

**Product Specification**

51008 Round pink/white 2,5g nafnac

**PRODUCTION LOCATION**

Astra Faam Harlingen  
Hermesweg 4  
8861 VN Harlingen  
Netherlands  
  
pid@astrasweets.com

**1. LEGAL NAME + GENERAL PRODUCT DESCRIPTION**

EN - Sugar confectionery - Marshmallows with vanilla flavour.

**2. INGREDIENTS DECLARATION**

Ingredients: glucose-fructose syrup, sugar, water, gelatine, maize starch, colour (E162), flavouring

**3. PRODUCT CHARACTERISTICS**

GMO free

**4. INGREDIENTS AND PERCENTAGES**

Ingredient	E-number	%	Origin
glucose-fructose syrup		45,92	Maize / Wheat
sugar		32,62	
sugar		32,62	Sugar beet
water			
gelatine			Pork
maize starch			Maize
colour			
beetroot red	E162		Natural
flavouring			
flavouring			Natural
PROCESSING AID			
glycerol	E422		Rapeseed / Vegetable oil

**5. PHYSICAL AND CHEMICAL CHARACTERISTICS**

	Value	Unit	Method
Moisture content	19	%	Calculated
Aw value	0,70 (0,65 - 0,75)		
pH value	5,3 (4,5 - 6,0)		
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:	1.367 kJ	342 kJ	4 %
Energy kcal:	322 kcal	80 kcal	4 %
Fat:	< 0,5 g		
of which -saturates:	0 g		
-mono-unsaturates:	< 0,1 g		
Carbohydrate:	76 g	19 g	7 %
of which -sugars:	62 g	16 g	17 %
-polyols:	0 g		
-starch:	3,0 g		
-oligosaccharides:	10 g		
Fiber:	0 g		
Protein:	4,6 g	1,2 g	2 %
Sodium:	0,01 g		
Salt:	0,02 g	< 0,01 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 4833-1
Yeasts and moulds	100	cfu/g	ISO 21527-1 & ISO-21527-2
Enterobacteriaceae	100	cfu/g	Derived from ISO 21528-2
Salmonella	0	cfu/25g	ISO 6579

**8. ORGANOLEPTIC CHARACTERISTICS**

Appearance:	small round
Coating	starch
Piece weight	2,5 (2,1 - 2,9) g
Length	16 (14 - 18) mm
Width	25 (22 - 28) mm
Height	25 (22 - 28) mm

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9. COLOURS AND FLAVOURS					
Colour	Description	E-number	Colour	Origin	Taste
red	beetroot red	E162	red	Natural	
	vanilla flavour N			Natural	vanilla
white	vanilla flavour N			Natural	vanilla

Carriers flavourings	Value	Max. Value	Unit
E1518 Triacetin	0	3.000	ppm
E1520 Propylene glycol	1.956	3.000	ppm
E1505 Triethyl citrate	0	3.000	ppm
E1517 Diacetin	0	3.000	ppm
E1519 Benzyl alcohol	0	250	ppm

Chemical Characteristics	Value	Max. Value	Unit
Aluminum	0	70	ppm

10. ALLERGENS		
Allergen	Recipe without	Recipe with
Cereals containing gluten and products thereof <sup>1</sup>	X	
Wheat	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	
Celery and products thereof	X	
Mustard and products thereof	X	
Sesame seeds and products thereof	X	
Sulphur dioxide and sulphites <sup>2</sup>	X	
Lupin and products thereof	X	
Molluscs and products thereof	X	
Vegetarian	X	
Vegan	X	
GMO free		X

<sup>1</sup> Recipe with gluten, the end product contains <20 ppm of gluten.  
<sup>2</sup> Recipe with sulphite, the end product contains <10 ppm of sulfite.  
When >10 ppm sulphite present, this is entered in the section 3. PRODUCT CHARACTERISTICS (contains sulphite) and declaration is mandatory.

11. PACKING FEATURES		
Used packaging materials meet on the requirements of all legislation and EC regulations and their adjustments.		
LOT number	Example	LH18126A
	Lot number	L
	Place of production / packing	H
	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 +	12 months

14. POSSIBLE VULNERABLE USERS	
Consumers who are oversensitive to one of the ingredients and/or additives used.	

15. LEGISLATION	
Produced with raw materials that meet the requirements of EC laws and regulations and their adjustments.	

16. REMARKS	
This specification will be send to you by e-mail. 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 will be approved in silence.	