

PRODUCT SPECIFICATION

Product: NAKD BERRY DELIGHT MULTIPACK UK

Product description:

Dried fruit and nut bar with natural flavouring

Ingredient declaration:

Ingredients: Dates (53%), cashews (26%), raisins (19%), freeze-dried raspberries (2%), natural flavouring.

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

Nutritional declaration:

	== Per 100 g ==		===== Per portion =====	
	35 g		% *	
Energy	1597	kJ	559	kJ
Fat	380	kcal	133	kcal
of which saturates	12	g	4.2	g
Carbohydrate	2.2	g	0.8	g
of which sugars**	57	g	20	g
Fibre	48	g	17	g
Protein	8.7	g	3.0	g
Salt	6.7	g	2.3	g
	0.02	g	0.01	g

* = 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 irradiated	+	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:

- Contributes to 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:

Multipack UK (and singles used in the multipack): produced and packed in South Africa

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 in 25g
Listeria monocytogenes	Not detected/25g	< 100 cfu/g	100 cfu/g

Product in accordance with all current EU-legislations