



# PRODUCT SPECIFICATION SHEET

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## 1. Product name:

# SOFT SERVE ICE CREAM - COOKIES & CREAM

## 2. Product description:

Free flowing powder, obtained by mixing milk powder, milk products, sugar and other foodstuffs. Base prepared according to instructions on the package becomes a ready to eat product. Product is compatible with both soft serve ice cream machines (with pumps and with a gravity mode of operation) and spin ice cream (hard ice cream) machines.

Manufactured in Europe

## 3. Ingredients:

Sugar, full cream **milk** powder, skimmed **milk** powder, coconut oil, emulsifiers: mono- and diglycerides of fatty acids, E472a; **milk** proteins, stabilisers: guar gum, cellulose gum; citrus fiber, flavouring, bourbon vanilla, salt.

## 4. Organoleptic requirements:

|                |  |
|----------------|--|
| 1. Taste       | typical, no off flavours                         |
| 2. Smell       | typical, no off flavours                         |
| 3. Colour      | white with black dots                            |
| 4. Consistency | free flowing powder, impermanent lumps may occur |

## 5. Physicochemical parameters:

|  |  |
|--|--|
| 1. Contamination, pests and their residues content   | unacceptable   |
| 2. Ferromagnetic pollution, not more than:<br>- presence<br>- size<br>- single weight<br>*Product have passed a metal detection  | no more than 1,3 mg/kg<br>no more than 0,3 mm<br>no more than 0,4 mg |
| 3. Content of heavy metals detrimental for people's health, not more than:<br>- lead<br>- cadmium<br><br>*Product comply with Regulation (EC) No 1882/2003 of the European Parliament and of the Council | 0,3 mg Pb/kg<br>0,05 mg Cd/kg  |



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### SOFT SERVE ICE CREAM - COOKIES & CREAM

#### 6. Microbiological analysis:

|  |                        |
|--|------------------------|
| 1. coagulase-positive Staphylococcus CFU | < 10                   |
| 2. Enterobacteriaceae CFU                | $\leq 1,0 \times 10^2$ |
| 3. Salmonella spp. in 25g                | absent                 |
| 4. Listeria monocytogenes in 25g         | absent                 |

#### 7. Nutritional values:

| Nutrition value per 100 g |                   |
|---------------------------|-------------------|
| Energy                    | 1801 kJ/ 427 kcal |
| Fat                       | 11 g              |
| of which saturates        | 9,1 g             |
| Carbohydrate              | 70 g              |
| of which sugars           | 67 g              |
| Protein                   | 12 g              |
| Salt                      | 0,69 g            |

#### 8. Allergens:

| No. | Allergens<br>according to Regulation (EC) No 1169/2011 of the<br>European Parliament and of the Council  | Product<br>contains |    | Used at the same<br>production line |    | Used at the<br>production plant |    |
|-----|--|---------------------|----|-------------------------------------|----|---------------------------------|----|
|     |  | yes                 | no | yes                                 | no | yes                             | no |
| 1.  | Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof                    |                     | x  |                                     | x  | x                               |    |
| 2.  | Crustaceans and products thereof   |                     | x  |                                     | x  |                                 | x  |
| 3.  | Eggs and products thereof  |                     | x  |                                     | x  | x                               |    |
| 4.  | Fish and products thereof,   |                     | x  |                                     | x  |                                 | x  |
| 5.  | Peanuts and products thereof   |                     | x  |                                     | x  |                                 | x  |
| 6.  | Soybeans and products thereof  |                     | x  |                                     | x  |                                 | x  |
| 7.  | Milk and products thereof (including lactose)  | x                   |    | x                                   |    | x                               |    |
| 8.  | Nuts, namely: almonds, hazelnuts, walnuts, cashews pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof |                     | x  |                                     | x  | x                               |    |
| 9.  | Celery and products thereof  |                     | x  |                                     | x  |                                 | x  |
| 10. | Mustard and products thereof   |                     | x  |                                     | x  |                                 | x  |
| 11. | Sesame seeds and products thereof  |                     | x  |                                     | x  |                                 | x  |
| 12. | Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub>                     |                     | x  |                                     | x  |                                 | x  |
| 13. | Lupin and products thereof   |                     | x  |                                     | x  |                                 | x  |
| 14. | Molluscs and products thereof  |                     | x  |                                     | x  |                                 | x  |



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#### 9. GMO:

Free from GMO. Product does not contain any genetically modified organisms. None of GMO was used during the production process as mentioned in the EC Regulation No 1829/2003 on genetically modified food and feed and EC regulation no 1830/2003 concerning the traceability and labeling of genetically modified organisms.

#### 10. Ionizing radiation:

Product and its ingredients was not treated with ionizing radiation.

#### 11. Packing:

Outer layer: multilayer carton box. Inner layer: 5 polyethylene bags (LDPE). Net weight: 10 kg.

#### 12. Storage:

Store in a dry, clean, airy, free from pests and protected from insects place. Storage temperature should not exceed 25°C , with relative humidity less than 75%. Protect from direct sunlight.

#### 13. Shelf life:

18 months from the production date, in original undamaged packaging.

#### 14. Transport:

Product should be transported in covered and clean means of transport, which protect from damaging, contaminating and atmospheric conditions. Means of transport should not contain any trace of pests and foreign odours.

#### 15. Intended use:

Production of soft serve ice cream. For professional use.

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