

MASTER DATABASE - SPEC FORM

Product		
PLU		MZ2193
Product name		White Chocolate Caramel Snowballs
Product Description		White Chocolate shell with caramel centre
Product Category		Snowballs
Marketing Info		0
Shelf Life (Months)		7
Date Coding		DD/MM/YYYY
Weight (Net)		450
Unit of Weight Measurement		g
Unit Dims (H,W,D) in mm	H	136
	W	106
	D	106
Intrastat Code		0
Meursing Code		7611
Total HFSS Score		26
HFSS A points		26
HFSS C points		0
Unit Barcode		5061120530261
Outer Barcode		15061120530268
Unit UPC		0
Outer UPC		0
Weight (g) (Gross)		0
Case Size		0
Case Dims (H,W,D) in MM	H	0
	W	0
	D	0
Case Weight (g)		0
Pallet Info	Cases Per Layer	0
	Layers Per Pallet	0
Product Claim	Vegan	No
	Organic	No
	Organic Certificate Number	N/A
	Gluten Free	Yes
	Level of Handmade	None
Chocolate Declaration		N/A
Ingredient Declaration (on pack) - Allergens in bold		White Chocolate (70%) (Cocoa Butter, Sugar, MILK Powder, Emulsifier: SOYA Lecithin, Vanilla Extract), Caramel (29%) (Glucose Syrup, Sweetened Condensed Skimmed MILK (Skimmed MILK, Sugar), Vegetable Fat (Coconut), Emulsifier: Mono- And Diglycerides Of Fatty
Allergen Statement (on pack)		For allergens, see ingredients in BOLD.
Components & Country of Origin (in descending order of weight)		White Chocolate: Italy
Components & Country of Origin (in descending order of weight)		Caramel: Sweden
Components & Country of Origin (in descending order of weight)		Salt: Portugal
Components & Country of Origin (in descending order of weight)		0
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Storage Instructions		Store in a cool dry place. RH max 60%
Lowest Temperature for storage		16
Highest Temperature for storage		20
Energy (Kcal) per 100g	Kcal	545
Energy (KJ) per 100g	KJ	2278
Fat (g) per 100g	Grams	35
-Of which saturates (g) per 100g	Grams	22
Carbohydrate (g) per 100g	Grams	51
-Of which sugars (g) per 100g	Grams	43
Fibre (g) per 100g	Grams	0.1
Protein (g) per 100g	Grams	6.5
Salt (g) per 100g	Grams	0.35
Suitable for Vegans		No
Suitable for Ovo-Lacto Vegetarians		yes
Soya Free		No
Dairy Free		No
Gluten Free		Yes
Organic		no
Refined Sugar Free		no

Free from Pork		Yes
Free from Alcohol		Yes
Halal		Suitable not certified
Kosher		Suitable not certified
Allergen Information		
Gluten	Present as Ingredient	no
	Possible Cross Contamination	no
Cereals containing Gluten and	Present as Ingredient	no
	Possible Cross Contamination	no
Crustaceans and products thereof	Present as Ingredient	no
	Possible Cross Contamination	no
Eggs and products thereof	Present as Ingredient	no
	Possible Cross Contamination	no
Fish and products thereof	Present as Ingredient	no
	Possible Cross Contamination	no
Peanuts and products thereof	Present as Ingredient	no
	Possible Cross Contamination	yes
Soybeans and products thereof	Present as Ingredient	yes
	Possible Cross Contamination	yes
Milk and products thereof (including	Present as Ingredient	yes
	Possible Cross Contamination	yes
Tree Nuts and products thereof	Present as Ingredient	no
	Possible Cross Contamination	yes
Celery and products thereof	Present as Ingredient	no
	Possible Cross Contamination	no
Mustard and products thereof	Present as Ingredient	no
	Possible Cross Contamination	no
Sesame seeds and products	Present as Ingredient	no
	Possible Cross Contamination	no
Sulphur Dioxide and Sulphites	Present as Ingredient	no
	Possible Cross Contamination	no
Lupin and products thereof	Present as Ingredient	no
	Possible Cross Contamination	no
Molluscs and products thereof	Present as Ingredient	no
	Possible Cross Contamination	no
Packaging		
Pack Format	Glass jar, printed sleeve	
Primary Packaging (1)	Glass jar	
Recyclability PP1	100% recyclable	
Primary Packaging (2)	Printed sleeve	
Recyclability PP2	100% recyclable	
Primary Packaging (3)	N/A	
Recyclability PP3	N/A	
Primary Packaging (4)	N/A	
Recyclability PP4	N/A	
Secondary Packaging SRP/Case (1)	SRP Corrugated Board	
Recyclability SP1	100% Recyclable Biodegradable	
Secondary Packaging SRP/Case (2)		0
Recyclability SP2		0
Secondary Packaging (3)		0
Recyclability SP3		0
Weight of packaging components (g) Primary (1)		0
Weight of packaging components (g) Primary (2)		0
Weight of packaging components (g) Primary (3)		0.00
Weight of packaging components (g) Primary (4)		0
PLASTIC Weight (include packaging and product plastic) per CASE in Grams		0
PLASTIC % Recycled Content (packaging and product):		0
PLASTIC Material Type		0
Weight of packaging components (g) Secondary (1)		0
Weight of packaging components (g) Secondary (2)		0
Weight of packaging components (g) Secondary (3)		0
Weight of packaging components (kg) tertiary		0
SRP Y/N		0
Outer		0
Legislative Requirements		
GMO Labelling Information	This product does not contain ingredients or additives of GM origin and does not require additional labelling (EC Regulation 1830/2003 as amended).	
Irradiation Information	This product has not been treated with ionising radiation and does not contain irradiated ingredients. No specific labelling is required (EC directive 1999/2 as amended).	
Food Contaminants	Raw materials are guaranteed food grade in conformity with all relevant legislation (Mycotoxins – EC Regulation 1881/2006 as amended, Heavy Metals – EC Regulation 1881/2006 as amended & Pesticide Residues – EC Regulation 396/2005 as amended)	
General Legislative Requirements	This product meets all legal requirements relevant to the Country of Manufacture and, where applicable, to all Countries where the product is sold by Montezuma's.	

Microbiological Specification	
Aerobic Colony Count	<1000 cfu/g
Enterobacteriaceae	<100 cfu/g
E.coli	<10 cfu/g
Salmonella	Absence (/25g)
Yeasts	<1,000 cfu/g
Moulds	<1,000 cfu/g