Product Specification
10164 Bear 3,3g

PRODUCTION LOCATION

Astra Sweets Turnhout
Bleukenlaan 18
2300 Turnhout
Belgium

pid@astrasweets.com

1. GENERAL PRODUCT DESCRIPTION
Sweet/sour elastic gum on the basis of sugar and a setting agent, in a maximum of 7 different colours and flavours.

2. INGREDIENTS DECLARATION
GB - Sugar Confectionery - Soft gums.
Ingredients:
glucose syrup, sugar, water, gelatine, acid: E270, E296, E330; flavourings, black carrot juice concentrate, colours: E100, E133, E160c; vegetable oil (coconut), glazing agent: carnauba wax

3. CLAIMS

4. INGREDIENTS AND PERCENTAGES

Ingredient	E-number	%	Origin
glucose syrup		48,36	Maize / Wheat
sugar		31,02	Sugar beet
water			
gelatine			Pork
acid			
lactic acid, malic acid, citric acid	E270, E296, E330		
water			
water			
flavourings			
flavouring			synthetic
flavouring			synthetic
flavouring			synthetic
flavouring			synthetic
flavouring			synthetic
flavouring			synthetic
black carrot juice concentrate			Black carrot
colours			
curcumin	E100		Natural
brilliant blue FCF	E133		synthetic
paprika extract	E160c		Natural
vegetable oil (coconut), glazing agent: carnauba wax			
PROCESSING AID			
gum Arabic	E414		Acacia Tree

5. PRODUCT CHARACTERISTICS

	Value	Unit	Method
Moisture content	19	%	Calculated
Aw value	0,7 (0,65 - 0,75)		Aw decagon
pH value	3,3 (3,1 - 3,5)		pH Knick
Piece weight	3,3 (2,9 - 3,7)	g	Balance
Length	26 (23 - 29)	mm	Rule
Width	16 (14 - 18)	mm	Rule
Height	14 (12 - 16)	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:	1.345	kJ	336	kJ	4	%
Energy kcal:	316	kcal	79	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:	72,7	g	18,2	g	7	%
of which -sugars:	51,8	g	13,0	g	14	%
-polyols:	0,0	g				
-starch:	0,0	g				
-oligosaccharides:	20,9	g				
Fiber:	0,2	g				
Protein:	6,2	g	1,6	g	3	%
Sodium:	0,00	g				

6. AVERAGE NUTRITIONAL VALUES (calculated values !)

Nutrient	Per 100g	1 portion (25g)	% (25g)*
Salt:	0,01 g	0,00 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
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:	Bears
Smell:	Fruity
Texture:	Elastic gum
Taste:	see section Colors and Tastes

9. COLOURS AND FLAVOURS

Colour	Description	E-number	Colour	Origin	Taste
blue	brilliant blue FCF	E133	blue	Synthetic	
	red fruits flavour			Synthetic	red fruits
green	apple flavour			Synthetic	apple
	brilliant blue FCF	E133	blue	Synthetic	
	curcumin	E100	yellow	Natural	
orange	orange flavour			Synthetic	orange
	paprika extract	E160c	orange	Natural	
red	black carrot juice concentrate		red	Coloring food	
	strawberry flavour			Synthetic	strawberry
white	pear flavour			Synthetic	pear
yellow	curcumin	E100	yellow	Natural	
	lemon flavour			Synthetic	lemon

Carriers flavourings

	Max (ppm)	
E1518 Triacetin	334	ppm
E1520 Propylene glycol	504	ppm
E1505 Triethyl citrate	0	ppm
E1517 Diacetin	0	ppm
E1519 Benzyl alcohol	1	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 illinoinensis (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	

10. ALLERGENS

Allergen	Recipe without	Recipe with
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	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

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).

Irradiation:
This product and its components have not been irradiated.

Nanotechnology:
This product and its components are produced without the use of
nanotechnology.

Pesticides / Mycotoxins / Heavy metals:
The product complies with the requirements of Regulation (EC) 1881/2006
and Regulation (EC) 396/2005.

16. REMARKS

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.

Authorized	
Approved by supplier	**Approved by customer**
Name: Carla van Riemsdijk	Name:
Position: Product Information Desk	Position:
Date:	Date: