Product Specification 10170 Cherry 9,0g nac

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, modified potato starch, acid: E270, E296, E330; maltodextrin, 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
glucose syrup		43,83	Maize / Wheat
sugar		30,77	Sugar beet
water			
gelatine			Pork
modified potato starch	E1451		Potato
acid			
lactic acid, malic acid, citric acid	E270, E296, E330		
maltodextrin			Maize
water			
water			
flavouring			
flavouring			synthetic
black carrot juice concentrate			Black carrot
colouring food			
concentrate of spirulina and			Spirulina and
safflower			safflower
vegetable oil (coconut), glazing agent: carnauba wax			
PROCESSING AID			
gum Arabic	E414		Acacia Tree

5. PRODUCT CHARACTERISTIC

	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	9 (8,6 - 9,4)	g	Balance	
Length	-	mm	Rule	
Width	-	mm	Rule	
Height	-	mm	Rule	
Ammonium salt content	0,00	g/100g	Calculated	
Glycyrrhizin content	0,00	g/100g	Calculated	

6. AVERAGE NUTRITIONAL VALUES (calculated values !)					
Per 100g		1 portion (25g)		% (25g)*	
1.344	kJ	336	kJ	4	%
316	kcal	79	kcal	4	%
0,1	g	0,0	g	<1	%
0,1	g	0,0	g	<1	%
0,0	g				
73,0	g	18,3	g	7	%
49,6	g	12,4	g	14	%
0,1	g				
4,5	g				
18,9	g				
0,2	g				
		1,5	g	3	%
0,02	g		-		
0,04	g	0,01	g	<1	%
	Per 100g 1.344 316 0,1 0,0 73,0 49,6 0,1 4,5 18,9 0,2 5,9 0,02	Per 100g 1.344 kJ 316 kcal 0,1 g 0,1 g 0,0 g 73,0 g 49,6 g 0,1 g 49,6 g 0,1 g 4,5 g 18,9 g 0,2 g 5,9 g 0,02 g 0,04 g	Per 100g 1 portion (25g) 1.344 kJ 336 316 kcal 79 0,1 g 0,0 0,1 g 0,0 0,0 g 18,3 49,6 g 12,4 0,1 g 0,0 0,2 g 12,4 0,1 g 1,5 0,2 g 1,5 0,02 g 1,5 0,04 g 0,01	Per 100g 1 portion (25g) 1.344 kJ 336 kJ 316 kcal 79 kcal 0,1 g 0,0 g 0,1 g 0,0 g 0,1 g 0,0 g 0,0 g - - 0,1 g 0,0 g 0,0 g - - 73,0 g 18,3 g 49,6 g 12,4 g 0,1 g - - 4,5 g - - 18,9 g - - 0,2 g - - 5,9 g 1,5 g 0,02 g - - 0,04 g 0,01 g	$\begin{tabular}{ c c c c c c c c c c c c c c c c c c c$

*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:
 Cherry

 Smell:
 Fruity

 Texture:
 Elastic gum

 Taste:
 see section Colors and Tastes

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

Carriers flavourings	Max (ppm)	
E1518 Triacetin	222	ppm
E1520 Propylene glycol	834	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			Х		
Rye			X		
Barley			Х		
Oats			X		
Spelt			Х		
Kamut			X		
Crustaceans and products thereof			Х		
Eggs and products thereof			X		
Fish and such state the such			V		

Eggs and products thereofXImage: constraint of the thereofFish and products thereofXImage: constraint of the thereofSoybeans and products thereofXImage: constraint of the thereofSoybeans and products thereofXImage: constraint of the thereofMilk and products thereofXImage: constraint of the thereofMuts and products thereofXImage: constraint of the thereofAlmonds (Amygdalus communis L.)XImage: constraint of the thereofHazelnuts (Corylus avellana)XImage: constraint of the thereofWainuts (Jugians regia)XImage: constraint of the thereofCashews (Anacardium occidentale)XImage: constraint of the thereofPecan nuts (Carya illinoinensis (Wangenh.) K. Koch)XImage: constraint of the thereofPerati nuts (Bertholletia excelsa)XImage: constraint of the thereofMacadamia or Queensland nuts (Macadamia ternifolia)XImage: constraint of the thereofCelery and products thereofXImage: constraint of the thereofSulphur dioxide and sulphites*XImage: constraint of the thereofSulphur dioxide and sulphites*XImage: constraint of the thereofCocoaXImage: constraint of the thereofCocoaXImage: constraint of the thereofCocoaXImage: constraint of the thereofCorianderXImage: constraint of the thereofMaizeXImage: constraint of the thereofMaizeXImage: constraint of the thereof<	Crustacearis and products thereof	A	
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		X	
Carrot X	Pork		
	Carrot		Х

* 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.</p>

10170 Cherry 9,0g nac					
11. PACKING FEATURES					
Used packaging materials meet on the requirement Used packing material satisfies to Regulations 1935	s of all legislation an	d EC regulations.			
	5/2004/EC, 2023/200				
LOT number Example Lot number		LT18126A L			
Place of produc	ction / packing	L T			
Year	fion / packing	18 (2018)			
Day of the year		126			
Packaging mac	hine	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			
	10	monuis			
14. POSSIBLE VULNERABLE USERS					
Consumers who are oversensitive to one of the ing	redients and/or addit				
		ives used.			
15. LEGISLATION					
GMO:					
This product does not contain, consists of, and has					
from raw materials originating from genetically modi product is not subject to labeling according to the E					
(EC) 1829/2003 and 1830/2003 (consolidated version					
	0113/.				
Irradiation:					
This product and its components have not been irradiated.					
Nanotechnology:					
This product and its components are produced without the use of					
nanotechnology.					
Desticides (Myestevine (Heavy metale)					
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 specificatio	n during this period,	the specification well be approved in silence.			

Product Specification

Authorized			
Approved by sup	plier	Approved by customer	
Name:	Carla van Riemsdijk	Name:	
Position:	Product Information Desk	Position:	
Date:		Date:	