

Product Specification
16054 Fizzy bubblegum bottle 22,5g



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 - Sour soft gums. Ingredients: sugar, glucose syrup, water, gelatine, acids: E270, E296, E330, E296, E350; acidity regulator: sodium hydrogen carbonate; black carrot juice concentrate, colour: E133; flavouring

3. CLAIMS
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4. INGREDIENTS AND PERCENTAGES			
Ingredient	E-number	%	Origin
sugar		48,26	
sugar		40,77	Sugar beet
sugar		7,49	Sugar beet
glucose syrup		31,36	Maize / Wheat
water			
gelatine			Pork
acids			
lactic acid, malic acid, citric acid	E270, E296, E330		synthetic / Maize / Sugar
malic acid, sodium malates	E296, E350		synthetic
water			
water			
acidity regulator			
sodium hydrogen carbonate	E500ii		Salt
black carrot juice concentrate			Black carrot
colour			
brilliant blue FCF	E133		synthetic
flavouring			
flavouring			synthetic

5. PRODUCT CHARACTERISTICS			
	Value	Unit	Method
Moisture content	16	%	Calculated
Aw value	0,7 (0,65 - 0,75)		Aw decagon
pH value	2,9 (2,7 - 3,1)		pH Knick
Piece weight	22,5 (22,1 - 22,9)	g	Balance
Length	90 (81 - 99)	mm	Rule
Width	26 (23 - 29)	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:	1.409 kJ	352 kJ	4 %
Energy kcal:	331 kcal	83 kcal	4 %
Fat:	0,0 g	0,0 g	<1 %
of which -saturates:	0,0 g	0,0 g	<1 %
-mono-unsaturates:	0,0 g		
Carbohydrate:	76,5 g	19,1 g	7 %
of which -sugars:	61,7 g	15,4 g	17 %
-polyols:	0,0 g		
-starch:	0,0 g		
-oligosaccharides:	14,8 g		
Fiber:	0,1 g		
Protein:	6,3 g	1,6 g	3 %
Sodium:	0,07 g		
Salt:	0,18 g	0,05 g	1 %

\*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:	Bottle
Smell:	Bubblegum
Texture:	Elastic gum
Taste:	see section Colors and Tastes

9. COLOURS AND FLAVOURS					
Colour	Description	E-number	Colour	Origin	Taste
blue	black carrot juice concentrate	E133	red	Coloring food	bubblegum
	brilliant blue FCF		blue	Synthetic	
	bubblegum flavour			Synthetic	
red	black carrot juice concentrate		red	Coloring food	
	bubblegum flavour			Synthetic	bubblegum

Carriers flavourings	Max (ppm)
E1518 Triacetin	0 ppm
E1520 Propylene glycol	5 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 (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	

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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

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

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

#### 13. SHELF LIFE

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

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	
<b>Approved by supplier</b>	<b>Approved by customer</b>
Name: Carla van Riemsdijk	Name: _____
Position: Product Information Desk	Position: _____
Date: _____	Date: _____