



SPECIFICATION

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| PRODUCT | Water Melon Flavoured Slush 1+5 |
| ORGANOLEPTIC ACIDITY as CITRIC ACID | Characteristic Juicy Melon 1.5 % w/v |
| PRESERVATIVE | 900 mg per litre Sodium Benzoate. |
| INGREDIENTS | Water Sugar Glycerine (Vegetable Base) Citric Acid Flavourings (Natural/Nature identical) Ponceau 4R |
| GENERAL USES | Slush Machines or Ice Lolly Moulds. |

HEALTH & SAFETY DATA SHEET

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|----------------------|--|
| PRODUCT | Water Melon Flavoured Slush 1+5 |
| STORAGE | Store in a cool dry place away from sunlight. |
| SHELF LIFE | Minimum of 24 months from date of manufacture. |
| NON HAZARDOUS | Intended for human consumption after dilution 1 part Syrup to 5 parts water. Then Freeze in slush machine or Ice Lolly Moulds. |

ALLERGEN INFORMATION

Section 1: Does the product contain any of the following, including any possible source of cross contamination or carry over?

| | Y/N | If yes give details |
|---|-----|---------------------|
| Celery and celery derivatives | N | |
| Cereals and cereal derivatives containing gluten ie Barley, Kamut, Oats, Rye, Spelt & Wheat) and their derivatives ** | N | |
| Egg and egg derivatives | N | |
| Fish, crustaceans and their derivatives | N | |
| Lupin and lupin derivatives | N | |
| Maize and maize derivatives | N | |
| Milk and milk derivatives (including Lactose) | N | |
| Molluscs and their derivatives | N | |
| Mustard and mustard derivatives | N | |
| Nuts and products thereof (including Nut oils) ++ | N | |
| Peanuts and peanut derivatives | N | |
| Sesame seeds and derivatives (including Sesame oil) | N | |
| Soya and soya derivatives (including Soya lecithin) | N | |
| Sulphur Dioxide and Sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO ² | N | |

** Wheat based glucose syrups including dextrose, caramel and other products are excluded from the allergen labelling requirements of Directive 2007/68/EC

++ Note the following are **not** considered Nuts/Seeds: All fully refined Nut or Seed oils (i.e.Degummed, Neutralised, Bleached and Deodourised), Palm and Palm Kernel Oils, Coconut and Coconut oils, Nutmeg.

Section 2: Is this product free from the following

| | Y/N | If yes give details |
|---|-----|---------------------|
| Aspartame | Y | |
| Additives (E' Numbers etc) | N | E330 |
| Benzoates | N | E211 |
| BHA/BHT | Y | |
| Cocoa | Y | |
| Coriander | Y | |
| Fruit and fruit derivatives | Y | |
| Glutamate | Y | |
| Legumes and Pulses | Y | |
| Monosodium Glutamate (MSG) | Y | |
| Meat and meat derivatives | Y | |
| Pork and pork derivatives | Y | |
| Synthetic Colours including Azo and Coal tar dyes | N | E124 |

Section 3: Genetic Modification

| | Y/N | Details |
|---|-----|---------|
| Does the product or any of its ingredients contain any maize or soya products? | N | |
| Does the product or any of its ingredients contain any genetically modified material (whether active or not) Please identify ingredients which contain such materials | N | |
| Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? Please identify any such ingredient | N | |
| Is the product or any of its ingredients produced from, but not containing any genetically modified material? Please identify those ingredients, which are produced from such materials. | N | |
| Have genetically modified organisms been used as processing aids or additives used in connection with the production of these ingredients? Please identify any such processing aids or additives | N | |
| Have genetically modified organisms been used to produce processing aids or additives (GMO not present in aid or additive when in use) which are subsequently used in production of this product or any of its ingredients? Please identify any such processing aids or additives. | N | |
| Have genetically modified organisms been used as animal feed for any of the ingredients within the product? Please give details. | N | |

NUTRITIONAL INFORMATION

| | Per 100g as Sold | Source of Data |
|---------------------------|------------------|----------------|
| Energy kj | 136 | Calculation |
| Energy kcal | 33 | Calculation |
| Alcohol | 0 g | Calculation |
| Protein | 0 g | Calculation |
| Available Carbohydrates | 7.2 g | Calculation |
| Of Which Sugars | 6.2 g | Calculation |
| Of Which Starch | 0 g | Calculation |
| Total Fat | 0 g | Calculation |
| Of Which Saturates | | Calculation |
| Of Which Mono-unsaturated | | Calculation |
| Of Which Poly-unsaturated | | Calculation |
| Of Which Trans | | Calculation |
| Fibre | 0 g | Calculation |
| Sodium | 0 mg | Calculation |
| Salt | 0.01 g | Calculation |

TO THE BEST OF OUR KNOWLEDGE THE INFORMATION IS CORRECT AT THE TIME OF ISSUE.

WE ADVISE CUSTOMERS TO SEEK CONFIRMATION BY LABORATORY AS THE ABOVE INFORMATION IS PROVIDED BY CALCULATION ONLY AND MAY NOT BE COMPLETELY ACCURATE.