Cheeky Moo

STRAWBERRY SHAKE - DAIRY

Description:	A creamy	luxury ice cream with strawl	erry pieces and	strawberry ripple		
Ingradiants	Water, Strawberry Pieces (22.5%), Suga	ar, Palm Oil, Strawberry Ripple	(7%) (Strawberrie	es, Sugar), Skimmed Milk Powder (MILK), Whe		
Ingredients:	Powder (MILK), Dextrose, Stabiliser (Guar Gum, Carrageenan, Locust Bean Gum), Emulsifier (Mono- and Diglycerides of Fatty Acids).					
		Made with sustainab	le palm oil (RSPO)		
Nutritional Informations:	Typical values	Per 100g		Per 100ml		
	Energy (kcal)	186		126		
	Energy (kJ)	780		531		
	Fat (g)	7.5		5.1		
	of which saturates (g)	3.7		2.5		
	Carbohydrates (g)	Carbohydrates (g) 26.6		18.1		
	of which sugars (g)	26.6		18.1		
	Fibre (g)	0.6		0.4		
	Protein (g)	3.1		2.1		
	Salt (g)			0.020		
Allergy advice:	Contains Milk / Lactose Yes			Yes		
	Contains Egg / Eg	g Products		No		
	Contains Gluten			No		
	Contains Peanuts			No		
	Contains Mustard			No		
	Contains N	luts		No		
	Contains Crust	aceans		No		
	Contains Co	elery		No		
	Contains Se	same		No		
	Contains S	oya		No		
	Contains Sulphur Dioxide			No		
	Contains I	Fish		No		
	Contains Molluscs			No		
	Contains Lupin			No		
	Genetically Modified Ingredients			No		
	Suitable for Vegetarians			Yes		
	Suitable for V	Suitable for Vegetarians		No		
	Does do not be not one of the control of	barra Ballia Bira Barrasa	Cl.,t.,.	1 C		
				Soya products are also manufactured, bu		
		where Milk , Nut , Peanut , ent concludes that the risk o				
Storage & Transport:	risk assessm	ent concludes that the risk o	of cross-contam	ination is negligible.		
Storage & Transport:	risk assessm This product must be kept frozen at -	ent concludes that the risk of	of cross-contam	ination is negligible. direct sunlight or strong odours. Containe		
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Dairy Shakes - Strawberry 18 x 250ml

PJ.SHK-STRAWB

SAP: 814733A



Ingredients: Water, Strawberry Pieces (22.5%), Sugar, Paln Oil, Strawberry Ripple (7%) (Strawberries, Sugar), Skimmer Milk Powder (Milk N), Dextrose, Stabiliser (Guar Gum, Carrageenan, Locust Bean Gum), Emulsifier (Monc- and Diglycerides of Fatty AcdS).

ALLERGEN ADVICE: for all allergens, including cereals containing gluten, see ingredients in **bold**.

Batch: 1 Best Before: 08/03/2024	Tank: 5	
Best Before: 08/03/2024	Batch: 1	
	Best Before:	08/03/2024

Nutritional information:	per 100g	
Energy (kCal)	186	
Energy (kJ)	780	
Fat (g)	7.5	
Of Which Saturates (a)	3.7	
Carbohydrates (g)	26.6	
Of Which Sugars (g)	26.6	
Fibre (g)	0.6	
Protein (g)	3.1	

EXPERTLY CRAFTED BY Cheeky moo

PREMIUM THICK SHAKES MADE WITH ICE CREAM
PRODUCED IN THE UK • STORE BELOW -18°C • PROJUICE.CO.UK

Cheeky Moo STRAWBERRY SHAKE - DAIRY

Approved by customer:

Name print:

Sign:

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	Position:		Date:	
Approved by supplier:	Name print:		Sign:	
	Position:			
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		Changes log:		
Name:	Issue:	Date:	Rea	son for change:
Dani Kozma	1	25/05/2021	New issue	
Dani Kozma	2	24/05/2022	Recipe number changed to R.53a, Nutritional Calculations updated & Microbiological informations updated	
Louise Cleator	3	29/09/2022	Removed 'and frozen yogurt' from label	
Louise Cleator	4	04/10/2022	Added 'Made with sustainable palm oil (RSPO)'	
	•	Review log:	•	
Name:	Issue:	Date:	Rea	son for change:
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