

Product Specification

L797000 Mini Mallow White 0.3g

**PRODUCTION LOCATION**

43 Grange Parade,
 Baldoye Industrial Estate, D13
 01-8323300 info@excellence.ie

1. GENERAL PRODUCT DESCRIPTION

Soft aerated candy, on the basis of sugar and a setting agent, in different colours and flavours.

2. INGREDIENTS DECLARATION

GB - Sugar Confectionery - Marshmallows.

Ingredients:

glucose-fructose syrup, sugar, water, gelatine, anti-caking agent: maize starch; colour E162,flavouring

3. CLAIMS**4. INGREDIENTS AND PERCENTAGES**

Ingredient	E-number	%	Origin
glucose-fructose syrup		46,14	Maize / Wheat
sugar		32,76	Sugar beet
water			
gelatine			Pork
anti-caking agent			
maize starch			Maize
flavouring			
flavouring			synthetic
PROCESSING AID			
colour	E162		Rapeseed / Vegetable oil

5. PRODUCT CHARACTERISTICS

	Value	Unit	Method
Moisture content	19	%	Calculated
Aw value	0,70 (0,65 - 0,75)		Aw decagon
pH value	5,3 (4,9 - 5,7)		pH Knick
Piece weight	0,3 (0,2 - 0,4)	g	Balance
Length	12 (10 - 14)	mm	Rule
Width	12 (10 - 14)	mm	Rule
Height	12 (10 - 14)	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)
Energy kJ:	1,378 kJ	344 kJ
Energy kcal:	324 kcal	81 kcal
Fat:	0,0 g	0,0 g
of which -saturates:	0,0 g	0,0 g
-mono-unsaturates:	0,0 g	
Carbohydrate:	75.6 g	18.9 g
of which -sugars:	63,0 g	15.75 g
-polyols:	0,4 g	
-starch:	3,0 g	
-oligosaccharides:	8,1 g	
Fiber:	0,0 g	
Protein:	5.5 g	1,375 g
Sodium:	0,00 g	
Salt:	0,0 g	0g

*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
Yeasts and moulds	100	cfu/g	ISO 7954
Enterobacteriaceae	10	cfu/g	Derived from ISO 21528-2
Salmonella	0	cfu/25g	ISO 6579

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8. ORGANOLEPTIC CHARACTERISTICS	
Appearance:	Mini Marshmallow
Smell:	Vanilla
Texture:	Soft
Taste:	see section Colors and Tastes

9. COLOURS AND FLAVOURS					
Colour	Description	E-number	Colour	Origin	Taste
white	vanilla flavour			Synthetic	vanilla

Carriers flavourings	Max (ppm)			
E1518 Triacetin	0	ppm		
E1520 Propylene glycol	491	ppm		
E1505 Triethyl citrate	0	ppm		
E1517 Diacetin	0	ppm		
E1519 Benzyl alcohol	0	ppm		

Chemical Characteristics	Max (ppm)			
Aluminum	0	ppm		

10. ALLERGENS		
Allergen	Recipe without	Recipe with
Cereals containing gluten and products thereof**	X	
Wheat	X	
Rye	X	
Barley	X	
Oats	X	
Spelt	X	
Kamut	X	
Crustaceans and products thereof	X	
Eggs and products thereof	X	
Fish and products thereof	X	
Peanuts and products thereof	X	
Soybeans and products thereof	X	
Milk and products thereof	X	
Nuts and products thereof	X	
Almonds (<i>Amygdalus communis</i> L.)	X	
Hazelnuts (<i>Corylus avellana</i>)	X	
Walnuts (<i>Juglans regia</i>)	X	
Cashews (<i>Anacardium occidentale</i>)	X	
Pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch)	X	
Brazil nuts (<i>Bertholletia excelsa</i>)	X	
Pistachio nuts (<i>Pistacia vera</i>)	X	
Macadamia or Queensland nuts (<i>Macadamia ternifolia</i>)	X	
Celery and products thereof	X	
Mustard and products thereof	X	
Sesame seeds and products thereof	X	
Sulphur dioxide and sulphites*		X
Lupin and products thereof	X	
Molluscs and products thereof	X	
Lactose	X	
Cocoa	X	
Glutamate	X	
Chicken	X	
Coriander	X	
Maize		X
Pulses	X	
Beef	X	
Pork		X
Carrot	X	

* Some raw materials contain sulfites. If the amount of sulfite in the end product ≥ 10 ppm, section 3 "Claims" will be completed additionally and declaration will be mandatory.

** Recipe with gluten: end product contains <20 ppm of gluten.

11. PACKING FEATURES		
Used packaging materials meet on the requirements of all legislation and EC regulations.		
Used packing material satisfies to Regulations 1935/2004/EC, 2023/2006/EC and Directive 2011/10/EC.		
LOT number	Example	LH18126A
	Lot number	L
	Place of production / packing	H
	Year	18 (2018)
	Day of the year	126
	Packaging machine	A

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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	
<p>GMO: This product does not contain, consists of, and has not been produced from raw materials originating from genetically modified organisms. This product is not subject to labeling according to the European Regulation (EC) 1829/2003 and 1830/2003 (consolidated versions).</p> <p>Irradiation: This product and its components have not been irradiated.</p> <p>Nanotechnology: This product and its components are produced without the use of nanotechnology.</p> <p>Pesticides / Mycotoxins / Heavy metals: The product complies with the requirements of Regulation (EC) 1881/2006 and Regulation (EC) 396/2005.</p>	

16. REMARKS	
<p>This specification will be send to you by e-mail or per post in duplicate. 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.</p>	

Authorized	
<p>Approved by supplier</p> <p>Name: Aidan Killen</p> <p>Position: Quality Manager</p> <p>Date:</p>	<p>Approved by customer</p> <p>Name: _____</p> <p>Position: _____</p> <p>Date: _____</p>