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General Information

PICTURE	
DESCRIPTION	Un-flavoured, Cocoa butter coated, Yellow popping candy.
SKU CODE	INC-YPC
SPEC NUMBER	SP0033
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, Colour (Curcumin (E100)).
RAW MATERIAL COUNTRY OF ORIGIN	Turkey, United Kingdom, India, 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
Yellow, free flowing irregular pieces, free from off taste and smells.

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

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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, E100.
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, Curcumin
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
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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	16/10/2024	Date	
Signature		Signature	