

TECHNICAL INFORMATION

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FINISHED PRODUCT SPECIFICATION

Product is made with milk sourced exclusively from pedigree Jersey cows in the Island of Jersey

PRODUCT DETAILS

Product Name: Cornish dairy soft mix ice cream

Product Description/ Definition: Cornish Dairy Ice Cream Mix – Product made in Jersey with Jersey cream.

INGREDIENTS DECLARATION

Ingredients

Skimmed (**milk**) (60 %)

Skimmed (**milk**) concentrate (12%)

Cream (**milk**) (14.2%)

Sugar (12 %)

Glucose (1 %)

Emulsifier / stabiliser (E471, E466, E412, E407, E401, E410)

Vanilla natural flavouring

Colour: Curcumin, Annatto

ALLERGEN DECLARATION REQUIRED

Allergy Advice

For allergens, see ingredients in **bold**.

HACCP STUDY

Jersey Dairy have undertaken a study to ensure that this product meets the required food safety standards set out in the Food Safety Act (1990).

The product is manufactured under a HACCP study and procedures compliant with Codex Alimentarius.

HACCP flow diagram and study are available on request.

USAGE DETAILS / INFORMATION ON PRODUCT

Product for use in Carpigiani or similar ice cream making machines.

Suitable for all consumer groups above the age of one year old except those with lactose / milk intolerance.

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PHYSICAL AND CHEMICAL VALUES

Parameter	Unit	Target	Tolerance	Method
Total Solids	g/100g	29.5	28.5 – 30.5	CEM Microwave analyser
Fat	g/100g	7.0	6.0 – 8.0	NMR – CEM Oracle
pH		6.50	6.40-6.70	pH meter (T-SOP.107)

ORGANOLEPTIC ANALYSIS

Parameter	Green (Target)	Amber (Acceptable)	Red (unacceptable)	Method
Appearance	Liquid creamy	Liquid creamy Slightly layered	Atypical appearance, excessive layering	Sensory check
Odour	Vanilla aroma	Vanilla aroma	Atypical odour	Sensory check
Colour	RHS standard: yellow group 13D	RHS standard: Yellow group 13D	Atypical colour	Sensory check
Consistency	liquid	Liquid, slightly layered	Excessive layering, too thick, too runny	Sensory check
Flavour	Creamy vanilla	Creamy vanilla	Atypical flavour	Sensory check

FOREIGN BODIES / MAJOR DEFAULTS

Free from all foreign matter, off odours and taints. Filters in line where appropriate.

MICROBIOLOGICAL DATA

Criteria at start of life	Specification	Method
Microbiological contamination	Pass = absence of microbiological contamination after 5 days samples pre-incubation at 30°C	T.SOP.125 – Celsis RapiScreen Dairy screening assay based on ATP bioluminescence using Celsis Innovate luminometer
Microbiological contamination (thermoduric spore forming bacteria)	Pass = absence of microbiological contamination after 5 days samples pre-incubation at 55°C	T.SOP.125 – Celsis RapiScreen Dairy screening assay based on ATP bioluminescence using Celsis Innovate luminometer

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NUTRITION INFORMATION

Mandatory information as declared on the pack.

Nutrient	Unit	Typical Value per 100g	Method / Source
Energy	kJ	548	Approved subcontractor (UKAS)
	kcal	131	
Total Fat	g	5.8	
saturated fat	g	3.9	
monounsaturated fat	g	1.6	
polyunsaturated fat		0.3	
Total carbohydrate	g	14.9	
sugars	g	14.7	
Protein	g	4.7	
Salt	g	0.1	

The list comprises typical value of relevant nutritional components.

The nutritional values in accordance with Regulation (EU) 1169/2011 on the provision of food information to consumers. The values may differ per test and season. Values quoted should be used for guidance purpose only.

LEGISLATION

The product will be manufactured in accordance with all current relevant EU and Jersey legislation.

ACCREDITATION AND QUALITY ASSURANCE

BRC Global Standard Food
 Members of Campden BRI
 Members of SOFHT
 Registered with SEDEX
 External Laboratory UKAS accredited.

Strict quality control procedures are enforced during manufacture. The manufacture environment is also subject to regular monitoring control.

Final product is sampled and tested for chemical, sensory, and microbiological parameters using internationally recognised procedures.

During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each package is identified, enabling trace back.

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GENETICALLY MODIFIED MATERIALS

	Yes	No
1. Contain ingredients, additives, flavours of genetically modified origin?		✓
2. Contain maize, soy or derivatives? If yes under which form?		✓
3. Is aligned with EU Directives, Food Safety Act 1990 and with all other relevant EU and Jersey regulations?	✓	

ALLERGEN & SUTABILITY DATA (according to Regulation 1169/2011 EU)

Allergen Content	Free From (Yes/No)	Present on the same line (Yes/No)	Present on site (Yes/No)	Risk of contamination (Yes/No)
Peanuts and products thereof including oils	YES	NO	NO	NO
Milk and products thereof (e.g., whey, lactose, milk proteins, caseinate, butter)	NO			
Eggs and products thereof	YES	YES	YES	NO ⁽¹⁾
Shellfish and crustaceans and products thereof	YES	NO	NO	NO
Fish and products thereof	YES	NO	NO	NO
Soybeans and products thereof including oils	YES	YES	YES	NO ⁽¹⁾
Cereals containing gluten (Wheat, barley, rye, oat, spelt, triticale, kamut and all their hybrid strains) and products thereof	YES	NO	NO	NO
Sesame seeds and products thereof, including oil	YES	NO	NO	NO
Nuts (Hazelnuts, almonds, walnuts, pistachio, pecans, cashews, macadamia nuts, Brazil nuts, pine nuts, hickory, hazelnuts/filberts) and products thereof	YES	NO	NO	NO
Sulphur dioxide and sulphites at concentrations above 10 ppm or 10 mg/kg or 10 mg/litre expressed as SO ₂	YES	NO	NO	NO
Celery and products thereof	YES	NO	NO	NO
Mustard and products thereof	YES	NO	NO	NO
Molluscs and products thereof	YES	NO	NO	NO
Lupin and products thereof	YES	NO	NO	NO

⁽¹⁾ This product is manufactured in a factory that handles milk, eggs, and soya (lecithin). Ingredients containing eggs and soya (lecithin) are used on UHT lines. All 'free from' and 'risk of contamination' allergen statements are made on an individual recipe basis only. Our site implements stringent allergen controls including strict allergen control policies, segregated storage of allergens, dedicated utensils, comprehensive operator training, and full cleaned-in-place (CIP) procedures after production involving allergens. Routine line swabbing is conducted to confirm allergen absence. Allergen validation and risk assessments are reviewed at least annually or when new ingredients or products are introduced. All products manufactured on site contain milk (declared as an allergen), so no special handling arrangements beyond the above allergen control measures are in place for milk as an ingredient

Suitability	Suitable	Certified
Vegetarians	YES	NO
Vegans	NO	NO
Organic	NO	NO
Halal	YES	NO
Kosher	NO	NO

IONIZATION

This product is not ionized and does not contain any ionized ingredient.

TOXICOLOGY DATA

This product and its ingredients are conforming with the EU legislation enforced as regards to pesticides, heavy metals and radionuclide.

Meets legislation for maximum levels of contaminants and toxins.

Meets legislation for maximum residue limits for veterinary drug residue.

Meets legislation for maximum residue limits for pesticides.

Meets requirements for phosphatase.

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PACKAGING

Unit type	1 litre TBA carton
Pack type inner	TBA carton
Unit size (net)	1 litre
Unit gross weight	1110g
Pack type outer	Cardboard wrap around tray
Units per case	12
Case gross weight	est. 13.4kg
Pallet type	Standard pallet
Total units per pallet	900
Total cases	75
Cases per layer	15
Layers per pallet	5

All our packaging materials in contact with the product are conforming to the current legislation concerning material in contact with foodstuffs.

SHELF-LIFE & STORAGE

<u>Transport conditions:</u>	Ambient temperature
<u>Storage conditions (closed pack):</u>	Clean, dry place
<u>Storage temperature (closed pack):</u>	Ambient temperature. For best results keep this product chilled between 1 - 5°C
<u>Shelf-life (closed pack):</u>	394 days (Best Before)
<u>Storage & Shelf-life once pack opened:</u>	Once opened keep refrigerated and use within three days.

Provided that the packaging remains intact and the above storage conditions are followed, the product will have specified shelf life from the date of manufacture.

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LABELLING

All cartons contain sufficient detail to provide full product traceability which includes: product name, manufacturing address, Best Before date and time.

Example:

CORNISH DAIRY SOFT MIX
BBDD/MM/YYYY 13:33 05000

Country regulations for product labelling vary. Jersey Dairy advises customers that they need to check local regulations to determine the correct labelling of this product.

HEALTHMARK

JERSEY JY501

TARIFF CODE

N/A

CONFIDENTIALITY

This specification and the information contained within it remains the property of the Jersey Dairy and must not be disclosed to any third party without the prior written permission of the Jersey Dairy.

CONTACT DETAILS

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