



## PRODUCT SPECIFICATION

### Legal name

Crusha Chocolate Flavour Milkshake Mix

### Description

Homogeneous liquid sugar blend containing cocoa powder, manufactured to give a product with a detectable taste of chocolate when tasted either undiluted or diluted with milk.

The syrup is non-viscous with visible suspended particulate matter.

Conforms to all relevant statutory requirements (UK & EU Regulations).

### Ingredients

Water, Sugar, Fat Reduced Cocoa Powder (3.5%), Acid (Lactic Acid), Acidity Regulator (Trisodium Citrate), Preservative (Potassium Sorbate) Stabiliser (Xanthan Gum).

### Allergen Advice

None.

### Warning/Advice

SO<sup>2</sup> present at less than 10ppm

Not Halal or Kosher

Suitable for Coeliacs

### Country of Origin

Manufactured in UK from ingredients of various Origin

### Weight

1 litre

### Organoleptic properties

<b>Visual Appearance</b>	Brown, non-viscous liquid with visible suspended particulate matter from the cocoa powder.
<b>Colour</b>	Brown.
<b>Taste and Odour</b>	When tasted undiluted the product has a sweet taste with a typical flavour of cocoa powder and a cocoa aroma.  When diluted with milk (25 ml syrup: 175 ml semi skimmed milk) the mixture has a characteristic sweet taste and aroma of cocoa powder.
<b>Texture</b>	Non-viscous liquid.

<b>Key Parameters</b>		
<i>For example: Water Activity, Brix, Specific Gravity, Mean Aperture, Heavy Metals, Mycotoxins, etc.</i>		
<b>Chemical / physical analysis</b>	<b>Range</b>	<b>Method</b>
Density (g/ml)	less than 1.2	Densitometer/20°C
pH	3.8-4.1	pH electrode (20°C)
Soluble solids (%)	34-35	Digital refractometer (20°C)
Heavy metals: * Arsenic (mg/kg) * Lead (mg/kg) * Copper (mg/kg)	1.0 0.5 2.0	Atomic Absorption Spectroscopy

<b>Microbiological analysis</b> (Using standard microbiological methods)	
<b>Micro-organism</b>	<b>Typically</b>
<i>Total Viable Count (CFU per gram)</i>	Less than 100
<i>Yeasts and Moulds (CFU per gram)</i>	Less than 100
<i>Salmonella (CFU per 25g)</i>	Not detected
<i>E. coli (CFU per gram)</i>	Not detected
<i>Staphylococcus aureus (CFU per gram)</i>	Not detected

<b>Nutrition Data</b>			
	<b>Typically 100g provides:</b>	<b>Typical values per 25ml of syrup diluted in 175ml semi-skimmed milk</b>	<b>Source of data (Analysis / Calculation / Literature (state which))</b>
Energy (kJ)	580	496	Analysis
Energy (kcal)	137	117	Analysis
Protein (g)	1.1	6	Analysis
Carbohydrate (g)	31.5	16	Analysis
of which sugars (g)	30.7	16	Analysis
of which starch (g)	0.8	n/a	Analysis
Fat (g)	0.5	3.2	Analysis
of which saturates (g)	0.3	2.0	Analysis
of which mono-unsaturates (g)	0.2	1.0	Analysis
of which poly-unsaturates (g)	0g	0g	Analysis
Fibre AOAC (g)	1.1	0.28	Analysis
Sodium* (g)	0.05	0.09	Analysis
*Equivalent as Salt (2.5 x sodium) (g)	0.13	0.22	Analysis
Moisture (g)	65.3	-	Analysis
Ash (g)	0.5	-	Analysis

<u>Food Allergens</u>	Yes/No/MC (May contain)
<b>Product contains?</b>	
Peanuts and products thereof	No
Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan Nut, Brazil Nut, Pistachio Nut, Macadamia Nut and Queensland Nut and products thereof	No
Sesame seed and products thereof	No
Milk (including lactose) and products thereof	No
Egg and products thereof	No
Fish and products thereof	No
Crustaceans and products thereof	No
Soya and products thereof	No
Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof	No
Celery and products thereof	No
Sulphur dioxide and sulphites at levels above 10mg/kg or 10mg/litre expressed as SO <sub>2</sub> and products thereof	No
Mustard and products thereof	No
Lupin and products thereof	No
Molluscs and products thereof	No

<b>The following are not used during any part of the manufacturing and packaging process unless marked with an X:</b>					
	Contains (X)		Contains (X)		Contains (X)
Processing aids		Natural flavourings		Genetically Modified Organisms	
Natural colourings		Artificial flavourings		Products made from or made by GMO's	
Artificial colourings		Nature identical flavourings		Milk or meat from cloned animals	
Colours (E110, E104, E122, E129, E102 or E124)		Flavour enhancers		Meat	
Azo dyes		Sugar alcohols (Polyols)		Animal derivatives	
Gelling agents		Hydrogenated or Partially Hydrogenated Fat		Phenylalanine	
Emulsifiers		Palm Oil from a non-sustainable source		Enzymes	
Stabilisers	x	Preservatives	x	Nano particles	
Thickeners		Antioxidants		Seeds / seed derivatives	
Acidity regulators	x	Flour treatment agents		Mineral Hydrocarbons	
Firming agents		Raising agents		Caffeine	x
Humectants		Anti-caking agents		Irradiated materials	
Sweeteners					

<b>Suitable for:</b>	
Vegetarians	Yes
Vegans	Yes

**Storage**  
 Crusha can be stored in an ambient, dry environment for 24 months. It can also be stored chilled in a refrigerator (3-5C) for up to one month.

**Usage instructions**  
**Get Your Shake on...**  
  
**Why Not Try a Thick Shake:** The ultimate thick 'n' creamy diner-style shake! Just blitz 3 tbsp. Of Crusha with 2/3rds of a glass of milk and 3 scoops of vanilla ice cream.  
  
**Make a Simple Shake:** Just throw 2 tbsp. Of Crusha into 2/3rds of a glass of semi-skimmed milk, or your favourite milk alternative and mix it up.

**Shelf-life**  
 Ambient: Maximum 24 months from date of production if good storage conditions are observed.  
  
 Chilled storage: Crusha can be stored chilled for up to one month. If refrigerating once opened keep in the fridge and use within 1 month.