No

No

No

No

No

No

No



	Vanilla S	Shake - Dairy			
Description:	A cream	y, vanilla flavoured frozen y	ogurt		
ngredients:	Water, Sugar, Skimmed Milk Extract, Palm Oil, Emulsi	Powder, Whey Powder (Mi fier: Mono- and Diglycerides			
	Stabilisers: Guar Gum (E412), Carrageenan (E407), Locust Bean Gum (E410), Natural Vanilla Flavour, Culture.				
Nutritional Info:		per 100g	per 100ml		
	Energy (kcal)	142	88	88 373 1.1 0.6 18.2 15.1 1.3 2.1	
	Energy (kJ)	601	373		
	Fat (g)	1.8	1.1		
	Of Which Saturates (g)	1.0	0.6		
	Carbohydrate (g)	29.3	18.2		
	Of Which Sugars (g)	24.4	15.1		
	Fibre (g)	2.1	1.3		
	Protein (g)	3.3	2.1		
	Salt (g)	0.03	0.02		
Allergy Advice:	Contains Mill	k / Lactose	Yes		
	Contains Egg /	Egg Products	No		
	Contains Gluten		No		
	Contains F	Peanuts	No		
	Contains N	Mustard	No		
	Contains Nuts		No		
	Contains Crustaceans		No		
	Contains Celery		No		

Contains Sesame

Contains Soya

Contains Sulphur Dioxide

Contains Fish

Contains Molluscs

Contains Lupin

Genetically Modified Ingredients



Vanilla Shake - Dairy

	variilla Sriake -	Dany			
	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° 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				
i ackaging.		171 000 0110 2100			
Odour & Flavour:	Clean and free from off flavours and foreign odours				
Acidity:	pH: 4.4-4.7				
Microbiological Standards:	Microorganism		Specification cfu/g		
	Total Coliforms		<100		
	E. coli		<100		
	Coagulase positive staphylococci		<10000		
	Listeria monocytogenes		Absent in 25g		
	Salmonella spp		Absent in 25g		