

### Product Specification

<b>Product:</b>	Comelle Ice Cream Mix 5LT	<b>Issue Number:</b>	2
<b>Resource Number:</b>	0860160	<b>Issue Date:</b>	05/01/2022

<b>Production Site:</b>	Newtownards		
<b>Inner Barcode:</b>	None	<b>Outer Barcode:</b>	05010652601604
<b>Gross Weight (Kg):</b>	5.61	<b>Net Weight (Kg):</b>	5.45
<b>Palletisation:</b>	Cases per layer: 45 Layers on pallet: 4 Qty on pallet: 180	<b>Outer case dimensions:</b>	190mm x 133mm x 252mm

**Product Description:** Comelle vanilla flavour soft serve ice cream mix made with a blend of skimmed milk and vegetable fat

**Uses / Benefits:** Delicious high quality ice cream mix for commercial soft serve ice cream machines. Long life. Ambient stable.

**Packaging:** Aseptic bag in box

**Shelf Life:** 6 months from date of manufacture

**Ingredients:** Skimmed **Milk**, Sugar, Vegetable Oil (Fully Hydrogenated Palm), Whey Powder (**Milk**), Emulsifier E471, Stabilisers E417, E407, Flavouring, Acidity Regulator E339ii, Colour E160a.

**Allergy Advice:** For allergens, see ingredients in **bold**

#### Nutritional Information: Approximate Composition

Nutrient	Per 100 g	Per
Energy	569kJ/ 136kcal	kJ/kcal
Fat	5.9g	g
-of which saturates	5.5g	g
Carbohydrate	18.6g	g
-of which sugars	18.5g	g
Protein	3.6g	g
Salt	0.1g	g

**Instructions for Use:** After opening, pour directly into a commercial ice cream freezer.

**Storage Instructions:** Store unopened in a cool, dry place below +20°C. Once opened refrigerate and use within 3 days.

Suitable For:					
Coeliacs	Yes	Kosher	No	Vegans	No
Halal	Yes	Lactose Intolerance	No	Vegetarians	Yes
Halal Certified	Yes				

Free From:					
Celery	Yes	GM Ingredients	Yes	Nuts	Yes
Cereals containing Gluten	Yes	Lupin	Yes	Peanuts	Yes
Crustaceans	Yes	Milk	No	Sesame Seeds	Yes
Eggs	Yes	Molluscs	Yes	Soybeans	Yes
Fish	Yes	Mustard	Yes	Sulphur Dioxide	Yes

### Analytical Information

<b>Appearance / Colour:</b>	Pale cream, comparable with standard
<b>Flavour:</b>	Clean, creamy, sweet. Free from rancidity and taints
<b>Foreign Matter:</b>	Absent
<b>Fat:</b>	5.9 +/- 1%
<b>Microbiological:</b>	The product is sterilised by UHT treatment and aseptically packed. As such it is commercially sterile. Sterility is assured by incubation of representative batch samples at 32°C for 3 days prior to analysis by enzymatic bioluminescence.
<b>Processing:</b>	
<b>Coding:</b>	<b>Production Code:</b> Machine/Year/Day of Year/Time <b>Best Before:</b> DD/MM/YYYY
<b>Legislation:</b>	The product meets all relevant UK & EC legislation

*Please note: Lakeland Dairies assume that where the content of the above specification is not queried, or the specification is not rejected by the customer, the customer has accepted the specification and the product manufactured in accordance with it.*