

	TITLE: FOOD SERVICE SO:SHI (DC Internal - Europe)	SPEC NO DC030
	ISSUED BY: QA: Technical Manager	
	APPROVED BY: QA: Technical Manager	PAGE: 1 of 3
	DATE OF ISSUE: 01 February 2011	REVISION: Draft 3
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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

Lemon Sorbet with Strawberry centre	Sorbet	Water, sugar, liquid sugar, cream (from cow's milk), lemon juice concentrate, glucose corn powder, stabiliser (mono & diglycerides E471, guar gum E412, locust bean gum E410), natural flavours.
	Centre filling	Strawberries, sugar, stabilisers (starch E1422, xanthan gum E415, tara gum E417), natural flavours, natural colour E163, citric acid.
	Wafer paper	Potato starch, Vegetable oil, water.
Pomegranate-Lemon Sorbet with mixed Berry centre	Sorbet	Water, sugar, liquid sugar, cream (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, sugar, stabilisers (starch E1422, xanthan gum E415, tara gum E417), natural flavours, citric acid.
	Wafer paper	Potato starch, Vegetable oil, water.
Apple sorbet with soft Caramel centre	Sorbet	Water, apple juice concentrate, sugar, liquid sugar, inulin, cream (from cow's milk), glucose corn powder, stabiliser (mono & diglycerides E471, guar gum E412, locust bean gum E410), natural flavours, lemon juice concentrate.
	Centre filling	Sucrose, water, vegetable fat, milk solids, maltodextrin, lactose, flavours, acidity regulator, colour, soya lecithin E322, emulsifier E476, salt, antioxidant
	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 - (1 tube supplies approx. 2 servings of 5pcs each)		100g		Average weight of 1 tube - (1 tube supplies approx. 2 servings of 5pcs each)		100g	
Calories		127		Calories		110	
Calories from Fat		14		Calories from Fat		14	
% Daily 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 with soft Caramel centre			
Average weight of 1 tube - (1 tube supplies approx. 2 servings of 5pcs each)		100g	
Calories		141	
Calories from Fat		24	
		% Daily Value	
Total Fat	2.7g	4%	
Saturated Fat	2.5g	13%	
Trans Fat	0g		
Cholesterol	6.9mg	2%	
Sodium	26.3mg	1%	
Total Carbohydrate	30g	10%	
Dietary fibre	0.1g	0%	
Sugars	23.0g	•	
Protein	0.6g	•	
Vitamin A	10%	Vitamin C	3%
Calcium	15%	Iron	1%

*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 from set standard	Colour – 5% tolerance from set standard	Texture – soft & smooth except for fruit berries & seeds	Sorbet over-run – 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°	pH
Lemon sorbet with Strawberry centre	Tangy Lemon with sweet Strawberry combination	1.8%	34.5%	These values are still in the process of being determined through building of historical records	
Pomegranate-Lemon sorbet with mixed Berry centre	Fresh, sweet mixed Berry combination	1.7%	28.6%		
Apple sorbet with soft Caramel centre	Fresh Apple tang with sweet Caramel combination	0.3%	24.5%		

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

UHT (ultra high temperature pasteurized) cream is treated with 1st pasteurization of 1 second @ +90°C, followed by 2nd 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	Neg	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

12 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 cream from cow's milk, may contain soya, and have been produced on equipment which processes egg, wheat, milk & tree nuts.

Packaging

<p>Sell unit inner tray (3 trays per sell unit)</p>	<p>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: 189 x 82 x 21 mm</p> <p><u>Markings:</u></p> <ul style="list-style-type: none"> • Lot no. printed on flow-wrapped packet 	
<p>Sell unit (12 sell units per master carton)</p>	<p>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</p> <p><u>Markings:</u></p> <ul style="list-style-type: none"> • 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) 	
<p>Master carton</p>	<p>White corrugated cardboard carton with internal dimensions: Not available at 01/02/2011</p> <p><u>Markings:</u></p> <ul style="list-style-type: none"> • 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) 	<p>Not available at 01/02/2011</p>

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

Manufacturer's certification status

The manufacturer holds the following current certification:
 ISO 22000:2005
 PAS 220:2008
 Certificate of Acceptability for Food Premises – local municipality
 Halaal

Signed by customer: _____ Name: _____ (print)

Company Stamp:

NB: As at 01 February 2011, the product & packaging details & photographs are not final. Therefore critical details must be confirmed with the manufacturer prior to placement of orders by new customers. Additionally, there may appear information in this document which does not yet reflect on the packaging. The manufacturer apologizes for any inconvenience this may cause & will rectify such discrepancies once in full production.