

Product Specification
32105 Strawberry 10,0g nafnac



PRODUCTION LOCATION
Astra Sweets Turnhout Bleukenlaan 18 2300 Turnhout Belgium pid@astrasweets.com

1. GENERAL PRODUCT DESCRIPTION
Sweet/sour chewable gum on the basis of sugar and starch, in a maximum of 6 different colours and flavours.

2. INGREDIENTS DECLARATION
GB - Sugar Confectionery - Gums with fruit flavours. Ingredients: sugar, glucose syrup, WHEAT starch, water, modified maize starch, acid: E270, E296, E330; modified potato starch, flavouring, black carrot juice concentrate, colouring food: concentrate of spirulina and safflower; vegetable oil (coconut), glazing agent: carnauba wax

3. CLAIMS

4. INGREDIENTS AND PERCENTAGES			
Ingredient	E-number	%	Origin
sugar		42,13	Sugar beet
glucose syrup		27,50	Maize / Wheat
WHEAT starch			Wheat
water			
modified maize starch	E1420		Maize
acid			
lactic acid, malic acid, citric acid	E270, E296, E330		
modified potato starch	E1451		Potato
WHEAT starch			Wheat
water			
flavouring			
flavouring			Natural
black carrot juice concentrate			Black carrot
water			
colouring food			
concentrate of spirulina and safflower			
vegetable oil (coconut), glazing agent: carnauba wax			
PROCESSING AID			
gum Arabic	E414		Acacia Tree

5. PRODUCT CHARACTERISTICS			
	Value	Unit	Method
Moisture content	14	%	Calculated
Aw value	0,6 (0,55 - 0,65)		Aw decagon
pH value	3,2 (2,9 - 3,5)		pH Knick
Piece weight	10 (9,6 - 10,4)	g	Balance
Length	50 (45 - 55)	mm	Rule
Width	39 (35 - 43)	mm	Rule
Height	11 (9 - 13)	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:	1.423 kJ	356 kJ	4 %
Energy kcal:	335 kcal	84 kcal	4 %
Fat:	0,1 g	0,0 g	<1 %
of which -saturates:	0,1 g	0,0 g	<1 %
-mono-unsaturates:	0,0 g		
Carbohydrate:	83,5 g	20,9 g	8 %
of which -sugars:	54,8 g	13,7 g	15 %
-polyols:	0,3 g		
-starch:	15,8 g		
-oligosaccharides:	12,7 g		
Fiber:	0,2 g		
Protein:	0,1 g	0,0 g	<1 %
Sodium:	0,02 g		
Salt:	0,05 g	0,01 g	<1 %

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

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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

8. ORGANOLEPTIC CHARACTERISTICS	
Appearance:	Strawberry
Smell:	Fruity
Texture:	Short elastic
Taste:	see section Colors and Tastes

9. COLOURS AND FLAVOURS					
Colour	Description	E-number	Colour	Origin	Taste
green	concentrate of spirulina and safflower strawberry flavour N		green	Coloring food Natural	strawberry
red	black carrot juice concentrate strawberry flavour N		red	Coloring food Natural	strawberry

Carriers flavourings	Max (ppm)
E1518 Triacetin	0 ppm
E1520 Propylene glycol	2.500 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 (Amygdalus communis L.)	X	
Hazelnuts (Corylus avellana)	X	
Walnuts (Juglans regia)	X	
Cashews (Anacardium occidentale)	X	
Pecan nuts (Carya illinoensis (Wangenh.) K. Koch)	X	
Brazil nuts (Bertholletia excelsa)	X	
Pistachio nuts (Pistacia vera)	X	
Macadamia or Queensland nuts (Macadamia ternifolia)	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.

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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	LT18126A
	Lot number	L
	Place of production / packing	T
	Year	18 (2018)
	Day of the year	126
	Packaging machine	A

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 +	18 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	
Approved by supplier	Approved by customer
Name: Carla van Riemsdijk	Name: _____
Position: Product Information Desk	Position: _____
Date: _____	Date: _____