

### Product Specification

<b>Product:</b>	Springcool Dairy Ice Cream 12x1LT.	<b>Issue Number:</b>	4
<b>Resource Number:</b>	0860409	<b>Issue Date:</b>	17/01/2019

- Product Description:** Complete Long Life Liquid Dairy Ice Cream Mix
- Uses / Benefits:** Long Life. Ambient Stable. Ready to use in soft serve ice cream machines.
- Packaging:** 12x 1 Litre Aseptic Carton.
- Shelf Life:** 9 months from date of manufacture.
- Ingredients:** Skimmed **Milk**, Cream (12%) (**Milk**), Sugar, Emulsifier: E471, Stabilisers: E466, E412, E407, E401, E410, Vanilla Flavouring.
- Allergy Advice:** For allergens, see ingredients in **bold**

#### Nutritional Information:

##### Approximate Composition

Nutrient	Per 100	Per
Energy	599kJ/ 143kcal	kJ/kcal
Fat	6.2g	g
-of which saturates	4.1g	g
Carbohydrate	17.8g	g
-of which sugars	17.8g	g
Protein	4g	g
Salt	0.15g	g

Salt content is exclusively due to the presence of naturally occurring sodium

- Instructions for Use:** Shake well before use. This product may be used to produce soft serve dairy ice cream or milkshakes.  
Ice Cream: Pour into a commercial ice cream machine and follow the manufacturer's instructions.  
Milkshake: Mix one part Dairy Ice Cream Mix with one part milk. Pour into a commercial milkshake machine and follow the manufacturer's instructions.
- Storage Instructions:** Store in a cool dry place below +20°C. Once opened chill to below +4°C and use within 3 days.

<b>Suitable For:</b>					
Coeliacs	Yes	Kosher	No	Vegans	No
Halal	Yes	Lactose Intolerance	No	Vegetarians	Yes

<b>Free From:</b>					
Celery	Yes	GM Ingredients	Yes	Nuts	Yes
Cereals containing Gluten	Yes	Lupin	Yes	Peanuts	Yes
Crustaceans	Yes	Milk	No	Sesame Seeds	Yes
Eggs	Yes	Molluscs	Yes	Soybeans	Yes
Fish	Yes	Mustard	Yes	Sulphur Dioxide	Yes

### Analytical Information

<b>Appearance / Colour:</b>	Pale cream, comparable with accepted standard
<b>Flavour:</b>	Clean, creamy, sweet, free from rancidity and taints
<b>Foreign Matter:</b>	Absent
<b>Fat:</b>	6.2+/-1% (Gerber)
<b>Total Solids:</b>	30% +/- 1%
<b>Microbiological:</b>	The product is sterilised by UHT treatment and aseptically packed. As such it is commercially sterile. Sterility is assured by incubation of representative batch samples at 32°C for 3 days prior to analysis by enzymatic bioluminescence.
<b>Processing:</b>	Sterilised by UHT treatment. Packed under aseptic conditons.
<b>Coding:</b>	<b>Production Code:</b> Machine/Year/Day of Year/Time <b>Best Before:</b> DD-MM-YYYY
<b>Legislation:</b>	The product meets all relevant UK & EC legislation

***Please note: Lakeland Dairies assume that where the content of the above specification is not queried, or the specification is not rejected by the customer, the customer has accepted the specification and the product manufactured in accordance with it.***