

Chocolate

COMPANY NAME & ADDRESS	Morelli Ice Cream Ltd Unit 27, Sperrin Business Park Coleraine Co. Londonderry Northern Ireland BT52 2DH	<u>Technical</u> Arnaldo Morelli <u>Contact Details:</u> 028 7035 7155
PRODUCT NAME	Chocolate	
VOLUME OF PRODUCT	4.75 Ltr, 4Litre, 125ml with spoon in lid	
DESCRIPTION	A Milk Chocolate Flavoured Ice Cream	
COUNTRY OF MANUFACTURE	Northern Ireland	
ORIGIN OF INGREDIENTS	Water	UK
	Granulated Sugar	UK
	Skimmed Milk Powder	UK
	Dried Glucose Syrup	BEG, FR, NL
	Double Cream	NI / ROI
	Cocoa Powder	Italy
	Cocoa Mass	Belgium
	Inverted Sugar	BEG, FR, NL
	Emulsifiers & Stabilisers	Denmark
	Coffee Paste	Italy
	Citric Acid	Belgium
	Vanilla Flavouring	UK
SHELF LIFE	18 months from production date.	
TRACEABILITY CODE	Use by date	

INGREDIENTS DECLARARTION

Reconstituted Skimmed **Milk**, Double Cream (**Milk**), Sugar, Dried Glucose Syrup, Cocoa Mass, Cocoa Powder, Inverted Sugar, Emulsifiers & Stabilisers (E477, E471, Locust Bean gum, Guar gum), Coffee Paste (Glucose Syrup, Sugar Syrup (Sugar, Water), Coffee Paste, Sugar Crisps, Acidifier (Citric Acid), Salt), Vanilla Flavourings

Morelli's Ice Cream
PRODUCT SPECIFICATION

NUTRITIONAL INFORMATION	Typical Values per 100g	
	Energy	984KJ
Total Fat	13.5g	
Of which saturates	8.5g	
Carbohydrate	24.3g	
Of Which Sugars	19.8g	
Protein	4.7g	
Salt	0.02g	

ALLERGEN INFORMATION		
For Ingredients Containing Allergens, Please See Ingredient Highlighted In Bold Products May Contain Nuts.		
WARNINGS		
STORAGE		
Product Must Be Stored & Distributed at -18C, Once Opened Please Consume Within 1 Month		
Packaging		
MICROBIOLOGY STANDARDS		
	Satisfactory	Unsatisfactory
TVC (Total Colony Count at 30°C)	<10 ³ cfu/g	>10 ⁵ cfu/g
Coliforms (Presumptive)	<100 cfu/g	>100 cfu/g
Enterobacteriaceae (Presumptive)	<100 cfu/g	>100 cfu/g

Signed on Behalf of	Morelli's Ice Cream	Signed on Behalf of	Customer
Name		Name	
Position		Position	
Date		Date	
Signature		Signature	

Morelli's Ice Cream
PRODUCT SPECIFICATION

Authorised By: Arnaldo Morelli	Issue Date: 22/09/2025
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