

PRODUCT SPECIFICATION


Product Brand	Crucials
Product Name	Yoghurt & Mint
Product Legal Name	Yoghurt and mint dressing with sugar and sweetener
Product Code	12x500ml – 87030001, 6x500ml – 89030001, 10x1L – 86030001, 6x1L – 85030001, 2x2.25L - 82030001
Recipe Information	F28 V14
Product Description	Creamy with a refreshing minty taste
Intended use	Table sauce, pour over sauce.
Durability Statement (How the product should be stored when opened, if appropriate)	Store in a cool dry place away from direct sunlight. Always replace the lid. After Opening: refrigerate and use within 8 weeks.
Shelf Life	Best Before End (12 months from manufacture date)
Storage Temperature Range for warehouse, transport and distribution	AMBIENT (not less than +2°C as product is not freezer thaw stable so freezing will cause the product to split)
Traceability Code on Finished Product (on the neck of the bottle)	PR021109C1 (this is an example of a batch number)
Translation of Code	PR= Production, Numbers= Date Manufactured (DDMMYY), C= Crucial, Number= Line number

ORGANOLEPTIC

Flavour	A creamy smooth taste with a subtle mint and sweet flavour.
Aroma	Mild mint.
Appearance	Light Green.
Texture	Smooth & Creamy with mint flakes.

PACKAGING

500ml
Material = High Density Polyethylene (HDPE) cylindrical/squeeze bottle
Flip top closure that flips open to reveal a 6mm squirt hole
A foil seal is fitted via an induction heat-sealing machine thus giving the containers a true hermetical seal
Shrink wrapped in packs of twelve: 1 pallet = 6 layers = 108 packs = 1296 bottles 1 layer = 18 packs = 216 bottles Shrink wrapped in packs of six: 1 pallet = 6 layers = 216 packs = 1296 bottles 1 layer = 36 packs = 216 bottles

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Issued By: Madalina Potorac	 Signature:	Issue Date: 19.03.21
Position: QA Lab Technician		Issue Number: 10
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Product Barcode: 5060060388062				
Outer Case Barcode: 5060060385054				
1 Litre				
Material= High Density Polyethylene (HDPE) cylindrical/squeeze bottle				
Flip top closure that flips open to reveal a 6mm squirt hole				
A foil seal is fitted via an induction heat-sealing machine thus giving the container a true hermetical seal				
<u>Shrink wrapped in packs of ten:</u>				
1 pallet = 5 layers = 80 packs = 800 bottles				
1 layer = 16 packs = 160 bottles				
<u>Shrink wrapped in packs of six:</u>				
1 pallet = 5 layers = 75 packs = 750 bottles				
1 layer = 15 packs = 150 bottles				
Product Barcode: 5060060388017				
Outer Case Barcode: 5060060385146				
2.27 Litre				
Material= Polypropylene (PP) jar container				
Barrier Type jar with a 80mm neck				
A foil seal is fitted to the container via an induction heat-sealing machine thus giving the containers a true hermetical seal.				
<u>Shrink wrapped in packs two:</u>				
1 pallet = 5 layers =36 packs = 360 bottles				
1 layer = 36 packs to a layer = 64 bottles				
Product Barcode: 5060060384224				
For Packaging Waste Regulations				
Unit of Sale	Each bottle with lid	Shrink wrap	Cardboard Tray	Outer pallet wrap
6x500ml	32g	12g	28g	300g
12x500ml	32g	14g	46g	300g
6x1L	48g	16g	34g	300g
10x1L	48g	16g	48g	300g
2x2.27L	104g	10g	28g	320g

TYPICAL NUTRITIONAL ANALYSIS/100g

Energy (kJ /kcal)	1458/354
Fat (g)	35.8
Of which saturates (g)	2.5
Carbohydrate (g)	6.4
Of which sugars (g)	4.9
Fibre (g)	0.4
Protein (g)	1.3
Salt (g)	1.58

MICROBIOLOGICAL TESTING STANDARD (We use UKAS accredited laboratory)

Organism	Limit (cfu/g)
TVC @ 30°C	<1000
Coliforms	<100
Lactobacillus spp.	<100

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Yeast & Moulds	<1000
Salmonella spp.	Absent 25g

Ingredients Declaration (shown in descending order)

Water, Rapeseed Oil, Sugar, Yoghurt Powder (**Milk**) (1%) (Yoghurt powder, Acid: Citric Acid) , Salt, Whole **Egg** powder, Modified Starch, Acid: Acetic Acid, Dried Mint, Stabilisers (Xanthum Gum) , Preservative (Potassium Sorbate), Acid: Citric Acid, Sweetener (Sucralose), Antioxidant (Calcium disodium EDTA).


ALLERGEN DATA


Allergen	Contains
Wheat	No
Barley	No
Oats	No
Rye	No
Kamut	No
Spelt	No
Triticale	No
Sesame Seeds	No
Peanuts	No
Nuts	No
Other nuts	No
Fish	No
Crustaceans	No
Molluscs	No
Soya and soya derivatives	No
Egg products	Yes
Milk (incl. lactose)	Yes
Celery	No
Celeriac	No
Mustard	No
Sulphur Dioxide >10mg/kg	No
Lupin	No

SUITABILITY	YES	COMMENTS
Suitable for Vegetarians	Yes	
Suitable for Vegans	No	
Suitable for Coeliacs	Yes	
Suitable for Halal	Yes	Not certified
Suitable for Kosher	Yes	Not certified

HACCP

- HACCP Has been applied to this product

Signed:		Issue Date:	19.03.2021
Print Name:	Madalina Potorac		
Position:	QA Lab Technician		

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