


BRANDED PRODUCT SPECIFICATION

	BRAND	RUFFLES
	PRODUCT	RASPBERRY RUFFLES MULTIPACK (5 BARS)
	PACK FORMAT	24 x130g (5x26g e)
	SKU NO.	JAME031
	MANUFACTURING SITE	YORK (8002996)

PRODUCT NAME	RASPBERRY RUFFLES MULTIPACK (5 BARS)
LEGAL NAME	Raspberry Flavour Coconut Fondant Bars Covered in Dark Chocolate
INGREDIENT DECLARATION - current	Sugar, Dark Chocolate (20%) [Sugar, Cocoa Mass, Cocoa Butter, Fat-Reduced Cocoa Powder, Emulsifier (SOYA Lecithins)], Desiccated Coconut (19%), Glucose Syrup, Colour (Beetroot Red), Flavouring, Invertase, Acid (Citric Acid). Dark chocolate contains: cocoa solids 45% minimum.

INGREDIENTS	% Range	Grade	Country(s) of Origin	Supplier
Glucose Fondant (G1018)	50-60	The product is a white homogeneous solid paste and consists of finely crystallised sucrose and glucose syrup with neutral sweet taste. Consists of Sugar (beet), Glucose Syrup (wheat) and main potable water. Sulphites <10ppm. Recommended storage temperature 15 – 25 °C. Shelf life 374 days.	Belgium, France, Netherlands, Poland	Valeo Confectionery
Liquid Chocolate (RA0022)	15-25	Liquid chocolate with a brown colour and sweet cocoa taste and aroma, with a smooth free flowing texture. Consists on Sugar (beet/cane), Cocoa Mass, Cocoa Butter, Fat Reduced Cocoa Powder, Emulsifier (Soya Lecithin). May contain traces of milk. Contain 45% min cocoa solids. Recommended storage temperature 45 – 60 °C. Shelf life 28 days.	UK, Argentina, Austria, Belgium, Brazil, Cameroon, Colombia, Cote d'Ivoire, Dominican Republic, Ecuador, Germany, Ghana, India, Mauritius, Mozambique, Netherlands, Nigeria, Peru, Poland, Reunion, Zambia	Valeo Confectionery
Desiccated Coconut (Coconut, Sulphur Dioxide). (RZ0002)	15-25	Medium Desiccated Coconut is the de shelled, pared, washed, milled, blanched, dried, sifted and hygienically packed meat of the fresh and mature fruit of Coconut. It has a white colour with mild and sweet taste and aroma that is characteristic of Coconut. Recommended storage temperature 4 – 30 °C. Shelf life 365 days.	Philippines	Valeo Confectionery
Raspberry Flavouring (RE0260)	<2	Natural Raspberry Flavouring with other Natural Flavourings or or Flavouring. Consists of Propylene Glycol (E 1520), Water, Natural Flavouring Preparations, Natural Flavouring Substances. Natural flavouring by Regulation (EC) No 1334/2008 with less than 95% derived from named source. Recommended storage temperature 4 – 25 °C. Shelf life 180 days.	UK, France, Germany, Netherlands	Valeo Confectionery

Beetroot Red Colour (RC0024)	<2	Colour : E162, Colour : Beetroot Red or Colour : Betanin. The concentrated juice of red beetroot (Beta vulgaris). Consists of Beetroot juice concentrate (E162), Ascorbic acid (E 300 – maize derived), Monopropylene glycol (E 1520 - synthetic). Recommended storage temperature 5 – 10 °C. Shelf life 182 days.	UK, China, France, Germany, Netherlands, Poland, Spain	Valeo Confectionery
Citric Acid (RH0017)	<2	E 330 - Citric Acid Monohydrate consists of colourless crystals or a white, granular to fine powder, practically odourless, with a strong acid taste. Derived from maize, sugar beet and cane. Recommended storage temperature 10- 25 °C. Shelf life 730 days.	Belarus, Belgium, China, Egypt, France, Germany, Poland, Turkey, Russia, Ukraine	Valeo Confectionery
Invertase (G0312)	<2	Invertase contains the enzyme invertase (Beta-D fructofuranosidase) which hydrolyses sucrose to give fructose and glucose. The enzyme is derived from a selected strain of Saccharomyces cerevisiae. Consists of Glycerol, Water and Enzyme. Recommended storage temperature 1 – 10 °C. Shelf life 730 days.	Ireland	Valeo Confectionery

NUTRITION (Typical values as supplied)	Per 100g	Per serving		Per 100g	Per serving
Energy (kJ)	1930	502	Carbohydrate (g)	67.3	17.5
Energy (kcal)	460	120	Of which sugars (g)	61.8	16.1
Fat (g)	19.3	5.0	Of which starch (g)		
Of which saturates (g)	15.4	4.0	Fibre (AOAC) (g)	3.6	0.9
Of which monounsaturates (g)			Protein (g)	2.6	0.7
Of which polyunsaturates (g)			Sodium (g)		
Of which trans- fatty acids (g)			Salt equivalent (g)	0.05	0.01
Serving size (g)	26g per bar		Determined by:	CALCULATION HG	
FIR Nutritional Information in Bold					

MANDATORY ALLERGENS	Yes/No	May contain traces Yes/No	Comments
Cereals containing gluten	No	No	Glucose syrup exempt from declaration in the EU, <20PPM.
Gluten	No	No	Glucose syrup exempt from declaration in the EU, <20PPM.
Soya	Yes	-	Soya Lecithin used as an emulsifier in the chocolate.
Peanuts	No	No	
Nuts	No	No	
Sesame	No	No	
Lupin	No	No	
Milk	No	Yes	May contain - Dairy products manufactured on the same line.
Eggs	No	No	

Sulphites >10mg/kg	No	No	Sulphites <10ppm
Celery	No	No	
Mustard	No	No	
Fish	No	No	
Crustaceans	No	No	
Molluscs	No	No	

DIETARY SUITABILITY	Yes/No	Comments
Vegetarian	Yes	
Vegan	No	May contain traces of milk
Coeliac	Yes	<20ppm, Not tested
Halal	No	Not certified.
Kosher	No	Not Certified

OTHER ITEMS OF INTOLERANCE	Yes/No	Comments
Animal products	No	May contain dairy/milk in chocolate.
Artificial colours	No	
Artificial flavourings	No	
Artificial sweeteners	No	
Maize products	Yes	Within colour
Cocoa	Yes	Dark chocolate contains: cocoa solids 45% minimum
Coconut	Yes	Desiccated coconut
Palm Oil	No	
Fruit products	No	
Seed products	No	
Alcohol	No	
Hydrogenated oils	No	
GM products	No	
Low fat	No	
Fat free	No	
Gluten free	No	Not tested <20ppm
Only natural colours	Yes	
Only natural flavourings	Yes	
Added salt	No	
Other	Yes	Choking Warning: Not suitable for children under 36 months

MICROBIOLOGICAL & QUALITY STANDARDS	Target	Reject	Frequency
Aerobic TVC (cfu/g)	<1000	>1000	ANNUALLY
Yeast (cfu/g)	<10	>100	ANNUALLY
Mould (cfu/g)	<10	>250	ANNUALLY
Coliforms (cfu/g)	<10	>10	ANNUALLY
<i>Staphylococcus aureus</i>	<10	>100	ANNUALLY
<i>Salmonella</i> spp.	NOT DETECTED (in 25g)	PRESENT (in 25g)	ANNUALLY
Average sweet weight		Sweet diameter	mm
Sweet length	mm	Sweet height / length	mm

Distribution and Storage	Shelf life (days)		273	BEST BEFORE END	
	Storage conditions	STORE IN A COOL DRY PLACE AWAY FROM DIRECT SUNLIGHT			
Net weight (inc. wraps)		T1 & T2 weights(g)	124.2	118.3	N/A
Net weight (g)	(5x26g) 130	Pack dimensions (l,w,h) (mm)	15	200	90
Packs per outer	24	Case dimensions (l,w,h) (mm)	390	210	110
Net case weight (kg)	3.1	Case Volume (cm³)	9009.0		
Gross case weight (kg)	3.4	Layers per Pallet	13		
Cases per layer	13	Cases per pallet	169		

	Pallet dimensions (l,w,h) (mm)	1200	1000	1595
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Pack barcode	Case barcode	Shipper barcode (if applicable)
5010511477142	05010511031092	

PACKAGING	Material	Weight		Material	Weight	Recyclable
Bar wrapper	Jamesons pre-printed wrapper (20 white OPP)	2.99g	Outer SRP	Jamesons pre-printed Corrugated cardboard SRP	224g	
Multipack wrapper	Jamesons pre-printed wrapper (30 metallised OPP)	1.36g/u	Label	Self-adhesive paper	0.8g	

DATE	16/08/2023	VERSION	3	REVIEW DATE	August 2026
COMPLETED BY	Emma Evans				
COMMENTS/ AMENDS	NOT FOR SALE IN THE USA AN3273 – 3 year review, updated counties of origin Meursing Code 7003 Commodity Code 1806310000				

Valeo Confectionery Ltd. hereby confirms that the specified product conforms to and is manufactured in accordance with all relevant European and UK legislation. This specification has been issued electronically and is not signed; its issue is taken as receipt and formal agreement of its contents. Products are not for sale in the United States of America unless agreed in writing.