Product Specification

50771 Round white/pink 2,5g nafnac



PRODUCTION LOCATION

Astra Faam Harlingen Hermesweg 4 8861 VN Harlingen Netherlands

pid@astrasweets.com

1. LEGAL NAME + GENERAL PRODUCT DESCRIPTION

GB - Sugar Confectionery - Marshmallows.

Soft aerated candy, based on sugars and gelatine, in different colours and flavours.

2. INGREDIENTS DECLARATION
Ingredients: glucose-fructose syrup, sugar, water, gelatine, anti-caking agent: maize starch; colour: E162; flavouring

3. PRODUCT CHARACTERISTICS

4. INGREDIENTS AND PERCENTAGES				
Ingredient	E-number	%	Origin	
glucose-fructose syrup		46,05	Maize / Wheat	
sugar		32,72	Sugar beet	
water		12,30		
gelatine			Pork	
anti-caking agent				
maize starch			Maize	
colour				
beetroot red	E162		Natural	
flavouring				
flavouring			Natural	
PROCESSING AID				
glycerol	E422		Rapeseed / Vegetable oil	

5. PHYSICAL AND CHEMICAL CHARACTERISTICS				
	Value	Unit	Method	
Moisture content	19	%	Calculated	
Aw value	0,70 (0,65 - 0,75)		Aw decagon	
pH value	5,3 (4,5 - 6,0)		pH Knick	
Piece weight	2,5 (2,1 - 2,9)	g	Balance	
Length	16 (14 - 18)	mm	Rule	
Width	16 (14 - 18)	mm	Rule	
Height	25 (22 - 28)	mm	Rule	
Ammonium salt content	0,00	g/100g	Calculated	
Glycyrrhizin content	0,00	g/100g	Calculated	

6. AVERAGE NUTRITIONAL VALUES (calculated values !)						
Nutrient	Per 100g		1 portion (25g)		% (25g)*	
Energy kJ:	1.379	kJ	345	kJ	4	%
Energy kcal:	324	kcal	81	kcal	4	%
Fat:	< 0,5	g	< 0,5	g	<1	%
of which -saturates:	< 0,1	g	< 0,1	g	<1	%
-mono-unsaturates:	< 0,1	g				
Carbohydrate:	76	g	19	g	7	%
of which -sugars:	65	g	16	g	18	%
polyols:	< 0,5	g				
-starch:	3,0	g				
-oligosaccharides:	8,1	g				
Fiber:	< 0,5	g				
Protein:	4,7	g	1,2	g	2	%
Sodium:	0,00	g				
Salt:	< 0,01	g	< 0,01	g	<1	%

^{*}Reference intake of an average adult (8.400 kJ / 2.000 kcal).

7. MICROBIOLOGICAL VALUES			
	Max. Value	Unit	Method
Total aerobic bacterial count	1.000	cfu/g	ISO 4833-1
Yeasts and moulds	100	cfu/g	ISO 21527-1 & ISO-21527-2
Enterobacteriaceae	100	cfu/g	Derived from ISO 21528-2
Salmonella	0	cfu/25g	ISO 6579-1

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8. ORGANOLEPTIC CHARACTERISTICS

Round Appearance: Smell: Vanilla Soft Texture:

Taste: see section Colors and Tastes

9. COLOURS A	ND FLAVOURS				
Colour	Description	E-number	Colour	Origin	Taste
red	beetroot red	E162	red	Natural	
	vanilla flavour N			Natural FTNF	vanilla
white	vanilla flavour N			Natural FTNF	vanilla

Carriers flavourings	Value	Max. Value	Unit	
E1518 Triacetin	0	3.000	ppm	
E1520 Propylene glycol	2.108	3.000	ppm	
E1505 Triethyl citrate	0	3.000	ppm	
E1517 Diacetin	0	3.000	ppm	
E1519 Benzyl alcohol	0	250	ppm	

Chemical Characteristics	Value	Max. Value	Unit	
Aluminum	0	70	ppm	

10. ALLERGENS		
Allergen	Recipe without	Recipe with
Cereals containing gluten and products thereof 1	X	
Wheat	X	
Crustaceans and products thereof	X	
Eggs and products thereof	X	
Fish and products thereof ³	X	
Peanuts and products thereof	X	
Soybeans and products thereof ³	X	
Milk and products thereof	X	
Nuts and products thereof	X	
Celery and products thereof	X	
Mustard and products thereof	X	
Sesame seeds and products thereof	X	
Sulphur dioxide and sulphites ²		X
Lupin and products thereof	X	
Molluscs and products thereof	X	
Vegetarian	X	
Vegan	X	
GMO free		X

Recipe with gluten, the end product contains <20 ppm of gluten.
 Recipe with sulphite, the end product contains <10 ppm of sulfite.
 When >10 ppm sulphite present, this is entered in the section 3. PRODUCT CHARACTERISTICS (contains sulphite) and declaration is mandatory.
 Recipe with fish and/ or soy, this is exempted from allergen labelling by Regulation (EU) 1169/2011.

11. PACKING FEATURES

Used packaging materials meet on the requirements of all legislation and EC regulations and their adjustments.

LOT number Example LH18126A Lot number

Place of production / packing Н 18 (2018) Year Day of the year 126 Packaging machine

12. STORAGE CONDITIONS		
Temperature min max.	10-25 °C	
Humidity min max.	40-80 %	
Protect from light, heat and moisture		

13. SHELF LIFE	
Packaging date +	12 months

14. POSSIBLE VULNERABLE USERS

Consumers who are oversensitive to one of the ingredients and/or additives used.

15. LEGISLATION

Produced with raw materials that meet the requirements of EC laws and regulations and their adjustments.

16. REMARKS

This specification will be send to you by e-mail.

Remarks can be made until one month after sending the specification.

If we do not receive any reaction to the specification during this period, the specification well be approved in silence.

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