

Product Specification
20062 Orca 9,0g fd&c



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

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

2. INGREDIENTS DECLARATION
GB - Sugar Confectionery - Soft gums. Ingredients: glucose syrup, sugar, water, gelatine, maltodextrin, acid: E330; flavouring, colour: E133; vegetable oil (coconut), glazing agents: beeswax, carnauba wax

3. CLAIMS
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4. INGREDIENTS AND PERCENTAGES			
Ingredient	E-number	%	Origin
glucose syrup		47,94	Maize / Wheat
sugar		30,86	Sugar beet
water			
gelatine			Pork
maltodextrin			Maize
water			
acid			
citric acid	E330		Maize / Sugar Molasses
water			
flavouring			
flavouring			synthetic
colour			
brilliant blue FCF	E133		synthetic
vegetable oil (coconut), glazing agents: beeswax, carnauba wax			Coconut

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	9 (8,6 - 9,4)	g	Balance
Length	62 (56 - 68)	mm	Rule
Width	28 (25 - 31)	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:	1.357 kJ	339 kJ	4 %
Energy kcal:	319 kcal	80 kcal	4 %
Fat:	0,2 g	0,1 g	<1 %
of which -saturates:	0,2 g	0,1 g	<1 %
-mono-unsaturates:	0,0 g		
Carbohydrate:	73,7 g	18,4 g	7 %
of which -sugars:	51,6 g	12,9 g	14 %
-polyols:	0,0 g		
-starch:	1,4 g		
-oligosaccharides:	20,8 g		
Fiber:	0,2 g		
Protein:	5,5 g	1,4 g	3 %
Sodium:	0,00 g		
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

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7. MICROBIOLOGICAL VALUES			
	Max. Value	Unit	Method
Salmonella	0	cfu/25g	ISO 6579

8. ORGANOLEPTIC CHARACTERISTICS	
Appearance:	Orca
Smell:	Fruity
Texture:	Double moulded
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
white	red fruits flavour			Synthetic	red fruits

Carriers flavourings	Max (ppm)
E1518 Triacetin	0 ppm
E1520 Propylene glycol	1.960 ppm
E1505 Triethyl citrate	0 ppm
E1517 Diacetin	0 ppm
E1519 Benzyl alcohol	2 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  $\geq 10$  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

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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: _____