANY LTD.


Ingredient	Raw Product (Mixing Bowl)		Cooked Product (As Sold)		Supplier	Country
	Weight / g	%	Weight / g	%		
> 110g.NOMO MILK EGG E22 HUG07979FOL W000526KEM V163 & 12G.NOMO.CARAMEL T69761 BAR W009761KNEM V39 & 12G.NOMO.ORANGE T69064 BAR W009765KNEM V38 & 12G.NOMO.MINT T68858 MINI BAR W009763KNEM V48 & 12G.NOMO.SCARA T5276 BAR W009821KNEM V27	158.000	100.000	158.000	100.000	Kinnerton Confectionery	United Kingdom
Sugar (RS2400AB V62)						Belgium, France, Germany, Guatemala, Mauritius, Poland, Thailand, The Netherlands, United Kingdom
Cocoa Butter (RB002104AB V24 ; RO002799AB V45)						Cameroon, Democratic Republic of the Congo, Dominican Republic, Ecuador, Ghana, Indonesia, Ivory Coast (Cote D'Ivoire), Kenya, Malaysia, Nigeria, Peru, Vietnam
Rice powder (dried rice syrup, rice starch, rice flour) (RO000628 V31)						Egypt, Italy, Pakistan, Spain

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Cocoa Mass (RC002792AB V45)					Cameroon, Democratic Republic of the Congo, Dominican Republic, Ecuador, Ghana, Indonesia, Ivory Coast (Cote D`Ivoire), Kenya, Malaysia, Nigeria, Peru, Vietnam
Inulin (RO002089AB V27)					Belgium, Chile
Shea Oil (RB003316AB V43)					Benin, Burkina Faso, Cameroon, Cape Verde, Chad, Gambia, Ghana, Guinea, Guinea-Bissau, Ivory Coast (Cote D`Ivoire), Liberia, Mali, Mauritania, Niger, Nigeria, Senegal, Sierra Leone, Togo
Sunflower Lecithin (RO002210AB V26 ; RO002785AB V38)					India
Sea Salt (RFY002679AB V50)					Israel
Natural Flavouring (not 95% from source) (RF002820AB V51)					United States
Maltodextrin					United States
Vegetable Shortening					United States
Flavouring					Canada, United States
Salt					United States
Dextrose					United States

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<b>Natural Flavouring (not 95% from source) (RF002946AB V47)</b>						<b>The Netherlands</b>
Propylene Glycol						Germany, Switzerland, The Netherlands
Ethyl Alcohol						The Netherlands
Natural Flavouring Preparations						China, France, India, Malaysia, The Netherlands, United Kingdom, United States
Natural Flavouring Substances						China, France, India, Malaysia, The Netherlands, United Kingdom, United States
<b>Invert Sugar Syrup (RS002412AB V44)</b>						<b>United Kingdom</b>
Invert Sugar						Algeria, Argentina, Belgium, Colombia, Czech Republic, Eswatini (Swaziland), France, Guatemala, India, Indonesia, Iraq, Laos, Malawi, Malaysia, Mauritius, Mozambique, Netherlands, Paraguay, Portugal, United Kingdom, United States
<b>Fondant (RO2483AB V32)</b>						<b>Belgium</b>
Sugar						Belgium, France, Germany, Poland
Glucose Syrup						France, Netherlands
Water						Belgium
<b>Glycerine (RO2028AB V38)</b>						<b>Germany</b>

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Rapeseed Oil						Germany
<b>Natural Flavouring (Caramel) (not 95% from source) (RF2896AB V46)</b>						<b>United Kingdom</b>
Ethanol						France, Thailand
Water						United Kingdom
Flavouring Preparations						Spain
Natural Flavouring Substances						China, United States
<b>Cocoa Nibs (RO003355AB V35)</b>						<b>Belgium</b>
Cocoa Beans						Ghana
<b>Natural Flavouring (Orange) (95% from source)- Encapsulated 50% (RF002960AB V43)</b>						<b>United Kingdom</b>
Orange Oil						United States, Brazil
Modified Maize Starch						United States
Trehalose						China
<b>Citric Acid (RO2131AB V27)</b>						<b>Belgium</b>

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	E330						Belgium
	<b>Natural Flavouring (Mint) (95% from source)- Encapsulated 50% (RF002904AB V38)</b>						<b>United Kingdom</b>
	Peppermint Oil						United States
	Modified Maize Starch						United States
	Trehalose						China

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**FOOD ALLERGEN DATASHEET**

<b>THIS PRODUCT CONTAINS:</b>	<b>NO</b>	<b>YES</b>	<b>COMMENTS</b>
Celeriac & Celeriac Derivatives	✓		-
Celeriac & Celeriac Derivatives - EFSA Exempt	✓		-
Celery & Celery Derivatives	✓		-
Celery & Celery Derivatives - EFSA Exempt	✓		-
Coconut & Coconut Derivatives	✓		-
Egg & Egg Derivatives	✓		-
Egg & Egg Derivatives - EFSA Exempt	✓		-
Garlic	✓		-
Honey & Honey Derivatives	✓		-
Milk & Milk Derivatives - Cow's	✓		-
Milk & Milk Derivatives - Cow's - EFSA Exempt	✓		-
Milk & Milk Derivatives - Other	✓		-
Milk & Milk Derivatives - Other - EFSA Exempt	✓		-
Mustard & Mustard Derivatives	✓		-
Mustard & Mustard Derivatives - EFSA Exempt	✓		-
Nuts & Nut Derivatives	✓		-
Nuts & Nut Derivatives - EFSA Exempt	✓		-
Peanut & Peanut Derivatives	✓		-
Peanut & Peanut Derivatives - EFSA Exempt	✓		-
Sesame Seeds & Sesame Derivatives	✓		-
Sesame Seeds & Sesame Derivatives - EFSA Exempt	✓		-
Soya & Soya Derivatives	✓		-
Soya & Soya Derivatives - EFSA Exempt	✓		-
Yeast & Yeast Derivatives	✓		-
Yeast & Yeast Derivatives - EFSA Exempt	✓		-
Gluten & Gluten Derivatives	✓		RO2483AB: Fondant - Glucose Syrup from wheat, non declarable <20ppm.
Maize & Maize Derivatives		✓	RO000628: Rice Powder - May contain maize because of agricultural practices.  RF002820AB: Natural Flavouring - Maltodextrin as carrier derived from Corn, non GM.  RF002960AB: Flavouring - Modified Maize Starch (E1450) and Trehalose as carriers derived from maize, non GM.  RF002904AB: Flavouring - Modified Maize Starch (E1450) and Trehalose as carriers derived from maize, non GM.

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Maize & Maize Derivatives - EFSA Exempt		✓	<p>RO000628: Rice Powder - May contain maize because of agricultural practices.</p> <p>RF002820AB: Natural Flavouring - Maltodextrin as carrier derived from Corn, non GM.</p> <p>RF002960AB: Flavouring - Modified Maize Starch (E1450) and Trehalose as carriers derived from maize, non GM.</p> <p>RF002904AB: Flavouring - Modified Maize Starch (E1450) and Trehalose as carriers derived from maize, non GM.</p>
Wheat & Wheat Derivatives	✓		RO2483AB: Fondant - Glucose Syrup from wheat, non declarable <20ppm.
Wheat & Wheat Derivatives - EFSA Exempt	✓		RO2483AB: Fondant - Glucose Syrup from wheat, non declarable <20ppm.
Barley & Barley Derivatives	✓		-
Barley & Barley Derivatives - EFSA Exempt	✓		-
Kamut & Kamut Derivatives	✓		-
Kamut & Kamut Derivatives - EFSA Exempt	✓		-
Oat & Oat Derivatives	✓		-
Oat & Oat Derivatives - EFSA Exempt	✓		-
Rye & Rye Derivatives	✓		-
Rye & Rye Derivatives - EFSA Exempt	✓		-
Spelt & Spelt Derivatives	✓		-
Spelt & Spelt Derivatives - EFSA Exempt	✓		-
Lupin & Lupin Derivatives	✓		-
Lupin & Lupin Derivatives - EFSA Exempt	✓		-
Additives		✓	<p>RO002785AB: Sunflower Lecithin – Emulsifier (E322).</p> <p>RF002820AB: Natural Flavouring - (Not 95% from source). Salt as Flavour enhancer derived from Mineral. Corn Maltodextrin as carrier. Sunflower Oil as solvent. Dextrose as flavour enhancer</p> <p>RF002946AB: Flavouring (Not 95% from source) - Ethyl Alcohol as carrier, Synthetic. E1520 Propylene Glycol as carrier, Synthetic</p> <p>RO002210AB: Sunflower Lecithin – Emulsifier (E322).</p> <p>RF2896AB: Natural Flavouring (Toffee or Caramel Flavouring) - The product is a natural flavouring. Not 95% from source. Ethanol as carrier</p> <p>RO2028AB: Glycerine - Humectant: vegetable glycerol (E422).</p> <p>RO2131AB: Citric Acid – Acid E330.</p> <p>RF002960AB: Natural Flavouring (95% from source (orange oil), but legally must call it a flavouring due to</p>

**Amendment History:**

1. New document reference number allocated and fixed date for document control added
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3. Amended Head office address, added case/SRP label address details, amended AU serving size descriptor.

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			encapsulation) - Modified Maize Starch (E1450) and Trehalose as carriers derived from maize, non GM.  RF002904AB: Natural Flavouring (95% from source (peppermint oil), but legally must call it a flavouring due to encapsulation) - Modified Maize Starch (E1450) and Trehalose as carriers derived from maize, non GM.
Alcohol & Alcohol Products		✓	RF002946AB: Flavouring (Not 95% from source) - Ethyl Alcohol as carrier, Synthetic.  RF2896AB: Natural flavouring - (Not 95% from source). Ethanol as carrier
Caffeine		✓	RC002792AB: Cocoa Mass - Naturally occurring in cocoa  RO003355AB: Cocoa Nibs - Naturally occurring in cocoa.
Monosodium Glutamate	✓		-
Phenylalanine		✓	RB002104AB: Cocoa Butter - Naturally occurring in cocoa.  RO003355AB: Cocoa Nibs - Naturally occurring in cocoa (non-declarable).
Potassium Chloride	✓		-
Preservatives	✓		-
Sulphites		✓	RS2400AB: Sugar - Sugar - 9ppm  RB002104AB: Cocoa Butter - Cocoa Butter - 9.9ppm  RC002792AB: Cocoa Mass - Cocoa Mass -9.9ppm  RO002089AB: Inulin - 9ppm  RS002412AB: Invert Sugar Syrup - 9ppm  RO2483AB: Fondant - 9.9ppm  <10ppm in finished product.
Sweeteners	✓		-
Sweeteners Bulk	✓		-
Sweeteners Intense	✓		-
Fruit & Fruit Derivatives		✓	RF2896AB: Natural Flavouring - Contains fruit and fruit derivatives as part of flavouring preparations  RF002960AB: Flavouring - Orange Oil - Derived from Orange Peel
Vegetable & Vegetable Derivatives / Plant & Plant Derivatives		✓	RS2400AB: Sugar - Caster sugar derived from Beet and Cane.  RB002104AB: Cocoa Butter - Derived from cocoa bean.  RO000628: Rice Powder - Dried rice syrup, rice starch and rice flour.

**Amendment History:**

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		<p>RC002792AB: Cocoa Mass - Cocoa Mass derived from Theobroma cacao</p> <p>RO002089AB: Inulin - Derived from chicory</p> <p>RB003316AB: Shea Oil - Shea Oil derived from Shea kernels. Sourced from wild crop not from plantations.</p> <p>RO002785AB: Sunflower Lecithin - E322 Pure Sunflower Lecithin with high concentration of phospholipids as emulsifier. GM free</p> <p>RF002820AB: Natural Flavouring - Maltodextrin as carrier derived from Corn, non GM. Sunflower Oil as solvent derived from Sunflowers. Dextrose as Flavour Enhancer derived from Tapioca.</p> <p>RF002946AB: Flavouring (Not 95% from source) - Natural Flavouring Preparations &amp; Substances. Supplier will not confirm actual sources but does confirm no allergens. Not 95% from source.</p> <p>RO002210AB: Sunflower Lecithin - Derived from Sunflower</p> <p>RO2131AB: Citric Acid - Sugar from beet or cane Molasses.</p> <p>RS002412AB: Invert Sugar Syrup - Sugar derived from cane.</p> <p>RO002799AB: Cocoa Butter - Cocoa Butter derived from Theobroma Cocoa</p> <p>RF2896AB: Natural Flavouring - Ethanol from sugar beet</p> <p>RO2028AB: Glycerine - Humectant: vegetable glycerol (E422) derived from rapeseed, non GM.</p> <p>RO2483AB: Fondant - Sugar from beet. Glucose syrup from wheat</p> <p>RO003355AB: Cocoa Nibs - Theobroma cocoa beans</p> <p>RF002960AB: Flavouring (95% from source (orange oil), but legally must call it a flavouring due to encapsulation) - Modified Maize Starch (E1450) and Trehalose as carriers derived from maize, non GM.</p> <p>RF002904AB: Flavouring (95% from source (peppermint oil), but legally must call it a flavouring due to encapsulation) - Modified Maize Starch (E1450) and Trehalose as carriers derived from maize, non GM.</p>
Hydrogenated Fat	✓	-
Fish & Fish Derivatives	✓	-
Fish & Fish Derivatives - EFSA Exempt	✓	-
Shellfish & Shellfish Derivatives	✓	-

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Shellfish & Shellfish Derivatives - EFSA Exempt	✓		-
Beef & Beef Derivatives (from ALL sources)	✓		-
Beef & Beef Derivatives (from UK sources)	✓		-
Lamb & Lamb Derivatives	✓		-
Pork & Pork Derivatives	✓		-
Poultry & Poultry Derivatives	✓		-
Animal & Animal Derivatives - Other	✓		-
Colour - Natural	✓		-
Colour - Artificial	✓		-
Colour - Nature Identical	✓		-
Colour - HACSG Approved	✓		-
Colour - Not HACSG Approved	✓		-
Flavouring - Natural		✓	<p>RF002820AB: Natural Flavouring - Natural Flavouring, not from source. Proprietary information confidential. Not 95% from source. Complies with 21 CFE 101.22.</p> <p>RF002946AB: Flavouring (Not 95% from source) - Natural Flavouring Preparations &amp; Substances. Supplier will not confirm actual sources but does confirm no allergens. Not 95% from source.</p> <p>RF2896AB: Natural Flavouring - The product is a natural flavouring. Not 95% from source.</p> <p>RF002960AB: Flavouring (95% from source (orange oil), but legally must call it a flavouring due to encapsulation).</p> <p>RF002904AB: Flavouring (95% from source (peppermint oil), but legally must call it a flavouring due to encapsulation).</p>
Flavouring - Artificial	✓		-
Flavouring - Nature Identical	✓		-
Flavouring - Smoke	✓		-
Flavouring - Process & Enhancers	✓		-
Flavouring - Preparation Natural		✓	<p>RF002820AB: Natural Flavouring - Natural Flavouring, not from source. Proprietary information confidential. Not 95% from source. Complies with 21 CFE 101.22.</p> <p>RF002946AB: Flavouring (Not 95% from source) - Natural Flavouring Preparations &amp; Substances. Supplier will not confirm actual sources but does confirm no allergens. Not 95% from source.</p> <p>RF2896AB: Natural Flavouring - The product is a natural flavouring. Not 95% from source.</p> <p>RF002960AB: Flavouring (95% from source (orange oil), but legally must call it a flavouring due to encapsulation).</p>

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			RF002904AB: Flavouring (95% from source (peppermint oil), but legally must call it a flavouring due to encapsulation).
Flavouring - Preparation Artificial	✓		-
Genetically Modified Materials	✓		-
Identity Preserved Materials	✓		RF002820AB: Natural Flavouring - Non GM Maize. RF002960AB: Flavouring - Non GM Maize. RF002904AB: Flavouring - Non GM Maize.


THIS PRODUCT IS SUITABLE FOR:	NO	YES	COMMENTS
Kosher	✓		Product not certified.
Lactose Intolerance		✓	Dairy free claim made.
Muslims	✓		Product not certified.
Vegans		✓	-
Vegetarians		✓	-
Ovo-lacto Vegetarians		✓	-
Coeliacs		✓	Gluten free claim made.
People with a nut/seed allergy		✓	Peanut and tree nut free claim made.
Egg Free List		✓	Egg free claim made.
Fish Free List		✓	-
Shellfish Free List		✓	-
Soya Free List	✓		Soya handled on site. Potential low level risk of cross contamination. Risk assessment carried out to justify no "Trace" warning required on pack. Cannot make any 'soya free' claims
Wheat Free List		✓	Wheat free claim made.
Sesame Allergy		✓	-
Diabetics	✓		Sugar, Invert Sugar Syrup, Glucose Syrup, Trehalose.

PHYSICAL ANALYSIS	Acceptable	Reject
Appearance	Carton containing 1 x foiled egg and 4 x flow wrapped mix choc double pieces.  <b>Egg</b> <ul style="list-style-type: none"> <li>Moulded, clearly defined choc egg hollow</li> <li>Features clearly defined</li> <li>Correct chocolate used – chocolate is tempered.</li> <li>Closed seams</li> <li>Shell thickness typically 2mm +/- 1mm</li> <li>Even shell thickness</li> </ul> <b>Acceptable Minor Defects:</b>	<b>Egg</b> <b>Unacceptable Major Defects:</b> <ul style="list-style-type: none"> <li>Incorrect chocolate used.</li> <li>Badly moulded with excessive scuffing, mould marks - over 20% of the surface of the egg</li> <li>Air holes greater than 2mm</li> <li>More than 5 air holes per hollow of less than 2mm each</li> <li>Excessive skirting – more than 2mm <b>OR</b> debris over 0.5g</li> </ul>

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	<ul style="list-style-type: none"> <li>• Air holes less than 2mm (maximum 4 per egg).</li> <li>• Gap in the seam – maximum of 1 per egg being less than 3 mm wide and 20mm long</li> <li>• Minimal skirting – less than 2mm <b>OR</b> debris – less than 0.5g</li> <li>• Scuffing/ Mould marks - less than 20%</li> </ul> <p><b>PLEASE NOTE: A product with more than 3 acceptable minor defects is not acceptable.</b></p> <p><b>Caramel Filled Bar</b> Flow wrapped choc double pieces with a liquid caramel centre.</p> <p><b>'Orange' Bar</b> Flow wrapped choc double pieces. Irregular shaped dark brown cocoa nib pieces randomly distributed throughout choc (pieces are likely to be present at bottom of piece). To be well moulded and free from excessive scuffing and air bubbles.</p> <p><b>'Mint' Bar</b> Flow wrapped choc double pieces with a smooth dairy free mint flavoured centre. To be well moulded and free from excessive scuffing and air bubbles. No leakage of centre.</p> <p><b>Caramel and Sea Salt Bar</b> Flow wrapped choc double pieces Mini bars, to be well moulded and free from excessive air bubbles.</p> <p>Correct mix of components. All packs to be correctly and legibly date coded and correctly sealed.</p>	<ul style="list-style-type: none"> <li>• Seams have gap greater than 3 mm wide and 20mm long / or more than 1 per egg</li> <li>• Egg is cracked</li> </ul> <p><b>Bars:</b> Pieces badly moulded or with excessive scuffing and air bubbles. Incorrect fillings or missing inclusions where applicable. Leakage of fillings where applicable.</p> <p>Packs are not correctly sealed, date and traceability coded.</p>
Aroma	<p><b>Egg</b></p> <ul style="list-style-type: none"> <li>• Cocoa with a hint of vanilla</li> <li>• No off odours or taints</li> </ul> <p><b>Caramel Filled Bar</b></p> <ul style="list-style-type: none"> <li>• Cocoa with a hint of vanilla from the chocolate</li> <li>• Hint of toffee/caramel flavour from the filling when cut through</li> <li>• No off odours or taint</li> </ul> <p><b>'Orange' Bar</b></p> <ul style="list-style-type: none"> <li>• Sweet cocoa and orange aroma</li> </ul> <p><b>'Mint' Bar</b></p> <ul style="list-style-type: none"> <li>• Sweet cocoa aroma from the shell and sweet mint from the centre.</li> </ul> <p><b>Caramel and Sea Salt Bar</b></p> <ul style="list-style-type: none"> <li>• Characteristic toffee/caramel</li> <li>• Hint of cocoa</li> <li>• No off odours or taint</li> </ul>	<p><b>Egg</b></p> <ul style="list-style-type: none"> <li>• No cocoa aroma</li> <li>• Presence of off odours or taint</li> </ul> <p><b>Caramel Filled Bar</b></p> <ul style="list-style-type: none"> <li>• No cocoa aroma</li> <li>• No hint of toffee/caramel aroma from the filling</li> <li>• Presence of off odours or taint</li> </ul> <p><b>'Orange' Bar</b></p> <ul style="list-style-type: none"> <li>• Cocoa or orange aroma too weak or too strong</li> </ul> <p><b>'Mint' Bar</b></p> <ul style="list-style-type: none"> <li>• Aroma too weak or too strong.</li> </ul> <p><b>Caramel and Sea Salt Bar</b></p> <ul style="list-style-type: none"> <li>• No toffee/caramel aromas</li> <li>• Lacking cocoa</li> <li>• Presence of off odours or taint</li> </ul>
Flavour	<p><b>Egg</b></p> <ul style="list-style-type: none"> <li>• Cocoa flavour, followed by sweetness and “creminess”</li> <li>• Vanilla with a hint of “buttery” notes</li> </ul>	<p><b>Egg</b></p> <ul style="list-style-type: none"> <li>• Flavour not typical of cocoa</li> <li>• Stale or off flavours</li> <li>• Lacking vanilla or “buttery” notes</li> </ul>

**Amendment History:**

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	<ul style="list-style-type: none"> <li>Hint of cereal notes coming from the rice starch</li> <li>No off flavours or taint</li> </ul> <p>Aftertaste:</p> <ul style="list-style-type: none"> <li>Cocoa</li> <li>Sweet</li> </ul> <p><b>Caramel Filled Bar</b></p> <ul style="list-style-type: none"> <li>Cocoa flavour, followed by sweetness and “creaminess” and a hint of vanilla from the chocolate</li> <li>Sweet and toffee flavour from the caramel</li> <li>Hint of saltiness</li> <li>No taint, foreign or off flavours</li> </ul> <p>Aftertaste:</p> <ul style="list-style-type: none"> <li>Mild cocoa and toffee</li> <li>Sweetness with a hint of saltiness</li> </ul> <p><b>‘Orange’ Bar</b></p> <ul style="list-style-type: none"> <li>Orange and cocoa with slight creaminess and bitter cocoa from cocoa nib pieces.</li> </ul> <p>Aftertaste:</p> <ul style="list-style-type: none"> <li>Long lasting orange flavour, cocoa and sweet</li> </ul> <p><b>‘Mint’ Bar</b></p> <ul style="list-style-type: none"> <li>Cocoa with slight creaminess, centre has a sweet, fresh flavour typical of 'mint'.</li> </ul> <p>Aftertaste</p> <ul style="list-style-type: none"> <li>Cocoa</li> <li>Sweet</li> <li>Minty</li> </ul> <p><b>Caramel and Sea Salt Bar</b></p> <ul style="list-style-type: none"> <li>Toffee/Caramel top notes revealing cocoa flavour and saltiness afterwards</li> <li>No taint, foreign or off flavours</li> </ul> <p>Aftertaste:</p> <ul style="list-style-type: none"> <li>Reminiscent of toffee/caramel, cocoa and saltiness</li> <li>Sweet</li> </ul>	<ul style="list-style-type: none"> <li>Overpowering “buttery” flavour</li> <li>Overpowering cereal flavour</li> <li>Presence of foreign flavours or taint</li> </ul> <p>Aftertaste:</p> <ul style="list-style-type: none"> <li>No cocoa</li> <li>Overpowering cereal notes</li> </ul> <p><b>Caramel Filled Bar</b></p> <ul style="list-style-type: none"> <li>Flavour not typical of cocoa</li> <li>Overpowering/ lack of toffee flavour</li> <li>Too salty</li> <li>Stale</li> <li>No hint of vanilla</li> <li>Presence of taint</li> </ul> <p>Aftertaste:</p> <ul style="list-style-type: none"> <li>No cocoa or toffee</li> <li>No sweetness</li> <li>No saltiness</li> <li>Presence of stale, off flavours or taint</li> </ul> <p><b>‘Orange’ Bar</b></p> <ul style="list-style-type: none"> <li>Flavour too weak or too strong, missing bitter cocoa from the cocoa nib pieces.</li> </ul> <p>Aftertaste:</p> <ul style="list-style-type: none"> <li>Lacking orange</li> <li>No sweetness</li> <li>Presence of stale, off flavours or taint</li> </ul> <p><b>‘Mint’ Bar</b></p> <ul style="list-style-type: none"> <li>Flavour too weak or too strong.</li> </ul> <p>Aftertaste</p> <ul style="list-style-type: none"> <li>Lacking cocoa</li> <li>Lacking mint</li> </ul> <p><b>Caramel and Sea Salt Bar</b></p> <ul style="list-style-type: none"> <li>No toffee/caramel top notes</li> <li>No cocoa flavour or saltiness</li> <li>Stale or off flavours</li> <li>Presence of taint</li> </ul> <p>Aftertaste:</p> <ul style="list-style-type: none"> <li>Lacking toffee/caramel, cocoa or saltiness</li> <li>No sweetness</li> </ul> <p>Presence of stale, off flavours or taint</p>
<p>Texture</p>	<p><b>Egg</b></p> <ul style="list-style-type: none"> <li>Good snap</li> <li>Smooth fine texture with good melting profile, coats the mouth</li> </ul> <p><b>Caramel Filled Bar</b></p> <ul style="list-style-type: none"> <li>Good snap on bite from the chocolate contrasting with a smooth and soft caramel filling</li> <li>Smooth fine texture with good melting profile, coats the mouth</li> </ul> <p><b>‘Orange’ Bar</b></p>	<p><b>Egg</b></p> <ul style="list-style-type: none"> <li>Chocolate too hard/too soft</li> <li>Gritty</li> <li>Sticky</li> </ul> <p><b>Caramel Filled Bar</b></p> <ul style="list-style-type: none"> <li>Chocolate too hard/too soft – gritty or sticky</li> <li>Caramel is grainy, split, or too runny</li> </ul> <p><b>‘Orange’ Bar</b></p> <ul style="list-style-type: none"> <li>Does not melt readily in the mouth. Cocoa nibs missing. Contains any foreign matter including unmixed ingredients.</li> </ul>

Amendment History:

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	<ul style="list-style-type: none"> <li>Choc is smooth eating with crunchy pieces of cocoa nibs. Free from foreign matter including unmixed ingredients.</li> </ul> <p><b><u>Mint' Bar</u></b></p> <ul style="list-style-type: none"> <li>Smooth eating with choc and mint flavour that melts in the mouth. Free from foreign matter including unmixed ingredients.</li> </ul> <p><b><u>Caramel and Sea Salt Bar</u></b></p> <ul style="list-style-type: none"> <li>Good snap</li> <li>Smooth fine texture with good melting profile, coats the mouth</li> </ul>	<p><b><u>Mint' Bar</u></b></p> <ul style="list-style-type: none"> <li>Does not melt readily in the mouth. Contains any foreign matter including unmixed ingredients.</li> </ul> <p><b><u>Caramel and Sea Salt Bar</u></b></p> <ul style="list-style-type: none"> <li>Chocolate too hard/too soft</li> <li>Gritty</li> <li>Sticky</li> </ul>
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UK NUTRITION INFORMATION				
	Per 100g egg	Per 22g egg serving	Per 100g bar	Per 11g bar serving
Energy: kJ	2351	516	2203	242
kcal	563	124	527	58
Protein	2.4	0.5	2.1	0.2
Carbohydrate	61.9	13.6	65.1	7.2
- of which sugars	32.8	7.2	37.0	4.1
Fat	33.7	7.4	28.3	3.1
- of which saturates	19.6	4.3	16.5	1.8
- of which trans	<0.1	<0.1	<0.1	<0.1
Fibre	1.4	0.3	1.7	0.2
Sodium (mg)	36	8	68	7
Salt equivalent (g)	0.09	0.02	0.17	0.02

AU NUTRITION INFORMATION				
	Ave. Quantity per 22g egg serving	Ave. Quantity per 100g egg	Ave. Quantity per 11g bar	Ave. Quantity per 100g bar
Energy: kJ	516	2350	242	2200
Cal	123	562	58	526
Protein	0.5	2.4	0.2	2.1
Fat, total	7.4	33.7	3.1	28.3
-saturated	4.3	19.6	1.8	16.5
-trans	LESS THAN 1g	LESS THAN 1g	LESS THAN 1g	LESS THAN 1g
Fibre	0.3	1.4	0.2	1.7
Carbohydrate	13.6	61.9	7.2	65.1
-sugars	7.2	32.8	4.1	37.0
Sodium (mg)	8	36	7	68
Salt equivalent (g)	0.02	0.09	0.02	0.17

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UK NUTRITION INFORMATION (for all bars separately)										
	Per 100g egg	Per 22g egg serving	Per 100g bar (Caramel Filled)	Per 11g bar (Caramel Filled)	Per 100g bar (Orange Flavoured)	Per 11g bar (Orange Flavoured)	Per 100g bar (Mint Flavoured Centre)	Per 11g bar (Mint Flavoured Centre)	Per 100g bar (Caramel & Sea Salt)	Per 11g bar (Caramel & Sea Salt)
Energy: kJ	2351	516	2089	230	2323	255	2059	228	2341	259
kcal	563	124	499	55	557	61	491	54	561	62
Protein	2.4	0.5	1.7	0.2	2.6	0.3	1.5	0.2	2.5	0.3
Carbohydrate	61.9	13.6	67.7	7.4	61.2	6.7	69.6	7.7	61.8	6.8
- of which sugars	32.8	7.2	39.9	4.4	30.5	3.4	44.9	4.9	32.8	3.6
Fat	33.7	7.4	24.3	2.7	32.9	3.6	22.7	2.5	33.4	3.7
- of which saturates	19.6	4.3	14.1	1.6	19.2	2.1	13.2	1.5	19.4	2.1
- of which trans	<0.1	<0.1	<0.1	<0.1	0.1	<0.1	<0.1	<0.1	<0.1	<0.1
Fibre	1.4	0.3	1.3	0.1	2.6	0.3	1.3	0.1	1.5	0.2
Sodium (mg)	36	8	98	11	33	4	27	3	112	12
Salt equivalent (g)	0.09	0.02	0.25	0.03	0.08	0.01	0.07	0.01	0.28	0.03

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(AU) NUTRITION INFORMATION (for all bars separately)										
	Ave. Quantity per 22g egg serving	Ave. Quantity per 100g egg	Ave. Quantity per 11g bar serving (Caramel Filled)	Ave. Quantity per 100g bar (Caramel Filled)	Ave. Quantity per 11g bar serving (Orange Flavoured)	Ave. Quantity per 100g bar (Orange Flavoured)	Ave. Quantity per 11g bar serving (Mint Flavoured Centre)	Ave. Quantity per 100g bar (Mint Flavoured Centre)	Ave. Quantity per 11g bar serving (Caramel & Sea Salt)	Ave. Quantity per 100g bar (Caramel & Sea Salt)
Energy	516kJ (123Cal)	2350kJ (562Cal)	230kJ (55Cal)	2090 (500Cal)	255kJ (61Cal)	2320kJ (555Cal)	228kJ (55Cal)	2060kJ (493Cal)	259kJ (62Cal)	2340kJ (560Cal)
Protein, total	0.5	2.4	0.2	1.7	0.3	2.6	0.2	1.5	0.3	2.5
Fat, total	7.4	33.7	2.7	24.3	3.6	32.9	2.5	22.7	3.7	33.4
- saturated	4.3	19.6	1.6	14.1	2.1	19.2	1.5	13.2	2.1	19.4
-trans	LESS THAN 1g	LESS THAN 1g	LESS THAN 1g	LESS THAN 1g	LESS THAN 1g	LESS THAN 1g	LESS THAN 1g	LESS THAN 1g	LESS THAN 1g	LESS THAN 1g
Fibre	0.3	1.4	0.1	1.3	0.3	2.6	0.1	1.3	0.2	1.5
Carbohydrate	13.6	61.9	7.4	67.7	6.7	61.2	7.7	69.6	6.8	61.8
- sugars	7.2	32.8	4.4	39.9	3.4	30.5	4.9	44.9	3.6	32.8
Sodium (mg)	8	36	11	98	4	33	3	27	12	112
Salt equivalent (g)	0.02	0.09	0.03	0.25	0.01	0.08	0.01	0.07	0.03	0.28

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TARGET PRODUCT WEIGHT (g)	158	Packed to "AVERAGE" weight
DECLARED PRODUCT WEIGHT (g)	154	
T1 (g)	N/A – T1 against each component	
T2 (g)	N/A – T2 against each component	


SHELFLIFE & STORAGE	
TOTAL SHELF LIFE	52 Weeks
BEST BEFORE	Rolling from production
STORAGE	AMBIENT – Store cool and dry away from strong odours and taints. Temperature 16-20°C, 65% maximum relative humidity.

MICROBIOLOGICAL INFORMATION													
<p>No product specific testing completed on finished products. Kinnerton has a random sampling plan in place adhering to the below standards.</p>													
<table border="1"> <thead> <tr> <th>Test (Per gramme unless stated)</th> <th>UNSATISFACTORY</th> </tr> </thead> <tbody> <tr> <td>Total Viable Count</td> <td>&gt;50,000</td> </tr> <tr> <td>Enterobacteriaceae</td> <td>&gt;100</td> </tr> <tr> <td>Strep. Faecalis</td> <td>&gt;1000</td> </tr> <tr> <td>Salmonella (25g (ELISA))</td> <td>Present in 25g</td> </tr> <tr> <td>Yeasts and Moulds</td> <td>&gt;100</td> </tr> </tbody> </table>	Test (Per gramme unless stated)	UNSATISFACTORY	Total Viable Count	>50,000	Enterobacteriaceae	>100	Strep. Faecalis	>1000	Salmonella (25g (ELISA))	Present in 25g	Yeasts and Moulds	>100	
Test (Per gramme unless stated)	UNSATISFACTORY												
Total Viable Count	>50,000												
Enterobacteriaceae	>100												
Strep. Faecalis	>1000												
Salmonella (25g (ELISA))	Present in 25g												
Yeasts and Moulds	>100												

CHEMICAL ANALYSIS	
<p>No product specific testing done on finished product. Kinnerton products will be tested as part of a verification programme to a UKAS accredited laboratory.</p>	

PROCESS INFORMATION		
PROCESS STAGE	IDENTIFIED CP/CCPs	CRITICAL LIMITS
<p>HACCP and process flow can be provided at request.</p>		

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I confirm that the above product complies with all UK and EU statutory legal requirements. This product is made in full compliance with the requirements of the Food Safety Act 1990.

Details on this specification are not to be changed without prior agreement with Kinnerton (Confectionery) Company Ltd.

Version 1	WRITTEN BY	APPROVED BY
NAME	Pawel Kulas	Rosalind Inacio
POSITION	Specifications Technologist	Specifications Technologist
DATE	28/07/2023	03/08/2023

<b>Amendments to Issued Specifications</b>
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Version No	Reason for new issue
2	Nutrition table updated in Pack Copy, removed extra 'column' in the table for German translation with a comma. Comma added after 'kakaonibs' & 'kaakaonibsit' in FI & SE bar ingredient lists. P. Kulas 08.08.23 Legal titles for chocolate bars updated for all languages. S. Johnson 01.09.23

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