

PRODUCT SPECIFICATION

Honeycomb MC 10805D

Company Details

Address: Nimbus Foods Limited
The Marian
Dolgellau
Gwynedd
LL40 1UU

Telephone: +44 (0) 1341 423050

Fax: +44 (0) 1341 422991

Website: www.nimbusfoods.co.uk

Place of Manufacture: UK

Contact Details

Sales Contact:	sales@nimbusfoods.co.uk	01341423050
Technical / Quality Contact:	nfquality@nimbusfoods.co.uk	01341423050
Emergency Contact Numbers:	07917444371	07799114270

Product Description

Free Flowing Honeycomb Pieces Chocolate Coated and Glazed

Ingredient Declaration

Milk Chocolate (Sugar, Cocoa Butter, Cocoa Mass, Skimmed **Milk** Powder, **Milk** Sugar, Whey Powder (**Milk**), Anhydrous **Milk** Fat, Emulsifier E322 (**Soya**)), Honeycomb Granules (Sugar, Glucose Syrup, Water, Raising Agent E500ii), Glazing Agent (Stabiliser E414, Sucrose, Honey)

Allergens: See Ingredients In **Bold**

Shelf Life from Manufacture and Storage Details

6 months from date of manufacture. Store in dry cool conditions, away from direct sunlight and strong odours. Ideal storage temperature between 10°C and 20°C.

Notes

Natural colours are prone to fading when exposed to light and heat when used in the product.

Product is manufactured on a site that uses Soya, Egg Dairy and Gluten.

The glucose syrup is manufactured from wheat starch. As a result of the various processing and purification steps only traces of protein can be found in the product which contains the glucose syrup as only one of gluten contains ingredient. Total protein content is far below the 0.285% maximum set in Codex Standard 2.2.2 118-1981 and therefore the product which contains the glucose syrup as only one of gluten contains ingredient can be entitled as gluten free according to the current codex.

Please note – due to complex and changing regulations, customers must satisfy themselves that any ingredient to be incorporated is permitted within the end product and also in all attended supply markets and complies with General Product Safety Regulations in end use.

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Ingredients List (in descending order)		
Ingredient	Source	Country Of Origin
Milk Chocolate 59.51%		UK
Sugar 45.0%	Beet/Cane	Belgium, The Netherlands, Luxemburg, Italy , Germany, France, UK, Ireland, Denmark, Spain, Portugal, Greece, Austria, Sweden, Finland, Poland, Hungary, Czech Republic, Slovakia, Slovenia, Estonia, Latvia, Lithuania, Malta, Cyprus, Bulgaria, Romania, Croatia), Albania, Argentina, Australia, Barbados, Belize, Bosnia & Herzegovina, Brazil, Cambodia, Colombia, Costa Rica, Cuba, Dominican Republic, El Salvador, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, India, Jamaica, Lao, Macedonia, Malawi, Mauritius, Moldova, Mozambique, Nicaragua, Panama, Paraguay, Peru, Reunion, Serbia, Sudan, Swaziland, Thailand, Zambia
Cocoa Butter 20.0%	Cocoa beans	Mainly West Africa: Ghana, Nigeria, Ivory Coast
Cocoa Mass 11.5%	Cocoa beans	Mainly West Africa: Ghana, Nigeria, Ivory Coast
Skimmed Milk Powder 10.5%	Cow's milk	Belgium, Netherlands, Luxemburg, Italy, Germany, France, UK, Ireland, Denmark, Spain, Portugal, Austria, Sweden, Finland, Poland, Hungary, Czech Republic, Slovakia, Slovenia, Estonia, Latvia, Lithuania, Iceland, Norway, Switzerland, New Zealand
Milk Sugar 4.5%	Cow's milk	Belgium, Netherlands, Luxemburg, Italy, Germany, France, UK, Ireland, Denmark, Spain, Portugal, Austria, Sweden, Finland, Poland, Hungary, Czech Republic, Slovakia, Slovenia, Estonia, Latvia, Lithuania, Iceland, Norway, Switzerland, New Zealand
Whey Powder (milk) 4.5%	Cow's milk	Belgium, Netherlands, Luxemburg, Italy, Germany, France, UK, Ireland, Denmark, Spain, Portugal, Austria, Sweden, Finland, Poland, Hungary, Czech Republic, Slovakia, Slovenia, Estonia, Latvia, Lithuania, Iceland, Norway, Switzerland, New Zealand
Anhydrous Milk Fat 3.5%	Cow's Milk	Belgium, Netherlands, Luxemburg, Italy, Germany, France, UK, Ireland, Denmark, Spain, Portugal, Austria, Sweden, Finland, Poland, Hungary, Czech Republic, Slovakia, Slovenia, Estonia, Latvia, Lithuania, Iceland, Norway, Switzerland, New Zealand
Soya Lecithin E322 <1%	Soya Beans	Brazil, India, Italy
Honeycomb Granules 40.07%		UK
Sugar 53.50%	Beet / Cane	Beet – France; Cane - Argentina, El Salvador, Malawi, Australia, Fiji, Mozambique, Barbados, Guadeloupe, Nicaragua, Belize, Guatemala, Panama, Brazil, Guyana, Reunion, Colombia, Honduras, South Africa, Costa Rica, Jamaica, Swaziland, Dominican Republic, Laos, Zambia
Glucose Syrup 42.13%	Wheat	UK, Netherlands
Water 3.96%	Mains	Wales
Sodium Bicarbonate E500ii 0.41%	Mineral	France
Gum Acacia Glaze 0.42%		Germany
Water 40-60% (not declared)	Mains	Germany
Gum Arabic E414 20-30%	Acacia Species	Senegal, Mali, Niger, Nigeria, Sudan, Mauretania, Burkina Faso, Chad, Ethiopia

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Sucrose 10-20%	Beet	Germany
Honey 1-10%	Bees	Brazil, Argentina, Mexico
Ethanol 5-15% (not declared)	Beet, Cane, Cereales	Germany, France, Belgium, Netherlands, Hungary, Austria, Spain, Poland, Brazil, Argentina, Paraguay, Colombia
<u>Chocolate Declaration</u>		
If a chocolate product contains the following e.g. Chocolate Contains		Cocoa Solids 31.5 % Minimum Milk Solids 14.0 % Minimum
<u>Nutritional Information</u>		
Energy	kJ 1967 kcal 472	
Fats	17.7	
- Of Which Saturates	11.1	
- Of Which Monounsaturates	5.9	
- Of Which Polyunsaturates	0.6	
Carbohydrate	73.2	
- Of Which Sugars	65.4	
- Of Which Starch	0.7	
Fibre	1.3	
Protein	3.3	
Salt	0.26 (263 mg)	
Sodium	0.11 (105 mg)	
<u>Microbiological Limits</u>		
Micro-organism Test	Target	
TVC	< 5000 / g	
Yeasts	< 100 / g	
Moulds	< 100 / g	
Enterobacteriaceae	< 10 / g	
E. Coli	< 10 / g	
Salmonella	Absent / 25 g	
Each batch of product made is sampled for the above microbiological checks.		
<u>Laboratory Details</u>		
ALS Laboratories UK Limited, Yeomanry Road, Battlefield Enterprise Park, Shrewsbury, Shropshire, SY1 3EH		

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Food Intolerance Data				
Does the Nimbus product supplied contain any of the following?				
Intolerant	Present In Product Yes / No	Used On Site	Risk Of Contamination	Comments / Ingredient Concerned
Artificial Sweeteners	No	No	No	
Azo Dyes	No	No	No	
Benzoates	No	No	No	
BHA/BHT	No	No	No	
Celery and Products Thereof	No	No	No	
Milk and Products Thereof (including Lactose)	Yes	Yes	N/A	Skimmed Milk Powder, Milk Sugar, Whey Powder, Anhydrous Milk Fat.
Gelatin	No	No	No	Marshmallow Stored On Site
Cereals containing Gluten and Products Thereof (from Wheat, Barley, Rye or Oats)	Yes	Yes	No	Handled On Site; Wheat Glucose Syrup Exempt From Labelling <20 ppm
Glutamates (eg.MSG)	No	No	No	
HVP	No	No	No	
Mustard and Products Thereof	No	No	No	
Chloropropanols	No	No	No	
Yeast and Products Thereof	No	No	No	
Peanuts/Peanut Oil/Derivatives	No	No	No	
Other Nuts/Oils/Derivatives	No	No	No	
Sesame Seeds and Products Thereof	No	No	No	
Fish and Products Thereof	No	No	No	
Soya beans, Soya Oil or Soya Derivatives	Yes	Yes	N/A	Soya Lecithin
Wheat or Wheat Derivatives	Yes	Yes	No	Handled On Site, Wheat Glucose Syrup Exempt From Labelling <20ppm
Crustaceans and Products Thereof	No	No	No	
Maize and Products Thereof	No	Yes	No	Handled On Site
Fruit and Products Thereof	No	Yes	No	Handled On Site
Vegetables and Products Thereof	No	Yes	No	Handled On Site

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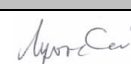
Meat and Products Thereof	No	No	No	
Sulphur Dioxide and Sulphites at concentrations of >10mg/kg or 10mg/1 expressed as SO ₂	No	No	No	
Artificial Flavours	No	No	No	
Natural Flavours	No	Yes	No	Handled On Site
Nature Identical Flavours	No	No	No	
Colour Category A - Artificial Colours (Colours produced by chemical synthesis and not found in nature and not chemically derived from a natural starting material)	No	Yes	No	Handled On Site
Colour Category N1 - Natural Colours, Natural Origin Colours, Non-artificial Colours (Colours that is derived from plant, animal, mineral or microbiological source through traditional processing and/or appropriate physical processing. The process does not modify the chemical nature of the colouring principle.	No	Yes	No	Handled On Site
Colour Category N2 – Nature derived colours, Non-artificial colours (Colours that is derived from plant, animal, mineral or microbiological source through traditional processing and/or appropriate physical and chemical processing. The process does not modify the chemical nature of the chromophore of the colour, however intentionally renders the colouring principle more suitable for use in targeted food applications.	No	Yes	No	Handled On Site
Colour Category N3 - Nature Identical Colours, Non-artificial Colours (Colours identical with a colouring principle that occurs in nature and which is produced by chemical synthesis.	No	Yes	No	Handled On Site
Alcohol	No	Yes	No	Handled On Site
Preservatives	No	No	No	

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Other Additives	Yes	Yes	N/A	E322, E500ii, E414
Ingredients from GM Source	No	No	No	
Lupin and Products Thereof	No	No	No	
Egg and Products Thereof	No	Yes	No	Meringue Handled On Site
Molluscs and Products Thereof	No	No	No	

Product Suitability	
Suitable For	<u>Yes / No</u>
Vegetarian	Yes
Ovo-Lacto Vegetarian	Yes
Vegan	No
Organic Certified	No
Coeliacs	Yes
Lactose intolerance	No
Kosher Certified	No
Halal Certified	No
RSPO Certified Palm Oil - Segregated	N/A

METAL DETECTION		
Rejection Arm	PIECE SIZE	TYPE
Tests are conducted: Start-up, hourly and at end of run	0.8 mm	Ferrous
	0.8 mm	Non-Ferrous
	1.2 mm	Stainless Steel

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 EU regulations.			
Name:	Eva Uporska	Signed:	
Position:	Quality Assistant	Date:	16/05/2018

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SPECIFICATION HISTORY		
Date	Version No	Amends
16/05/2018	4	New version

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