

ABN 54 007 528 574

PRODUCT INFORMATION SHEET

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NO ADDED SUGAR CAROB coated CHERRY SLICE

PRODUCT CODE:	ENCCS35 ENCCS12
BARCODE:	9316079943591 9316079923449
DESCRIPTION:	An approx 2 cm square piece of smooth, no added sugar
Colour and Texture:	carob coated soft, moist, cherry fruit based centre. Dark
	cherry puree from the Adelaide Hills is used. The natural
	colour of the puree gives the centre its colour. No artificial
	colouring is used.
INGREDIENTS:	Sugar, dried fruit, cherry puree (20%), glucose, low-fat milk
	solids, palm kernel oil, coconut, carob solids (4%), emulsifier
	(soy lecithin), citric acid, flavour. NO COLOUR.
BRAND NAME	Sold under the brand name of Lewis Wholesome Foods
PACKAGING:	Packed in 3.5 kg and 12 kg cartons with inner plastic lining.
LABELLING:	Name, net weight, best before date, batch number, list of
	ingredients, barcode, warnings.
STORAGE &	Dry, infestation free environment. Temperature ranging from
TRANSPORTATION:	20°C to 24°C, max temp 25°C. With these conditions shelf life
	is 12 months from date of manufacture.
NUTRITIONAL	Energy 1544 Kj
ANALYSIS per 100 gm:	Protein 4 gm
	Fat Total 16 gm
	Saturated 15 gm
	Carbohydrate 53 gm
	Sugars 43 gm
	Sodium 42 mg
	Potassium 424 mg
CONSUMER GROUP	Peanuts and almonds are roasted at our manufacturing site;
ALLERGENS:	we do not recommend this product for consumers who are
SUSTAINABILITY	allergic to nuts.
	* Palm kernel oil is third party certified segregated
	sustainably grown. Free from trans fatty-acids
	Centre contains sugar, the carob is made without added
	sugar. Dried fruit preserved with sulphur dioxide and may be
	present in final product. Cherry puree is preservative free.
	Product is GMO and Gluten free.
	ALLERGENS: SOY, MILK DERIVATIVES, LACTOSE
MANUFACTURE:	Manufactured exclusively at 7 Brown Street Rosewater SA
	5013 from Australian and imported ingredients.
	AUSTRALIAN CONTENT: 60%
COMPANY CONTACT:	For any issue relating to this product contact Evan Peters
	(Managing Director)
LAST UPDATE:	2 nd NOVEMBER 2020