

Product Specification

51009 Round pink/white 5,8g 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	5,8 (5,4 - 6,2) g
Length	28 (25 - 31) mm
Width	30 (27 - 33) mm
Height	30 (27 - 33) mm

Product Specification

51009 Round pink/white 5,8g nafnac

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 ¹	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 ²	X	
Lupin and products thereof	X	
Molluscs and products thereof	X	
Vegetarian	X	
Vegan	X	
GMO free		X

¹ Recipe with gluten, the end product contains <20 ppm of gluten.² 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.