

TITLE:	FOOD SERVICE DAIRY SO:SHI (DC Internal)	SPEC NO	
ISSUED BY	DCFPS048		
APPROVED	BY: Customer	PAGE: 1 of 4	
DATE OF IS	SUE: 01 October 2013	REVISION: 02	

 $W: QMS \\ SPECIFICATIONS \\ DCFINAL\ PRODUCT\ SPECIFICATIONS \\ DCFPS048-So's hiFoodService_Internal_Dairy (Rev.02). documents and the product of the product$

Product Description

The product consists of luxury dessert sorbet which starts as a pasteurised base mix, and to which fruit juice concentrates & natural flavours are added. The frozen sorbet is extruded & prepared into a "tube" with a luxurious centre filling consisting of fruit pulp or other suitable product, surrounded by wafer paper. The final product should show no evidence of defects caused by mismanagement of the process or temperature abuse. The final product contains only natural flavours & colourants, as well as no added preservatives.

Ingredients

Sorbet th berry itre	Sorbet	Water (61.67%), sugar, liquid sugar, cream (4.85%) (from cow's milk), lemon juice concentrate, glucose corn powder, stabiliser (mono & diglycerides E471, guar gum E412, locust bean gum E410), natural flavours.
Lemon Sorb with Strawberry centre	Centre filling	Strawberries (50%),sugar, stabilisers (starch E1422, xanthan gum E415, tara gum E417), natural flavours, natural colour E163, citric acid (E330).
۲	Wafer paper	Potato starch, Vegetable oil, water.
Pomegranate-Lemon Sorbet with mixed Berry centre	Sorbet	Water (65.47%), sugar, liquid sugar, cream (4.4%) (from cow's milk), apple juice concentrate, pomegranate juice concentrate, glucose corn powder, lemon juice concentrate, stabiliser (mono & diglycerides E471, guar gum E412, locust bean gum E410), aronia juice concentrate, raspberry juice concentrate, natural flavours.
	Centre filling	Strawberries, blackberries, raspberries, blueberries, blackcurrants (total fruit 50%), sugar, stabilisers (starch E1422, xanthan gum E415, tara gum E417), natural flavours, citric acid (E330).
<u> </u>	Wafer paper	Potato starch, Vegetable oil, water.
pple sorbet with Apple- Cinnamon centre	Sorbet	Water (61.75%), apple juice concentrate, sugar, liquid sugar, inulin, cream (2%) (from cow's milk), glucose corn powder, stabiliser (mono & diglycerides E471, guar gum E412, locust bean gum E410), natural flavours, lemon juice concentrate.
Apple with /	Centre filling	Apple, sucrose, water, starch (E1422), caramel colouring (E150a), cinnamon, citric acid – acidity regulator (E330), salt, colouring (E100)
	Wafer paper	Potato starch, Vegetable oil, water.

Nutrition Information

Lemon sorbet with Strawberry centre			Pomegranate-Lemon sorbet with mixed Berry centre			
Average weight of 1 tube - 100g			Average weight of 1 tube -			100g
(1 tube supplies appr	rox. 2 servings of 5pcs eacl	h)	(1 tube supplies approx. 2 servings of 5pcs each)			
Calories		127	Calories			110
Calories from Fat		14	Calories from Fat			14
	% Da	aily Value				% Daily Value
Total Fat	1.6g	2%	Total Fat		1.6g	2%
Saturated Fat	1.3g	7%	Saturated Fat		1.3g	7%
Trans Fat	0g		Trans Fat		0g	
Cholesterol	8.9mg	3%	Cholesterol		12.2mg	4%
Sodium	0mg	0%	Sodium		0mg	0%
Total Carbohydrate	29g	10%	Total Carbohydrate		25g	8%
Dietary fibre	0.3g	1%	Dietary fibre		0.8g	3%
Sugars	23.7g	•	Sugars		21.2g	•
Protein	0.3g	•	Protein		0.2g	•
Vitamin A	15% Vitamin C	1%	Vitamin A	8%	Vitamin C	2%
Calcium	7% Iron	1%	Calcium	9%	Iron	1%

Apple sorbet w	ith Ap	ple-Cinname	on centre)	
Average weight of 1 tube -					*
(1 tube supplies appro	x. 2 se	ervings of 5po	cs each)	_	la
Calories				117	С
Calories from Fat				8	lo
			% Daily	Value	
Total Fat		0.9g		1%	
Saturated Fat		0.6g		3%	
Trans Fat		0g			
Cholesterol		0.9mg		0%	
Sodium		0mg		0%	
Total Carbohydrate		27g		9%	
Dietary fibre		0g		0%	
Sugars		21g		•	
Protein		0.3g		•	
Vitamin A	0%	Vitamin C		1%	
Calcium	8%	Iron		0%	

*Nutrition information is set up according to FDA food label recommendations. Percent daily values are based on a 2000 calorie diet. Daily values may be higher or lower depending on individual calorie needs.

General physical standards

Flavour – 5% tolerance	Colour – 5% tolerance	Texture – soft & smooth except	Sorbet over-run –
from set standard	from set standard	for fruit berries & seeds	Max 20%
Av. weight of a "tube" 100g	Av. length of a "tube" 18cm	Foreign matter Nil	

Organoleptic & chemical standards

Variant	Taste	Milk solids	Sucrose by added weight	Brix°	рН	
Lemon sorbet with Strawberry centre	· · · · · · · · · · · · · · · · · · ·		These values are still			
Pomegranate-Lemon sorbet with mixed Berry centre	Fresh, sweet mixed Berry combination	1.7%	28.6%	in the process of being determined through building of		
Apple sorbet with Apple- Cinnamon centre	Fresh Apple tang with sweet Apple-Cinnamon combination	0.3%	22.3%	historica		

Dairy process parameters (for sorbet only, due to the dairy cream content)

UHT (ultra high temperature pasteurized) cream is treated with 1^{st} pasteurization of 1 second @ +90°C, followed by 2^{nd} pasteurization of 3 – 5 seconds @ +137 to +140°C. Once added to the sorbet base mix, the cream is further pasteurized for 30 seconds @ +88°C ±1°.

Microbiological standards (max tolerance)

TPC 50 000cfu/g Coliforms 100cfu/g E.coli N	Y & M 1000cfu/g	Staph. aureus Nil	Salmonella Nil/25g
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Resilience indicator

Product must be stored at -18°C or colder, as soon after purchase as possible. At ambient temperatures of +20°C or warmer, the product will melt within 20 minutes.

Shelf life guidelines

18 months when stored well sealed & at -18°C or colder without undue interference in the cold chain prior to storage

Allergen information

These products contain dairy from cow's milk and have been produced on equipment which processes egg, wheat, milk & tree nuts, including coconut.

Packaging

Sell unit inner tray (3 trays per sell unit)

3 tubes of the same flavour placed in a plastic, freezer resilient tray, sealed closed with a freezer resilient, clear plastic wrapper. Internal tray dimensions: 201 x 93 x 21 mm

Markings on plastic wrapping:

• Batch code, flavor and "contains dairy"



Sell unit (12 sell units per master carton)

Printed, laminated cardboard carton consisting of 2 pieces (top over bottom). Internal dimensions of base: 293 x 202 x 26 mm. Outer dimensions of top: 300 x 214 x 31 mm

Markings:

- Brand logo
- Description of contents (product list)
- Storage guide
- Serving suggestions (image)
- Manufacturer's address
- Brand website
- Country of origin (included in manufacturer's address)
- Barcode
- Lot no.
- Best before date. (format to be determined by customer)



Master carton

White corrugated cardboard carton. Internal dimensions: 430 x 304 180 mm

Outer dimensions: 433 x 307 x 185 mm

Markings:

- Brand logo
- Product description
- Keep frozen below -18°C (0°F)
- Bar code
- Manufacturer address
- Company website address
- Country of origin
- Best Before date. (format to be determined by customer)



<u>Palletization</u> If required, to be determined by customer's needs & master carton dimensions

Manufacturer's certification status

The manufacturer holds the following current certification:

FSSC 22000:2010

Intertek-FSA Food Safety Systems certification

Certificate of Acceptability for Food Premises (South African legislation)

Halaal

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Signed by customer:	Name:	(print)
Company Stamp:		