


Product Specification

Product name	Nonpareille Red	
Article number	109360	
Version number	8.0 / 01.2018	
Date of edition	30.10.2018	
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1. Product description

Appearance : Small, hard, round dragees for decoration of confectionery, chocolate, ice cream, bakery products, etc.

Bulk density : 92 gram / 100 ml (\pm 2,5%)

2. Composition*

<i>Raw material</i>	<i>Average value</i>	<i>Country of origin</i>
Sucrose	: 69,45 %	The Netherlands
Wheat starch	: 26,15 %	France, Lithuania, Germany
Glucose syrup	: 2,91 %	Belgium, The Netherlands
Colouring food: concentrate of radish, lemon, blackcurrant	: 1,36 %	The Netherlands
Vegetable oil (coconut)	: 0,13 %	Spain, France, Belgium, Czech Republic, Romania
Glazing agent: beeswax (E901)	: 0,01 %	Slovakia, China, Brazil, Mexico Germany

*Colour stability: the colour can fade away by daylight and artificial light. This process can occur in an untransparent, closed packaging.

3. Labelling

Sugar, **wheat** starch, glucose syrup, colouring food: concentrate of radish, lemon, blackcurrant; vegetable oil (coconut), glazing agent: E901.

4. Nutritional information / 100g product


	<i>Average value</i>	<i>Method of analyses</i>
Energy	: 1672 Kj	Calculated
	: 393 Kcal	Calculated
Fats	: 0,16 g	Calculated
of which saturated	: 0,16 g	Calculated
of which mono-unsaturated	: 0,00 g	Calculated
of which poly-unsaturated	: 0,00 g	Calculated
of which trans- fat	: 0,00 g	Calculated
Carbohydrates	: 98,01 g	Calculated
of which sugars	: 73,43 g	Calculated
of which starch	: 24,58 g	Calculated
Fibre	: 0,02 g	Calculated
Proteins	: 0,10 g	Calculated
Sodium	: 0,01 g	Calculated

5. Microbiological norms

	<i>Value</i>	<i>Method of analyses</i>
Total plate count	: < 10.000 CFU/g	NEN-EN-ISO 4833
Yeast	: < 100 CFU/g	ISO 7954 (1987)
Moulds	: < 100 CFU/g	ISO 7954 (1987)
Entrobacteriaceae	: < 10 CFU/g	NEN-ISO 21528-2
Salmonella	: absent/25g	NEN-EN-ISO 6579



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6. Chemical norms

	<i>Value</i>	<i>Method of analyses</i>
Aw value	: < 0,6	Dew point
Moisture content	: 1-6%	Infra-red

7. Tracking & Tracing

Code system of batches	: xxxywwdd	product group number – production year – production week – production day day-month-year
Code system of shelf life	: dd.mm.yyyy	
Shelf life after production	: 18 months	

8. Delivery / storage conditions

Pallet	: Euro, PE pallet, Block pallet
Transport temperature	: 20 ± 3 °C
	: Do not store close to odorous goods
Storage temperature	: 20 ± 3 °C
	: Do not store close to odorous goods
Storage relative humidity	: Dry, 30 – 60 %

9. NON-GMO

One of the aims of Sidilco Suikerwerkfabriek B.V. is to produce GMO free; therefore we don't use ingredients in our factory that are produced from or with GMO techniques.

We can guarantee this by the choice of our raw materials, the suppliers and the agreements that we have with our suppliers.

This product needs no declaration according EC directives 1829/2003 and 1830/2003.

10. Heavy metals, Pesticides & Mycotoxins

Our products complies with the requirements of Regulation EC 1881/2006 and Regulation EC 396/2005.

11. Gluten content

According to EC directive 828/2014, our products contains <20 mg/kg gluten.


The statement 'gluten-free' may only be made where the food as sold to the final consumer contains no more than 20 mg/kg of gluten.

12. Allergenic information

M	Recipe contains: The product contains the substance listed as an ingredient, or the substance is present in an ingredient, according to the method of preparation. The product will not be included in the proprietary brand list concerned.
Z	Recipe without: The product contains none of the substance mentioned according to the method of preparation. The product will be included in the proprietary brand list concerned.
K	May contain: The product may contain the substance mentioned because of cross-contamination, and recipe without. The product will be included in the proprietary brand list concerned but will be marked.
O	Unknown: There is insufficient data available concerning the presence of the substance in the product. The product will not be included in the proprietary brand list concerned.
N	Not entered: Nothing has been entered concerning the substance mentioned. The product will not be included in the proprietary brand list concerned.



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Legal allergens		Labelling of allergens	Origin of allergen
1.0	Gluten		
1.1	Wheat	M	Wheat starch
1.2	Rye	Z	
1.3	Barley	Z	
1.4	Oats	Z	
1.5	Spelt	Z	
1.6	Kamut	Z	
2.0	Crustaceans	Z	
3.0	Egg	Z	
4.0	Fish	Z	
5.0	Peanuts	Z	
6.0	Soy	Z	
7.0	Milk	Z	
8.0	Nuts		
8.1	Almonds	Z	
8.2	Hazelnuts	Z	
8.3	Walnuts	Z	
8.4	Cashews	Z	
8.5	Pecan nuts	Z	
8.6	Brazil nuts	Z	
8.7	Pistachio nuts	Z	
8.8	Macadamia/Queensland nuts	Z	
9.0	Celery	Z	
10.0	Mustard	Z	
11.0	Sesame	Z	
12.0	Sulphur dioxide and sulphites (E220-E228) at concentrations of more than 10 mg/kg or 10mg/l, expressed as SO ₂	Z	
13.0	Lupin	Z	
14.0	Molluscs	Z	
	Additional allergens	Labelling of allergens	Origin of allergen
20.0	Lactose	Z	
21.0	Cacao	Z	
22.0	Glutamate (E620-E625)	Z	
23.0	Chicken meat	Z	
24.0	Coriander	Z	
25.0	Corn/maize	Z	
26.0	Legumes	Z	
27.0	Beef	Z	
28.0	Pork	Z	
29.0	Carrot	Z	

Place and date: Barneveld, 30.10.2018

Name: Ina Morren

Function: Quality assistant

Signature:

