


BRANDED PRODUCT SPECIFICATION

	BRAND	PRINCESS
	PRODUCT	MARSHMALLOWS – (B Grade contains up to 10% misshapes)
	PACK FORMAT	4X500 g e Product contains a mix of 'A' & 'B' grade product. Some content will be misshapen and/or miscoloured. Although every effort is made to blend together evenly some packs will contain up to approx. 10% 'B' grade product.
	SKU NO.	NPWMM13
	MANUFACTURING SITE	Liverpool (LR002)

PRODUCT NAME	MARSHMALLOWS
LEGAL NAME	A MIX OF PINK AND WHITE MARSHMALLOWS
INGREDIENT DECLARATION	Glucose Syrup, Sugar, Water, Maize Starch, Beef Gelatine, Flavourings, Beetroot Juice Concentrate.

INGREDIENTS	% Range	Grade	Country(s) of Origin	Supplier
Sugar (RS0015)	35 - 45	Granulated Sugar from beet and cane. White free flowing crystalline product, free from abnormal odours and flavours and free from visible extraneous material. Sulphur dioxide E220. Recommended storage temperature 10-20°C. Shelf life 548 days	Mozambique, United Kingdom, Zambia, France, Belgium, Malawi, Germany, Netherlands, Fiji, Argentina, Belize, Brazil, Costa Rica, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Nicaragua, Reunion, South Africa, Swaziland	Valeo Confectionery
Glucose Syrup (RG0005)	35 -45	Glucose Syrup. Clear aqueous liquid derived from wheat. E220 sulphur dioxide. Recommended storage temperature 50 - 60°C. Shelf life 90 days	United kingdom, Netherlands	Valeo Confectionery
Water	5 - 12	Mains, Potable	United Kingdom	Valeo Confectionery
Maize Starch (RD0009 & RD0008)	5 - 10	A white to light cream/yellow maize starch, with added vegetable oil (coconut) a non-declarable processing aid – Anti-caking agent. IP Valid IT maize. Recommended storage temperature 5 - 25°C. Shelf life 730 days	Germany, Italy, Netherlands, Spain,	Valeo Confectionery
Beef Gelatine (RJ0007)	3 - 6	Gelatine Bovine Hide. From yellow to amber course to fine powder. Sulphites E220. Recommended storage temperature 5 - 25°C. shelf life 1825 days	Argentina, Brazil, Paraguay, Uruguay, Turkey, Columbia, Italy, Spain, Pakistan	Valeo Confectionery

Flavouring (RE0066)	<2%	Vanilla Flavouring. A blend of foodstuffs, flavouring substances and food additives. Brown to dark yellow brown low-medium viscosity, opaque liquid. Propylene glycol E1520 Flavouring preparation(s) Water, natural flavouring substance(s). >95% named source Recommended storage temperature 10 - 30°C. Shelf life 365 days	Germany, Switzerland - Brazil, France, Guatemala, Japan, Madagascar, United States	Valeo Confectionery
Flavouring (RE0067)	<2%	Raspberry Flavouring - A blend of foodstuffs, flavouring substances and food additives. Red to brownish red low-medium viscosity, opaque liquid. Propylene glycol E1520 used as a solvent. Recommended storage temperature 10 - 30°C. Shelf life 365 days.	Germany	Valeo Confectionery
Beetroot Juice Concentrate (RC0042)	<2%	Dark red liquid produced by pressing of red beet (Beta vulgaris) and subsequent pasteurization of the juice. Red beet juice concentrate, Citric acid (E330). Recommended storage temperature 4-8°C. Shelf life 365 days. Used as colouring foodstuff, however is not classed as colour.	Denmark, France	Valeo Confectionery

NUTRITION (Typical values as supplied)	Per 100g	Per serving		Per 100g	Per serving
Energy (kJ)	1369	104	Carbohydrate (g)	77.6	5.9
Energy (kcal)	322	24.5	Of which sugars (g)	61.9	4.7
Fat (g)	0	0	Of which starch (g)		
Of which saturates (g)	0	0	Fibre (AOAC) (g)	0	0.0
Of which monounsaturates (g)			Protein (g)	2.9	0.22
Of which polyunsaturates (g)			Sodium (g)	0.03	<0.1
Of which trans- fatty acids (g)			Salt equivalent (g)	0.07	<0.1
Serving size (g)	Approx. 7.6g/sweet		Determined by:	CALCULATION HG	
FIR Nutritional Information in Bold					

MANDATORY ALLERGENS	Yes/No	May contain traces Yes/No	Comments
Cereals containing gluten	NO	NO	GLUTEN <20PPM
Gluten	NO	NO	
Soya	NO	NO	
Peanuts	NO	NO	
Nuts	NO	NO	
Sesame	NO	NO	
Lupin	NO	NO	
Milk	NO	NO	
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	NO	BEEF GELATINE
Vegan	NO	BEEF GELATINE
Coeliac	NO	GLUTEN <20PPM, NOT TESTED
Halal	NO	CONSIDERED SUITABLE, MANUFACTURING SITE IS NOT CERTIFIED. BEEF GELATINE IS CERTIFIED IN THEIR COUNTRY OF ORIGIN.
Kosher	NO	NOT CERTIFIED

OTHER ITEMS OF INTOLERANCE	Yes/No	Comments
Animal products	YES	BEEF GELATINE
Artificial colours	NO	
Artificial flavourings	NO	
Artificial sweeteners	NO	
Maize products	YES	Maize Starch (Cornflour)
Cocoa	NO	
Coconut	YES	Coconut oil – anticaking agent for maize starch
Palm Oil	NO	
Fruit products	YES	Flavouring
Seed products	NO	
Alcohol	NO	
Hydrogenated oils	NO	
GM products	NO	
Low fat	NO	
Fat free	YES	
Gluten free	NO	Not tested
Only natural colours	YES	
Only natural flavourings	YES	
Added salt	NO	
Other		Not suitable for children under 36 months.

MICROBIOLOGICAL & QUALITY STANDARDS	Target	Reject	Frequency
Yeast (cfu/g)	<100	>100	ANNUALLY
Mould (cfu/g)	<100	>250	ANNUALLY
Coliforms (cfu/g)	<10	>10	ANNUALLY
<i>Salmonella</i> spp.	No detected (in 25g)	PRESENT (in 25g)	ANNUALLY
Average sweet weight	target 7.6g (7.1-8.4g)	Sweet diameter	mm
Sweet length	mm	Sweet height / length	mm

Distribution and Storage	Shelf life (days)	9 months	BEST BEFORE END		
	Storage conditions	STORE IN A COOL DRY PLACE AWAY FROM DIRECT SUNLIGHT			
Net weight (inc. wraps)		T1 & T2 weights(g)	485	470	
Net weight (g)	500g	Pack dimensions (l,w,h) (mm)	50	250	230
Packs per outer	4 PACKS	Case dimensions (l,w,h) (mm)	287	192	151
Net case weight (kg)	2	Case Volume (cm³)	8320		
Gross case weight (kg)	2.2	Layers per Pallet	9		
Cases per layer	20	Cases per pallet	180		
		Pallet dimensions (l,w,h) (mm)	1000	1200	1527

Pack barcode	Case barcode	Shipper barcode (if applicable)
-	05010412882496	-

PACKAGING	Material	Weight		Material	Weight	Recyclable
Bag	Clear plastic bag PE	5.56 g	Outer	Cardboard box plain brown	108 g	
Label	Pre-printed self-adhesive label	2.21g				

DATE	22/12/2021	VERSION	11	REVIEW DATE	December 2024
COMPLETED BY	Carol Ramsbottom				
COMMENTS/ AMENDS	NOT FOR SALE IN THE USA Import Commodity code (HS); 1704909911. Export Commodity code (HS); 17049099. Meursing code; 7012. RM code for maize starch added.				

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.