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|  | Finished Goods Specification Sheet | Document Ref | HB3.6.1 |
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General Information

| | |
|---|---|
| PICTURE |  |
| DESCRIPTION | Un-Flavoured, Un-Coloured, Cocoa Butter Coated, Popping Candy |
| SKU CODE | INC-CBC |
| SPEC NUMBER | SP0035 |
| LEGAL DECLARATION when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011 | Popping Candy |
| INGREDIENT DECLARATION | Popping Candy (Sugar, Maltose, Malic Acid (E296), Carbon Dioxide (E290)), Cocoa Butter. |
| RAW MATERIAL COUNTRY OF ORIGIN | Turkey, United Kingdom, Other locations may be possible. |
| COUNTRY OF MANUFACTURE | UK |

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| SHELF LIFE & STORAGE INSTRUCTIONS | Shelf life, for unopened packaging stored at above conditions is 2 (two) years. Opened packs should be consumed on the same day to attain shelf life. Store In a dry place away from heat sources & direct sunlight, at room temperature max. 28 C. Relative humidity should be very low at a level of 60-65% during storage. When opened for production max temp should be 24 C and relative humidity should be 35-40%. |
| APPLICATIONS | Confectionary, Bakery, Desserts, ETC. |
| DOSAGES RECOMMENDED | As required |

Microbiological Limits

| TEST | MAX LIMIT | FREQUENCY OF TESTING |
|---------------------------|-----------------|---------------------------------|
| TVC | 10,000 CfU/g | Tested on a random sample basis |
| Yeasts | 500 CfU/g | Tested on a random sample basis |
| Moulds | 500 CfU/g | Tested on a random sample basis |
| Enterobacteriaceae | 10 CfU/g | Tested on a random sample basis |
| E Coli | 10 CfU/g | Tested on a random sample basis |
| Salmonella | Negative in 25g | Tested on a random sample basis |
| Coliforms | 10 CfU/g | Tested on a random sample basis |
| Listeria | Not tested | NA |

Organoleptic and Quality

| |
|--|
| Product Characteristic |
| Free flowing irregular pieces, free from off taste and smells. |

Foreign Body Controls e.g.Metal Detector/X-Ray/Sieve

| | | | |
|--------------|-----------------|--------------|----------------|
| Prepared by: | Richard Strauss | Approved by: | Richard Oliver |
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| Control Type | Detection limit | Frequency |
|-----------------|-----------------|-------------|
| Metal Detection | 2.5mm Ferrous | Every Batch |

Physical Properties

| Physical Property | Limit | Testing Frequency |
|-------------------|------------|---------------------------------|
| PH | Not tested | |
| AW | Not tested | |
| Moisture | 4% | Tested as part of random sample |
| Ethanol Content | Not tested | |

Nutritional Information per 100g

| | | |
|--------------------|---------|------|
| Energy | 1794.75 | KJ |
| Energy | 428.96 | Kcal |
| Carbohydrate | 85.14 | g |
| Of which sugars | 85.14 | g |
| Fat | 10 | g |
| Of which saturates | 5.97 | g |
| Protein | 0 | g |
| Fibre | 0 | g |
| Salt | 0 | g |

Allergen Information

| | | | |
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Does the product contain any of the following, including any possible source of cross contamination or carry over?

| Allergen (Directive EU 1169/2011 Annex II) | Present in Product | Used on site | Used on Shared Equipment | Risk of contamination (Y/N) |
|---|--------------------|--------------|--------------------------|---|
| Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: <ul style="list-style-type: none"> wheat based glucose syrups including dextrose wheat based maltodextrins glucose syrups based on barley; cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin; | N | N | N | N |
| Crustaceans and products thereof | N | N | N | N |
| Eggs and products thereof | N | N | N | N |
| Fish and products thereof, except: <ul style="list-style-type: none"> fish gelatine used as carrier for vitamin or carotenoid preparations; fish gelatine or Isinglass used as fining agent in beer and wine; | N | N | N | N |
| Peanuts and products thereof; | N | N | N | N |
| Soybeans and products thereof, except <ul style="list-style-type: none"> fully refined soybean oil and fat natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; vegetable oils derived phytosterols and phytosterol esters from soybean sources plant stanol ester produced from vegetable oil sterols from soybean sources; | N | Y | N | N (Soya Lecithin handled on site within finished goods) |
| Milk and products thereof (including lactose), except: <ul style="list-style-type: none"> whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; lactitol; | N | Y | N | N (Used on site in finished goods, packed using separate |

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| | | | | dedicated equipment) |
|--|---|---|---|----------------------|
| Nuts, namely almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except: <ul style="list-style-type: none"> Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin | N | N | N | N |
| Celery and products thereof | N | N | N | N |
| Mustard and products thereof | N | N | N | N |
| Sesame seeds and products thereof | N | N | N | N |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers | N | N | N | N |
| Lupin and products thereof | N | N | N | N |
| Molluscs and products thereof | N | N | N | N |

Intolerance Information

Does the product contain any of the following, including any possible source of cross contamination or carry over?

| INTOLERANCE SUBSTANCES: | Y/N | If yes, give details |
|---------------------------------|-----|----------------------|
| Aspartame | N | |
| Additives (E' Numbers etc) | Y | E296, E290 |
| Beef and beef derivatives | N | |
| Benzoates | N | |
| BHA/BHT | N | |
| Chicken and chicken derivatives | N | |
| Cocoa | Y | Cocoa Butter |

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|--|---|-------|
| Coriander | N | |
| Fruit and fruit derivatives | N | |
| Glutamate | N | |
| Legumes and Pulses | N | |
| Monosodium Glutamate (MSG) | N | |
| Pork and pork derivatives | N | |
| Synthetic Colours including Azo and Coal tar dyes | N | |
| Vegetable and Vegetable derivatives | Y | Sugar |
| Vegetable Oil: If yes state type and source, eg. Hydrogenated, partially hydrogenated: rapeseed, peanut, etc. | N | |
| Yeast and yeast derivatives | N | |

Suitability

| | Y/N | If not, give details |
|-------------------------------|-----|----------------------|
| Vegetarians | Y | |
| Vegans | Y | |
| Orthodox Jewish Diet (Kosher) | Y | (Not certified) |
| Muslim Diet (Halaal) | Y | (Not certified) |
| Diabetics | N | High Sugar content |

Genetically Modified Organisms (GMO)

| | Y/N | Details |
|---|-----|---------|
| Does the product or any of its ingredients contain any maize or soya products? | N | |
| Does the product or any of its ingredients contain any genetically modified material (whether active or not) Please identify ingredients which contain such materials | N | |
| Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? Please identify any such ingredient | N | |
| Is the product or any of its ingredients produced from, but not containing any genetically modified material? Please identify those ingredients, which are produced from such materials. | N | |

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| Have genetically modified organisms been used as processing aids or additives used in connection with the production of these ingredients? Please identify any such processing aids or additives | N | |
| Have genetically modified organisms been used to produce processing aids or additives (GMO not present in aid or additive when in use) which are subsequently used in production of this product or any of its ingredients? Please identify any such processing aids or additives. | N | |

Irradiation

| | |
|--|----|
| Has the product or any of the ingredients including processing aids been treated with ionising radiation | No |
|--|----|

Pesticides

| Pesticide residue tested for | Maximum limit | Frequency |
|------------------------------|---------------|-----------|
| Not tested | NA | NA |

Heavy Metals

| Test | Maximum limit | Frequency |
|------------|---------------|-----------|
| Not tested | NA | NA |

Mycotoxins

| Test | Maximum limit | Frequency |
|------------|---------------|-----------|
| Not tested | NA | NA |

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Additional Information


Packed into pouches, also available as a bulk item, in all cases packaging is suitable to the product

Sign off

I declare that the information detailed on this document is believed to be correct as of the date specified below.

This product and data comply with all current UK and EU regulations.

This specification is deemed accepted by both parties if no issues have been reported to the supplier within one week.

| <u>Supplier</u> | | <u>Customer</u> | |
|------------------|---|------------------|--|
| Name | Richard Strauss | Name | |
| Position | Technical Manager | Position | |
| Date | 17/10/2024 | Date | |
| Signature |  | Signature | |