

	Banana	Shake - Dairy		
Description	A croamy vanilla	flavoured frozen yogurt wit	h hanana niocos	
Description:	A Creamy, vanilla	navoured frozen yogurt wit	in banana pieces	
Ingredients:	Water, Banana Slices [22.5%], Sugar, Skimmed Milk Powder, Whey Powder (Milk), Glucose, Chicory Root Extract, Palm Oil, Emulsifier (Mono- and Diglycerides of Fatty Acids), Stabilisers (Guar Gum, Carrageenan, Locust Bean Gum), Natural Vanilla Flavour, Culture.			
Nutritional Info:		per 100g	per 100ml	
	Energy (kcal)	131	81	
	Energy (kJ)	556	345	
	Fat (g)	1.5	0.9	
	Of Which Saturates (g)	0.8	0.5	
	Carbohydrate (g)	27.9	17.3	
	Of Which Sugars (g)	23.6	14.6	
	Fibre (g)	1.9	1.2	
	Protein (g)	2.9	1.8	
	Salt (g)	0.58	0.36	
Allergy Advice:	Contains Milk / Lactose		Yes	
	Contains Egg / Egg Products		No	
	Contains Gluten		No	
	Contains Peanuts		No	
	Contains Mustard		No	
	Contains Nuts		No	
	Contains Crustaceans		No	
	Contains Celery		No	
	Contains Sesame		No	
	Contains Soya		No	
	Contains Sulp	Contains Sulphur Dioxide		
	Contair	Contains Fish		
	Contains N	Contains Molluscs		
	Contains	s Lupin	No	



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	Genetically Modified Ingredients	No	
	Suitable for Vegetarians	Yes	
	Suitable for Vegans	No	
	Product is manufactured in a factory where Milk, nut, Peanut, egg, gluten and soya products are also manufactured, but risk assessment concludes that the risl of cross-contamination is negligible.		
Storage & Transport:	This product must be kept frozen at all times. It should not be exposed to direct sunlight or strong odours. Containers should not be in direct contact with walls or floors. The maximum storage temperature is –18° C, but the recommended storage temperature is -18°C to -25°C. Do not refreeze.		
Production Code:	The containers are coded with a Best Before date 18 months from packing day.		
Packaging:	250ml Plastic (PP) Pots and	Lids	
Odour & Flavour:	Clean and free from off flavours and foreign odours		
Acidity:	pH: 4.4-4.7		
Microbiological	Microorganism	Specification cfu/g	
Standards:	Total Coliforms	<100	
	E. coli	<100	
	Coagulase positive staphylococci	<10000	
	Listeria monocytogenes	Absent in 25g	
	Salmonella spp	Absent in 25g	