

Product Specification

20072 Fried eggs 8,2g nafnac



PRODUCTION LOCATION

Astra Sweets Turnhout
 Bleukenlaan 18
 2300 Turnhout
 Belgium

 pid@astrasweets.com

1. LEGAL NAME + GENERAL PRODUCT DESCRIPTION

GB - Sugar Confectionery - Soft gums.
 Sweet/sour oiled elastic gum with an aerated layer, based on sugars and gelatine, in different colours/flavours.

2. INGREDIENTS DECLARATION

Ingredients: glucose syrup, sugar, water, gelatine, acid: E270, E296, E330; maltodextrin, flavourings, colour: E160c; vegetable oil (coconut), glazing agent: carnauba wax

3. PRODUCT CHARACTERISTICS

GMO free

4. INGREDIENTS AND PERCENTAGES

Ingredient	E-number	%	Origin
glucose syrup		47,96	Maize / Wheat
sugar		30,78	
sugar		30,78	Sugar beet
water			
gelatine			Pork
acid			
lactic acid, malic acid, citric acid	E270, E296, E330		synthetic / Maize / Sugar
maltodextrin			Maize
water			
water			
flavourings			
flavouring			Natural
flavouring			Natural
colour			
paprika extract	E160c		Natural
vegetable oil (coconut), glazing agent: carnauba wax			Coconut

5. PHYSICAL AND CHEMICAL CHARACTERISTICS

	Value	Unit	Method
Moisture content	19	%	Calculated
Aw value	0,7 (0,65 - 0,75)		Aw decagon
pH value	3,3 (3,1 - 3,5)		pH Knick
Piece weight	8,2 (7,8 - 8,6)	g	Balance
Length	49 (44 - 54)	mm	Rule
Width	36 (32 - 40)	mm	Rule
Height	16 (14 - 18)	mm	Rule
Ammonium salt content	0,00	g/100g	Calculated
Glycyrrhizin content	0,00	g/100g	Calculated

6. AVERAGE NUTRITIONAL VALUES (calculated values l)

Nutrient	Per 100g	1 portion (25g)	% (25g)*
Energy kJ:	1.354 kJ	338 kJ	4 %
Energy kcal:	319 kcal	80 kcal	4 %
Fat:	< 0,5 g	< 0,5 g	<1 %
of which -saturates:	0,3 g	< 0,1 g	<1 %
-mono-unsaturates:	0 g		
Carbohydrate:	74 g	18 g	7 %
of which -sugars:	51 g	13 g	14 %
-polyols:	0 g		
-starch:	0 g		
-oligosaccharides:	22 g		
Fiber:	< 0,5 g		
Protein:	5,5 g	1,4 g	3 %
Sodium:	0,00 g		
Salt:	< 0,01 g	< 0,01 g	<1 %

*Reference intake of an average adult (8.400 kJ / 2.000 kcal).

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7. MICROBIOLOGICAL VALUES			
	Max. Value	Unit	Method
Total aerobic bacterial count	1.000	cfu/g	ISO 4833
Yeasts and moulds	100	cfu/g	ISO 21527-2
Enterobacteriaceae	10	cfu/g	Derived from ISO 21528-2
Salmonella	0	cfu/25g	ISO 6579

8. ORGANOLEPTIC CHARACTERISTICS	
Appearance:	Fried egg
Smell:	Fruity
Texture:	Double moulded
Taste:	see section Colors and Tastes

9. COLOURS AND FLAVOURS					
Colour	Description	E-number	Colour	Origin	Taste
orange	orange flavour N paprika extract	E160c	orange	Natural	orange
white	lemon flavour N			Natural	lemon

Carriers flavourings	Value	Max. Value	Unit
E1518 Triacetin	0	3.000	ppm
E1520 Propylene glycol	0	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 ³	X	
Peanuts and products thereof	X	
Soybeans and products thereof ³	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.
³ Recipe with fish and/ or soy, this is exempted from allergen labelling by Regulation (EU) 1169/2011.

11. PACKING FEATURES		
Used packaging materials meet on the requirements of all legislation and EC regulations and their adjustments.		
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

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14. POSSIBLE VULNERABLE USERS

Consumers who are oversensitive to one of the ingredients and/or additives used.
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15. LEGISLATION

Produced with raw materials that meet the requirements of EC laws and regulations and their adjustments.
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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 well be approved in silence.
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Authorized	
Approved by supplier	Approved by customer
Name: Carla van Riemsdijk	Name: _____
Position: Product Information Desk	Position: _____
Date:	Date: _____