

PRODUCT SPECIFICATION

Product: NAKD SALTED CARAMEL

Product description:

Dried fruit and nut bar with caramel flavouring

Ingredient declaration:

Ingredients: Dates (54%), raisins (21%), cashews (12%), peanuts (12%), sea salt (0.4%), natural flavourings.

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

Nutritional declaration:

	== Per 100 g ==		===== Per portion =====		
			35 g		
			% *		
			=====		
Energy	1582	kJ	561	kJ	
Fat	377	kcal	134	kcal	7
of which saturates	12	g	4.2	g	6
Carbohydrate	2.1	g	0.7	g	4
of which sugars**	56	g	20	g	8
Fibre	49	g	17	g	19
Protein	8.4	g	2.9	g	
Salt	7.0	g	2.5	g	5
	0.44	g	0.15	g	3
			=====		

\* = 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 35g

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	+
Suitable for gluten free	+	Gluten free certified	+

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Optional claims:

- 1 of your 5 a day
- 100% natural ingredients
- No added sugar
- Fruit and nuts - raw - cold pressed
- Pressed together, without heat, into tasty raw bars
- Source of fibre
- Vegan
- Gluten free
- No colours & preservatives
- Dairy free
- Kosher
- Raw fruit & nut bars

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:

12 months

Storage conditions:

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

Country of origin:

Singles & Multipack UK: produced and packed in the 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