

**Product Specification**

36073 Sour cola tongue 13,5g nafnac



**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, gelatine, acids: E270, E296, E330, E296, E350; caramel syrup, flavouring

**3. CLAIMS**

**4. INGREDIENTS AND PERCENTAGES**

Ingredient	E-number	%	Origin
sugar		35,65	
sugar		27,91	Sugar beet
sugar		7,74	Sugar beet
glucose syrup		30,45	Maize / Wheat
modified potato starch	E1451		Potato
water			
gelatine			Pork
acids			
lactic acid, malic acid, citric acid	E270, E296, E330		synthetic / Maize / Sugar
malic acid, sodium malates	E296, E350		synthetic
water			
caramel syrup			Cane sugar / Maize / Sugar beet / Wheat
water			
flavouring			
flavouring			Natural

**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	13,5 (13,1 - 13,9)	g	Balance
Length	86 (77 - 95)	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:	1.442 kJ	361 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:	81,2 g	20,3 g	8 %
of which -sugars:	49,4 g	12,4 g	14 %
-polyols:	0,0 g		
-starch:	16,6 g		
-oligosaccharides:	15,3 g		
Fiber:	0,1 g		
Protein:	3,4 g	0,9 g	2 %
Sodium:	0,16 g		
Salt:	0,41 g	0,10 g	2 %

\*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:	Tongue
Smell:	Cola
Texture:	Winegums
Taste:	see section Colors and Tastes

9. COLOURS AND FLAVOURS					
Colour	Description	E-number	Colour	Origin	Taste
brown	caramel syrup cola flavour N		brown	Extract	cola
white	cola flavour N			Natural	cola

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

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\* 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
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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
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Temperature min. - max.	10-25 °C
Humidity min. - max.	40-80 %
Protect from light, heat and moisture	

13. SHELF LIFE
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Packaging date +	18 months
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14. POSSIBLE VULNERABLE USERS
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Consumers who are oversensitive to one of the ingredients and/or additives used.
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15. LEGISLATION
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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
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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.
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Authorized	
<b>Approved by supplier</b>	<b>Approved by customer</b>
Name: Carla van Riemsdijk	Name: _____
Position: Product Information Desk	Position: _____
Date:	Date: _____