



## Salted Caramel Shake - Dairy

Description:	A creamy, salted caramel flavoured Frozen Yogurt with honeycomb pieces		
Ingredients:	Water, Sugar, Honeycomb Pieces [8%] (Sugar, Glucose Syrup, Water, Raising Agent Sodium Bicarbonate (E500ii), Non-Hydrogenated Vegetable Fat (Shea Kernel oil, Palm Oil, Emulsifier: Sunflower Lecithin E322)), Skimmed <b>Milk</b> Powder, Whey Powder ( <b>Milk</b> ), Glucose, Chicory Root Extract, Palm Oil, Emulsifier (Mono- and Diglycerides of Fatty Acids), Stabilisers (Guar Gum, Carrageenan, Locust Bean Gum), Natural Caramel Flavour, Coffee Colour, Salt, Culture.		
Nutritional Info:		<b>per 100g</b>	<b>per 100ml</b>
	Energy (kcal)	166	103
	Energy (kJ)	701	435
	Fat (g)	2.6	1.6
	Of Which Saturates (g)	1.5	0.9
	Carbohydrate (g)	33.6	20.8
	Of Which Sugars (g)	27.9	17.3
	Fibre (g)	1.9	1.2
	Protein (g)	3.1	1.9
	Salt (g)	0.15	0.09
Allergy Advice:	Contains Milk / Lactose	<b>Yes</b>	
	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 Sulphur Dioxide	No	
	Contains Fish	No	
	Contains Molluscs	No	
	Contains 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 risk 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 $-18^{\circ}\text{C}$ , but the recommended storage temperature is $-18^{\circ}\text{C}$ to $-25^{\circ}\text{C}$ . 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 Standards:	<b>Microorganism</b>	<b>Specification cfu/g</b>
	Total Coliforms	<100
	E. coli	<100
	Coagulase positive staphylococci	<10000
	Listeria monocytogenes	Absent in 25g
	Salmonella spp	Absent in 25g