

Product Specification

37039 Sour blue dummy 5,5g FD&C

**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 a setting or thickening agent, in a maximum of 6 different colours and flavours

2. INGREDIENTS DECLARATION

GB - Sugar Confectionery - Sour winegums.

Ingredients:

sugar, glucose syrup, modified potato starch, water, acids: E270, E296, E330, E296, E350; gelatine, flavouring, colour: E133

3. CLAIMS**4. INGREDIENTS AND PERCENTAGES**

Ingredient	E-number	%	Origin
sugar		27,78	Sugar beet
glucose syrup		30,36	Maize / Wheat
modified potato starch	E1451		Potato
water			
sugar		7,74	Sugar beet
acids			
lactic acid, malic acid, citric acid	E270, E296, E330		
malic acid, sodium malates	E296, E350		synthetic
gelatine			Pork
water			
water			
flavouring			
flavouring			synthetic
colour			
brilliant blue FCF	E133		synthetic

5. PRODUCT CHARACTERISTICS

	Value	Unit	Method
Moisture content	14	%	Calculated
Aw value	0,6 (0,55 - 0,65)		Aw decagon
pH value	3,0 (2,7 - 3,3)		pH Knick
Piece weight	5,5 (5,1 - 5,9)	g	Balance
Length	47 (42 - 52)	mm	Rule
Width	25 (22 - 28)	mm	Rule
Height	10 (8 - 12)	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:	1.440 kJ	360 kJ	4 %
Energy kcal:	339 kcal	85 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:	81,8 g	20,4 g	8 %
of which -sugars:	49,2 g	12,3 g	14 %
-polyols:	0,0 g		
-starch:	17,7 g		
-oligosaccharides:	14,9 g		
Fiber:	0,1 g		
Protein:	2,8 g	0,7 g	1 %
Sodium:	0,08 g		
Salt:	0,21 g	0,05 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:	Dummy
Smell:	Fruity
Texture:	Winegums
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

Carriers flavourings		Max (ppm)	
E1518 Triacetin		0	ppm
E1520 Propylene glycol		1.882	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 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	
Vegetarian	X	
Vegan	X	
Halal	X	
Kosher	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)

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12. STORAGE CONDITIONS						
<table style="width: 100%; border: none;"> <tr> <td style="width: 35%;">Temperature min. - max.</td> <td style="text-align: right;">10-25 °C</td> </tr> <tr> <td>Humidity min. - max.</td> <td style="text-align: right;">40-80 %</td> </tr> <tr> <td colspan="2">Protect from light, heat and moisture</td> </tr> </table>	Temperature min. - max.	10-25 °C	Humidity min. - max.	40-80 %	Protect from light, heat and moisture	
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13. SHELF LIFE		
<table style="width: 100%; border: none;"> <tr> <td style="width: 35%;">Packaging date +</td> <td style="text-align: right;">18 months</td> </tr> </table>	Packaging date +	18 months
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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
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 Name: Carla van Riemsdijk Position: Product Information Desk Date:	Approved by customer Name: _____ Position: _____ Date: _____