

Product Specification
21540 Foam strawberry milkshake 4,0g nac



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

1. GENERAL PRODUCT DESCRIPTION
Soft aerated candy, on the basis of sugar and a setting agent, in a maximum of 6 different colours and flavours.

2. INGREDIENTS DECLARATION
GB - Sugar Confectionery - Foam. Ingredients: sugar, glucose syrup, water, gelatine, acid: E330; flavouring, black carrot juice concentrate, vegetable oil (coconut), glazing agents: beeswax, carnauba wax

3. CLAIMS

4. INGREDIENTS AND PERCENTAGES			
Ingredient	E-number	%	Origin
sugar	E330	60,66	Sugar beet
glucose syrup		17,95	Maize / Wheat
water			
gelatine			Pork
water			
acid			
citric acid			Maize / Sugar Molasses
water			
flavouring			
flavouring			synthetic
black carrot juice concentrate		Black carrot	
vegetable oil (coconut), glazing agents: beeswax, carnauba wax		Coconut	

5. PRODUCT CHARACTERISTICS			
	Value	Unit	Method
Moisture content	18	%	Calculated
Aw value	0,6 (0,55 - 0,65)		Aw decagon
pH value	3,9 (3,7 - 4,3)		pH Knick
Piece weight	4 (3,6 - 4,4)	g	Balance
Length	46 (41 - 51)	mm	Rule
Width	17 (15 - 19)	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)	% (25g)*
Energy kJ:	1.377 kJ	344 kJ	4 %
Energy kcal:	324 kcal	81 kcal	4 %
Fat:	0,4 g	0,1 g	<1 %
of which -saturates:	0,4 g	0,1 g	<1 %
-mono-unsaturates:	0,0 g		
Carbohydrate:	75,9 g	19,0 g	7 %
of which -sugars:	68,2 g	17,1 g	19 %
-polyols:	0,0 g		
-starch:	0,0 g		
-oligosaccharides:	7,7 g		
Fiber:	0,1 g		
Protein:	4,2 g	1,1 g	2 %
Sodium:	0,00 g		
Salt:	0,00 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

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8. ORGANOLEPTIC CHARACTERISTICS

Appearance:	Bottle
Smell:	Fruity
Texture:	Foam
Taste:	see section Colors and Tastes

9. COLOURS AND FLAVOURS

Colour	Description	E-number	Colour	Origin	Taste
red	black carrot juice concentrate		red	Coloring food	
	strawberry flavour			Synthetic	strawberry
white	strawberry flavour			Synthetic	strawberry

Carriers flavourings

Max (ppm)

E1518 Triacetin	931	ppm
E1520 Propylene glycol	84	ppm
E1505 Triethyl citrate	0	ppm
E1517 Diacetin	0	ppm
E1519 Benzyl alcohol	0	ppm

Chemical Characteristics

Max (ppm)

Aluminum	0	ppm
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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	LTG18126A
	Lot number	L
	Place of production / packing	TG
	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 +	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: _____