

Product Specification

Product:	Kelly's Soft Dairy Ice Cream Mix 12x1LT	Issue Number:	8
Resource Number:	0860406	Issue Date:	29/01/2021

Production Site: Newtownards **Commodity Code:** 21050091

Inner Barcode 5018045913358 Outer Barcode: 05010652604063

Gross Weight 13.51 Net Weight: 13.01

Palletisation: Cases per layer: 15 Outer case dimensions: 391mm x 201mm x 169mm

Layers on pallet: 5 Qty on pallet: 75

Product Description: UHT Soft Dairy Ice Cream Mix

Uses / Benefits: Dairy ice cream mix for commercial soft serve ice cream machines.

Packaging: 12 x 1 Litre Aseptic Carton

Shelf Life: 9 months from date of manufacture.

Ingredients: Skimmed Milk, Cream (15%) (Milk), Sugar, Maltodextrin, Emulsifier E471,

Stabilisers E466, E412, E407, E401, E410, Acidity Regulator E331, Flavouring, Colour

E160b(ii).

Allergy Advice: For allergens, see ingredients in **bold**

Nutritional Information:

Approximate Composition

Nutrient	Per 100g		
Energy	636kJ/ 152kcal		
Fat	7.5g		
-of which saturates	2.9g		
Carbohydrate	17.4g		
-of which sugars	12.2g		
Protein	3.7g		
Salt	0.07g		

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

Instructions for Use: For use in ice cream machines. Please refer to machine operating instructions.

Shake well before use.

Storage Instructions: Store in a cool dry place below +20°C. Once opened, keep refrigerated (below

+5°C) and use within 3 days.



Suitable For:					
Coeliacs	Yes	Kosher	No	Vegans	No
Halal	Yes	Lactose Intolerance	No	Vegetarians	Yes
Halal Certified	No				

Free From:							
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

Appearance / Colour: Pale cream as per standard

Flavour: Creamy sweet dairy vanilla flavour. Free from foreign odours

and taints.

Foreign Matter: Absent

Fat: 7.5%

Microbiological: 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.

Processing: Prepared and processed according to GMP. The product

meets all relevant EC legislation

Coding: Production Code: Machine/Year/Day of Year/Time

Best Before: DD/MM/YYYY

Legislation: 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.