

<b>RECIPE SPECIFICATION</b>															
<b>NAME:</b>	<i>Plain Vanilla Ice Cream Mix</i>														
<b>ARTICLE NUMBER:</b>	8220649940														
<b>PACKING:</b>	1Lx12 Tetra pak in a cardboard box with PE wrap														
<b>DESCRIPTION:</b>	<i>A vanilla flavoured soft ice base produced with vegetable oil.</i>														
<b>TYPICAL VALUES AT TIME OF PRODUCTION</b>	<table border="0"> <tr> <td><i>Fat</i></td> <td><i>6.5% ± 1</i></td> </tr> <tr> <td><i>Dry matters</i></td> <td><i>28 – 32</i></td> </tr> <tr> <td><i>Volume increase</i></td> <td><i>Approx. 200%</i></td> </tr> <tr> <td><i>pH</i></td> <td><i>6.2 – 7.0</i></td> </tr> <tr> <td><i>Density</i></td> <td><i>1.1 g/ml</i></td> </tr> <tr> <td><i>Microbiological</i></td> <td><i>U.H.T. product: Plate count &lt;100/mL</i></td> </tr> </table>	<i>Fat</i>	<i>6.5% ± 1</i>	<i>Dry matters</i>	<i>28 – 32</i>	<i>Volume increase</i>	<i>Approx. 200%</i>	<i>pH</i>	<i>6.2 – 7.0</i>	<i>Density</i>	<i>1.1 g/ml</i>	<i>Microbiological</i>	<i>U.H.T. product: Plate count &lt;100/mL</i>		
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<b>INGREDIENTS:</b>	<i>Water, skim MILK powder, sugar, partially hydrogenated palm kernel oil, dried glucose syrup, emulsifier (mono- and diglycerides of fatty acids E471), stabilizer (cellulose gum E466, guar gum E412, carrageenan E407), vanilla flavour, colour (E160b).</i>														
<b>APPROXIMATE NUTRITION DATA per 100 g</b>	<table border="0"> <tr> <td><i>Energy</i></td> <td><i>: 662 KJ /158 kcal</i></td> </tr> <tr> <td><i>Fat</i></td> <td><i>: 6.3 g</i></td> </tr> <tr> <td><i>- of which saturates</i></td> <td><i>: 5.9 g</i></td> </tr> <tr> <td><i>Carbohydrate</i></td> <td><i>: 22 g</i></td> </tr> <tr> <td><i>- of which sugars</i></td> <td><i>: 22 g</i></td> </tr> <tr> <td><i>Protein</i></td> <td><i>: 3.0 g</i></td> </tr> <tr> <td><i>Salt</i></td> <td><i>: 0.2 g</i></td> </tr> </table>	<i>Energy</i>	<i>: 662 KJ /158 kcal</i>	<i>Fat</i>	<i>: 6.3 g</i>	<i>- of which saturates</i>	<i>: 5.9 g</i>	<i>Carbohydrate</i>	<i>: 22 g</i>	<i>- of which sugars</i>	<i>: 22 g</i>	<i>Protein</i>	<i>: 3.0 g</i>	<i>Salt</i>	<i>: 0.2 g</i>
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<b>SHELF LIFE:</b>	<p><i>Unopened package: 12 months at stable temperature.</i></p> <p><i>Maximum 20°C and minimum 2°C. Do not freeze.</i></p> <p><i>Opened package: 2-3 days refrigerated</i></p>														
<b>GMO STATUS:</b>	<i>According to EC regulations 1829/2003 and 1830/2003 the product is GMO-free.</i>														

VERSION: TAA7010306002

<b>Allergens according to directive 2011/1169/EU with amendments</b>	<b>Presence in the product</b>		<b>May contain traces of</b>		<b>Presence in the factory</b>	
	<b>Yes</b>	<b>No</b>	<b>Yes</b>	<b>No</b>	<b>Yes</b>	<b>No</b>
<i>Cereals containing gluten and products thereof</i>		X		X		X
<i>Crustaceans and products thereof</i>		X		X		X
<i>Eggs and products thereof</i>		X		X		X
<i>Fish and products thereof</i>		X		X		X
<i>Peanuts and products thereof</i>		X		X		X
<i>Soybeans and products thereof</i>		X		X	X	
<i>Milk and products thereof (including lactose)</i>	X		X		X	
<i>Nuts and products thereof</i>		X		X		X
<i>Celery and products thereof</i>		X		X		X
<i>Mustard and products thereof</i>		X		X		X
<i>Sesame seeds and products thereof</i>		X		X		X
<i>Sulphur dioxide and sulphites (&gt;10 mg/kg or 10 mg/L)</i>		X		X	X	
<i>Lupin and products thereof</i>		X		X		X
<i>Molluscs and products thereof</i>		X		X		X
<b>APPROVED: 28.09.2022 / TRA</b>						

Above product is produced to current EU legislation.

The information contained in this specification is based on our own research and development work and is to the best of our knowledge reliable.

Users should, however, conduct their own tests to determine the suitability of our products for their own specific purposes and the legal status for their intended use of the product.

The specification is valid until a new is issued.