

Product Specification
36068 Sour stick 3,1g 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, acids: E270, E330, E296, E350; gelatine, flavourings, colouring food: concentrate of spirulina and safflower; black carrot juice concentrate, grape concentrate, colours: E100, E160c

3. CLAIMS

4. INGREDIENTS AND PERCENTAGES			
Ingredient	E-number	%	Origin
sugar		27,76	Sugar beet
glucose syrup		30,35	Maize / Wheat
modified potato starch	E1451		Potato
water			
sugar		7,74	Sugar beet
acids			
lactic acid, malic acid, citric acid	E270, E330		
malic acid, sodium malate	E296, E350		synthetic
gelatine			Pork
water			
water			
flavourings			
flavouring			Natural
flavouring			Natural
flavouring			Natural
flavouring			Natural
flavouring			Natural
flavouring			Natural
colouring food			
concentrate of spirulina and safflower			
black carrot juice concentrate			Black carrot
grape concentrate			Grapes
colours			
curcumin	E100		Natural
paprika extract	E160c		Natural
PROCESSING AID			
gum Arabic	E414		Acacia Tree

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	3,1 (2,7 - 3,5)	g	Balance
Length	41 (37 - 45)	mm	Rule
Width	11 (9 - 13)	mm	Rule
Height	11 (9 - 13)	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:	1.441 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	20,5 g	8 %
of which -sugars:	49,2 g	12,3 g	14 %
-polyols:	0,0 g		
-starch:	17,7 g		
-oligosaccharides:	14,9 g		

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6. AVERAGE NUTRITIONAL VALUES (calculated values !)			
Nutrient	Per 100g	1 portion (25g)	% (25g)*
Fiber:	0,2 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

8. ORGANOLEPTIC CHARACTERISTICS	
Appearance:	Sticks
Smell:	Fruity
Texture:	Winegums
Taste:	see section Colors and Tastes

9. COLOURS AND FLAVOURS					
Colour	Description	E-number	Colour	Origin	Taste
green	apple flavour N			Natural	apple
	concentrate of spirulina and safflower		green	Coloring food	
orange	orange flavour N			Natural	orange
	paprika extract	E160c	orange	Natural	
purple	black currant flavour N			Natural	black currant
	grape concentrate		dark red	Extract	
red	black carrot juice concentrate		red	Coloring food	
	cherry flavour N			Natural	cherry
white	pear flavour N			Natural	pear
yellow	curcumin	E100	yellow	Natural	
	lemon flavour N			Natural	lemon

Carriers flavourings	Max (ppm)
E1518 Triacetin	0 ppm
E1520 Propylene glycol	875 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	

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10. ALLERGENS		
Allergen	Recipe without	Recipe with
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 packaging 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

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: _____