

SPECIFICATION

NAME: CHOCOLATE GOURMET SAUCE V GF PF

CODE: GS13555

DESCRIPTION: Superior Topping for Ice Cream and Desserts

COUNTRY OF ORIGIN: Italy

INGREDIENTS:

Ingredient		
Glucose Syrup		
Powdered Chocolate (Cocoa Powder, Su	gar)	13
Water		
Concentrated MILK		
Sugar		
Flavourings		
Acidity Adjuster:	E330 (Citric Acid)	
Salt		
Preservative:	E202 (Potassium Sorbate)	

ALLERGENS: Contains Milk

NUTRITIONAL INFORMATION:

	(g per 100g)
Fat	3
Of which saturates	1.68
Carbohydrate	68
Of which sugars	55
Protein	3
Salt	0.13

KJ	1,318
Kcals	311

MICROBIOLOGICAL SPECIFICATIONS:

	CFU (max)
Standard Plate Count	5,000/g
Yeasts & moulds	Absent in 0.1g
Coliforms	Absent in 0.1g
Salmonella	Absent in 25g

STORAGE AND SHELF LIFE:

Unopened 36 months Ambient
Opened 2 months Ambient

6 months Refrigerated

NB. Shelf Life Is from Date of Manufacture

V=Vegetarian GF=Gluten Free PF=Palm Oil Free

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Quantity in Primary Unit	950g
Number of primary units in Secondary Unit	6

	Paper & Card	Plastics	Metal	Composite Materials (Polylaminate)
Primary Packaging Weights in grams	0	359	0	0
Secondary Packaging Weights in grams	170	0	0	0

Secondary Unit Dimensions in	Length	Width	Height
mm	238	162	268

	Net	Gross
Secondary Unit Weight in kg	5.7	6.23

	Boxes per	Layer per	Boxes per
	Layer	Pallet	Pallet
Pallet Configuration	21	5	105

	Cardboard	Plastic	Wood
Transit Packaging Weight in grams	1,200	350	20,000

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