	CBS	C250CAN12	- TrueStart Sa	Ited Carame	el Cold Bre	w Coffee	12x250n	nl
Ingredients Declaration					Unit SKU			
Water, Arabica coffee, Natural flavour			rs,Sea Salt, Tartari	c acid	CBSC250C	AN		
Allergen I	nformation				Case SKU			
None					CBSC250C	AN12		
Nutrition	al Informatio	n			Packaging			
		Per 100g	Per serving 250ml can	Unit		ì	TINELY ENERGIS	
		13	33	kJ		e°		
Energy		3	8	kcal				
Fat		0	0	g				
of whic	h saturates	0	0	g		ID	HECTADI	
Carbohydrates		0.6	2	g		IN IA2	TED CADAMEL	
	h sugars	0	0	g		CO	LD BREW COFFEE	
Fibre		0	0	g				
Protein		0	0 125	g				
Salt		0.05	0.125	g				
Nutrition	Claims				GMO State	us		
Vegan					All our products are GMO free			
Vegetaria	n							
Gluten Free				Country of	f Origin			
					UK			
Microbiological Testing					Organolep	tic Charact	teristics	
Micro-org	ganism	Max. value	Method	Frequency	Criteria	Target		
TVC		1 cfu/ml	Accredited lab	Batch		Brown liquid		
Enteroba	cteriacae	10 cfu/g	Accredited lab	Batch	Colour	Light/mid		
		2 cfu/ml	Accredited lab	Batch Batch	Texture Flavour	Water-like	eliquia eshing coff	oo drink
		2 cfu/ml		Dattii		Light, rem	estillig com	ee ariik
Mould	n l	2 cfu/ml		Ratch	- Indian	with calter	d caramal f	lavours
Mould Listeria sp	ор	Abs in 25g	Accredited lab	Batch Batch	- Indoor	with salte	d caramel f	lavours
Mould Listeria s _i E.Coli		Abs in 25g 10 cfu/g	Accredited lab Accredited lab	Batch Batch Batch				
Mould Listeria s _i E.Coli		Abs in 25g	Accredited lab	Batch			d caramel f r each batc	
Yeast Mould Listeria sp E.Coli Salmonel Handling		Abs in 25g 10 cfu/g	Accredited lab Accredited lab	Batch		ternally fo		
Mould Listeria sp E.Coli Salmonel Handling	la Instructions	Abs in 25g 10 cfu/g Abs in 25g	Accredited lab Accredited lab	Batch Batch	* Tested in	ternally fo	r each batc	
Mould Listeria sp E.Coli Salmonel Handling	la Instructions	Abs in 25g 10 cfu/g Abs in 25g	Accredited lab Accredited lab Accredited lab	Batch Batch	* Tested in Storage In Store in a	structions	r each batc	h
Mould Listeria sp E.Coli Salmonel Handling Enjoy ice	Instructions cold. Straight	Abs in 25g 10 cfu/g Abs in 25g	Accredited lab Accredited lab Accredited lab or poured over ic	Batch Batch	* Tested in Storage In Store in a concept where the store in a concept when the stor	structions	r each batc	h Dnce opened,
Mould Listeria sp E.Coli Salmonel Handling Enjoy ice Commod	Instructions cold. Straight	Abs in 25g 10 cfu/g Abs in 25g	Accredited lab Accredited lab Accredited lab or poured over ic	Batch Batch	* Tested in Storage In Store in a c keep refrig	structions cool and da	r each batc ark place. C	h Dnce opened,
Mould Listeria sp E.Coli Salmonel Handling Enjoy ice Commod	Instructions cold. Straight	Abs in 25g 10 cfu/g Abs in 25g	Accredited lab Accredited lab Accredited lab or poured over ic	Batch Batch	* Tested in Storage In Store in a c keep refrig	structions	r each batc ark place. C	h Dnce opened,
Mould Listeria sp E.Coli Salmonel Handling Enjoy ice Commod 21011292	Instructions cold. Straight ity Code	Abs in 25g 10 cfu/g Abs in 25g	Accredited lab Accredited lab Accredited lab or poured over ic	Batch Batch	* Tested in Storage In Store in a c keep refrig	structions cool and da	r each batc ark place. C	h Dnce opened,
Mould Listeria sp E.Coli Salmonel Handling Enjoy ice Commod 21011292	Instructions cold. Straight	Abs in 25g 10 cfu/g Abs in 25g	Accredited lab Accredited lab Accredited lab or poured over ic	Batch Batch	* Tested in Storage In Store in a c keep refrig	structions cool and da gerated and s from pack	r each batc ark place. C	h Dnce opened,
Mould Listeria sp E.Coli Salmonel Handling Enjoy ice Commod 21011292	Instructions cold. Straight ity Code	Abs in 25g 10 cfu/g Abs in 25g	Accredited lab Accredited lab Accredited lab or poured over ic UK VAT Zero-Rated	Batch Batch	* Tested in Storage In Store in a c keep refrig Shelf Life 18 Months	structions cool and da gerated and	r each batc ark place. C	h Dnce opened,
Mould Listeria sp E.Coli Salmonel Handling Enjoy ice Commod 21011292	Instructions cold. Straight lity Code	Abs in 25g 10 cfu/g Abs in 25g from the can,	Accredited lab Accredited lab Accredited lab or poured over ic UK VAT Zero-Rated Gross Weight	Batch Batch e Height	* Tested in Storage In Store in a c keep refrig Shelf Life 18 Months Width	structions cool and da gerated and s from pack	ark place. C	Dince opened, nin 24 hours
Mould Listeria sp E.Coli Salmonel Handling Enjoy ice Commod 21011292 Shipping	Instructions cold. Straight ity Code 220 Information Content	Abs in 25g 10 cfu/g Abs in 25g from the can, Net Weight (Kg)	Accredited lab Accredited lab Accredited lab or poured over ic UK VAT Zero-Rated Gross Weight (kg)	Batch Batch Height (mm)	* Tested in Storage In Store in a control keep refrigite Shelf Life 18 Months Width (mm)	structions cool and da gerated and s from pack	r each batconk place. Consider the drink with sing	Layout