Cheeky Moo

## SALTED CARAMEL - VEGAN

Description:	A creamy salted caramel vegan ice cream						
Ingredients:	Water, Gluten Free Oats (OATS), Sugar, Coconut Cream 24% (Coconut Extract, Water), Palm Oil, Chicory (Fibruline), Fructose, Stabilisers (Guar Gum, Carrageenan, Locust Bean Gum), Emulsifier (Mono- and Diglycerides of Fatty Acids), Colouring, Flavoring, Sea Salt, Caramel Sauce						
	Made with sustainable palm oil (RSPO)						
Nutritional Informations:	Typical values	Per 1	100g		Per 100ml		
	Energy (kcal)	Per 100g 148			100		
	Energy (kJ)	618			420		
	Fat (g)	4.		3.0			
	of which saturates (g)	2.			1.8		
	Carbohydrates (g)	24	.5		16.7		
	of which sugars (g)	23	.6		16.0		
	Fibre (g)	4.	1		2.8		
	Protein (g)	0.	4	0.2			
	Salt (g)	0.:	23		0.16		
Allergy advice:	Contains Milk / Lactose No		No				
	Contains Egg /	Contains Egg / Egg Products			No		
	Contains	Gluten		Yes			
	Contains			No			
	Contains			No 			
	Contain			No			
		Contains Crustaceans		No No			
	Contains			No No			
	Contains			No No			
	Contains Sulp			No No			
	Contai			No No			
	Contains			No			
	Contain	s Lupin		No			
	Genetically Mod	Genetically Modified Ingredients		No			
	Suitable for '	Vegetarians		Yes			
	Suitable fo	or Vegans		Yes			
	Product is manufactured in a factory where <b>Milk</b> , <b>Nut</b> , <b>Peanut</b> , <b>Egg</b> , assessment concludes that the risk of cro						
Storage & Transport:	This product must be kept frozen at -18°C or colder. It should not be exposed to direct sunlight or strong odours. Containers should not be in direct contact with walls or floors.						
Production code:			D 234 (3)				
Production code:  Packaging:	R.53d (3)  Printed 250ml cardboard tub & plain cardboard lid with adhesive label						
Secondary Packaging:	Printed 250ml cardboard tub & plain cardboard ild with adnesive label  Plain cardboard box with adhesive label (18 x 250ml)						
Shelf Life:	Best before 18 months from production day						
Odour & Flavour;	Clean and free from off flavours and foreign odours.						
Target Weight:	165g						
Microbiological Standards:	Microorganis	m	Acc	eptable Limits	Unacceptable		
	β Glucuronidase Positive	E.coli (cfu/g)		<10	>10		
	Enterobacteriaceae (Presu	mptive) (cfu/g)		<10	>500		
	B.cereus (Presumptiv	/e) cfu/g		<5x10 <sup>2</sup>	>1x10 <sup>2</sup>		
	Aerobic Plate Count	(cfu/g)		<1x10 <sup>2</sup>	>1x10 <sup>7</sup>		
	Coagulase Positive Staphy	lococci (cfu/g)		<20	>20		
	Yeast (cfu/g)			<1x10 <sup>2</sup>	>1x10³		
	Moulds (cfu/g	g)		<1x10²	>1x10³		
	Salmonella spp ir	1 25g	N	lot Detected	Detected		
	Listeria spp in 2	.5g	N	lot Detected	Detected		
Legal:							

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### SALTED CARAMEL - VEGAN

This product and its constituent parts, meets all relevant UK and EU Regulations such as the Food Hygeine (Wales) Act (2006) and Regulation (EC) No 852/2004. Products are not irradiated and do not contain genetically modified materials.

Labels BOX

#### Vegan Shakes - Salted caramel 18 x 250ml

#### PJ.SHK-VGNSALTEDC

Tank: 4 Batch: 3 Best Before: 18/01/2024

Ingredients: Water, Gluten Free Oats (OATS), Sugar, Coconut Cream 24% (Coconut Extract, Water), Palm Oil, Chicory (Fibruline), Fructose, Stabilisers (Guar Gum, Carrageenan, Locust Bean Gum), Emuls filer (Mono- and Diglyce

Nutritional	per
information:	100g
Energy (kCal)	148
Energy (kJ)	618
Fat (g)	4.5
Of Which Saturates (a)	2.7
Carbohydrates (g)	24.5
Of Which Sugars (g)	23.6
Fibre (g)	4.1
Protein (g)	0.4
Salt (g)	0.23

EXPERTLY CRAFTED BY Cheeky moo

PREMIUM THICK SHAKES MADE WITH DAIRY FREE ICE CREAM PRODUCED IN THE UK • STORE BELOW -18° C • PROJUICE.CO.UK  $^{(m)}$ 

Approved by customer:	Name print:	Sign:	
	Position:	Date:	
Approved by supplier:	Name print:	Sign:	
	Position:	Date:	

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# SALTED CARAMEL - VEGAN

Changes log:							
Name:	Issue:	Date:	Reason for change:				
Claudia Groholschi	1	01/12/2020	New issue				
Dani Kozma	2	27/05/2022	Recipe number changed to R.53d, Nutritional Calculations updated & Microbiological informations updated				
Louise Cleator	3	04/10/2022	Added 'Made with sustainable palm oil (RSPO)'				
Louise Cleator	4	27/01/2023	Changed nutritional values				
		Review log:					
Name:	Issue:	Date:	Reason for change:				