

Raw Material Specification



Section 1 Ingredient Name

Pink Sugar Strands SG standard 5kg

Section 2 Product Code

A0611

Section 3 Supplier Contact Details

Supplier Name & Address	James AS Finlay Ltd. 29 Maghaberry Road, Moira, Craigavon, BT67 0JF		
Telephone Number	028 9261 1300		
Fax Number	028 9261 1970		
Technical Contact	Anne McGurk	Position	Technical Manager
Email Address	anne@finlayfoods.com		
UK Tariff code	17049061		

Section 4 Certification Details

Finlay's Food is certified to BRC Global Standard for Food Safety Issue 7 with Traded Goods.

RSPO Supply Chain registration number **BMT-RSPO-000887**.

UTZ membership number **UTZ_CO1000009606**

Section 5 Country of Origin

Northern Ireland

Section 6 Declaration of Ingredients

Legal Name of Ingredient	Pink Sugar Strands
Ingredient Listing (allergens highlighted)	Icing Sugar (sugar, starch), Maize Starch, Un hydrogenated Vegetable Fat (Palm), Water, Emulsifier (Rapeseed Lecithin), Glaze [Glazing Agents (Shellac, Acacia Gum), Sugar], Colour (E122, E124).

Section 7 Organoleptic Standards

Description of Product / Intended Use	An edible decoration consisting of free flowing, coloured, sausage shaped strands.
Appearance	Pink coloured sugar strands.
Flavour	Sweet. Sugary
Odour	Neutral. No off odours or taints
Texture	Free flowing strands. Strands have a crunchy bite with a soft centre
Other e.g. particle size	Length : 95% between 2 - 10mm. Diameter : 1.3mm +/- 0.2mm Density : 750gm / ltr +/- 30gm

Section 8 Ingredient Composition

Ingredient	% at mixing bowl	Country of Manufacture
Icing Sugar	50-60	Germany
Maize Starch	20-25	France, Italy, Spain, Germany
Un-Hydrogenated Vegetable Fat	15-20	The Netherlands
Water	<4	Northern Ireland
Rapeseed Lecithin (E322)	<2	The Netherlands
Colour E122	<1	UK
Colour E124	<1	UK
Glazing Agent E414	<1	Germany
Glazing Agent E904	<1	UK
Glazing Agent sugar	<1	France

Section 9 Breakdown of Compound Ingredients

Compound Ingredient	Components	Source	Amount in Ingredient	Country of Origin
Icing Sugar	Sugar	Beet	97 -98%	Germany, UK
	Starch	Potato, Corn	2 - 3%	Denmark, France
Maize Starch	n/a	Maize	100%	France, Spain, Italy, The Netherlands, Germany
Un-Hydrogenated Vegetable Fat	Palm Oil	Palm	80%	Malaysia
	Palm Kernal	Palm	20%	Malaysia
	Sunflower Lecithin	Sunflower	500ppm	Malaysia, Indonesia
Water	n/a	potable mains	100%	Northern Ireland
Rapeseed Lecithin	n/a	Rapeseed	100%	The Netherlands
Colour	Carmoisine	Synthetic	100%	India
Colour	Ponceau 4R	Synthetic	100%	India
Glazing Agent - Sugar	n/a	Beet	100%	France
Glazing Agent - Acacia Gum	n/a	Vegetable - Acacia species	100%	Sudan, Senegal, Chad
Glazing Agent - Shellac	Shellac	Kerria Lacca	30-45%	Thailand, India, Korea, Belgium
	Vegetable Oil	Palm	5-15%	Malaysia, Indonesia, Philippines, Europe
	Ethanol	Sugar Beet, Sugar Cane, Cereals (wheat, rye, Triticale (hybrid wheat and rye))	60-70%	Europe

Section 10 Nutritional Information

Nutrient	Value / 100g	Analysis / Calculation
Energy (kJ)	1990	Calculation
Energy (kCal)	469	Calculation
Protein	0.1	Calculation
Total Carbohydrate (g)	79.97	Calculation
Of which sugars (g)	79.97	Calculation
Total Fat (g)	17.25	Calculation
Of which saturates (g)	14.34	Calculation
Of which monosaturates (g)	<1	
Of which polyunsaturates (g)	<1	
Dietary Fibre (g)		
Moisture (g)	3%	
Sodium (g)		

Section 11 Allergen Information

	Contains YES / NO	If Yes, please state the source
Added Colours	Yes	* Carmoisine, * Ponceau 4R
Colours - natural	N	
Colours - nature identical	N	
Colours - artificial	Yes	Carmoisine, Ponceau 4R
Azo and coal tar dyes	Yes	Carmoisine, Ponceau 4R
Added Flavours	N	
Artificial Flavours	N	
Natural Flavours	N	
Glutamates	N	
Monosodium glutamate (MSG)	N	
Added preservatives	N	
Benzoates	N	
10mg/kg or 10mg/litre expressed as SO ₂	N	
Sulphites	N	
Stabilisers	N	
Salt substitute potassium chloride	N	
Added Sugar	Yes	Icing sugar/ Granulated Sugar
Artificial Sweeteners (polyols)	N	
Aspartame	N	
A source of phenylalanine	N	
BHA / BHT	N	
Milk, lactose, milk products and derivatives	N	
Egg and egg derivatives	N	
Other Dairy products	N	
Animal fats and derivatives	N	
Meat / Meat Products	N	
Other Animal Products	Yes	Shellac (Kerria lacca)
Fish and fish products (excluding shellfish)	N	
Shellfish	N	
Crustaceans	N	
Molluscs	N	
genetically modified animal feeds	N	

Section 11 Allergen Information cont.'

	Contains YES / NO	If Yes, please state the source
Gelatine	N	
Barley and barley derivatives	N	
Maize / corn and derivatives	Yes	Maize Starch
Soya and soya derivatives	N	
Oats and oat derivatives	N	
Rye and rye derivatives	Yes	Ethanol in Shellac
Wheat and wheat derivatives	Yes	Ethanol in Shellac
Spelt and spelt derivatives	N	
Kamut and kamut derivatives	N	
Gluten	N	
Lupin	N	
Yeast and yeast derivatives	N	
Vegetables and vegetable derivatives (excluding oil)	Yes	Potato starch in icing sugar, Acacia species in gum, beet in sugar; Ethanol in Shellac
Hydrolysed Vegetable Protein HVP	N	
Fruit and fruit derivatives	N	
Peanuts and derivatives (excluding oil)	N	
Unrefined peanut / groundnut oil	N	
Refined peanut / groundnut oil	N	
peanut (including from possible cross	N	
Nut oils - other than peanut	N	
Pine nuts / pine kernels	N	
Seeds and seed derivatives	N	
Unrefined seed oil	N	
Refined seed oil	Yes	Rapeseed Lecithin, Sunflower oil in fat
Palm & palm derivatives	Yes	Vegetable fat and Shellac
Sesame Seeds and derivatives	N	
Poppy seeds	N	
Celery and derivatives	N	
Mustard and derivatives	N	
Coconut	N	
Caffeine	N	
Garlic	N	
Kiwi	N	
Possible sources of histamine	N	

Section 12 Mandatory Allergens

	Present in Product	Used on the line	Used in Factory	Nature of Ingredient
Cereals Containing Gluten *	No	Yes	Yes	Wheat Starch used on the same production line
Crustaceans	No	No	No	n/a
Fish	No	No	No	n/a
Egg	No	No	Yes	Powdered Hen Egg White -Separate unit.
Peanuts	No	No	No	Held as a factored product
Soya	No	No	Yes	Component ingredient in milk chocolate - Separate unit.
Milk	No	No	Yes	Milk powders -Separate unit.
Tree Nuts **	No	No	No	Held as a factored product
Celery	No	No	Yes	Component ingredient in spice oil - Separate unit.
Mustard	No	No	No	n/a
Sesame Seeds	No	No	No	Held as a factored product
Sulphites >10mg/kg	No	No	Yes	Sodium Metabisulphite - Separate unit.
Molluscs	No	No	No	n/a
Lupin	No	No	No	n/a

* Wheat, Rye, Barley, oats, Spelt, Kamut or their hybridised strains

** Almond, Brazil, Cashew, Hazelnut, Macadamia Nut, Pecan, Pistachio, Walnut

Section 13 Suitability Information

Suitable For	Yes / No	If no, please state reason
Ovo-Lacto Vegetarians	Yes	
Vegans	No	Shellac
Diabetics	No	Sugar
Coeliacs	Yes	
Lactose Intolerant	Yes	
Nut Allergies	Yes	
Kosher	No	Not certified
Halal	No	Not certified
* E122, E124		E122 and E124 : may have an adverse effect on activity and attention in children

Section 14 Physical Analysis / Chemical Analysis

Analysis	Target	Limit	Method	Frequency
Length	2-10mm	2-10mm	Vernier/Visual	Random/ Per Batch
Colour	Even	No marble effect	Visual	Per Batch
Shine	Glossy	Glossy	Visual	Per Batch
Water Activity	0.611			

Section 15 Microbial Analysis

Analysis	Target	Limit	Method	Frequency
TVC	<10,000 cfu/g	25,000 cfu/g	Based on ISO 4833 (2003)	Annual
Coliforms	<10 cfu/g	10 cfu/g	Based on ISO 4832 (2006)	Annual
Yeast	<100 cfu/g	500 cfu/g	Based on ISO 21527-2 (2008)	Annual
Mould	<100 cfu/g	500 cfu/g	Based on ISO 21527-2 (2008)	Annual
E. Coli	Absent in 1g	Absent in 1g	Based on ISO 16649-2 (2001)	Annual
Staph Aureus	<20 cfu/g	100 cfu/g	Based on ISO 6888-1 (1999)	Annual
Salmonella	Absent in 25g	Absent in 25 g	Solus Salmonella Elisa	Annual
Lab Name & Accreditation		ALS (INAB 166T)		

Section 16 Shelf Life & Storage Conditions

Shelf Life from Manufacture	18 months
Storage Conditions	Clean, dry and well ventilated. Ambient temperature. Store away from direct sunlight and odorous material
Delivery Temperature / Conditions	Ambient at <20°c
Shelf life on Delivery	Min 75% from date of production
Shelf Life on Opening	Stable to end of shelf life if pack is re-sealed and stored as stated.
Storage Conditions Once Opened	Cool dry ambient (as per storage conditions). Re-seal bag and avoid fluctuations in temperature and humidity <20°c

Section 17 Weight Control

Description of Packaging Unit	A blue liner inside corrugated cardboard box. Box is taped.
Minimum or Average Weight Control	Minimum
Drained Weight	n/a

Section 18 Packaging Information

	Primary	Secondary	Tertiary
Packaging Type	Blue Liner	Corrugated cardboard box	Pallet
Material Type	LDPE	Cardboard	Wood
Dimensions	380mm x 495mm x 760mm	240mm x 195mm x 150mm	1200mm x 1000mm
Weight	20grams	148grams	26.5kg
Method of Closure	n/a	Tape (clear)	pallet wrap
Batch Coding Information	P Code = Y + DDD + Batch No. DDD based on Julian Code e.g. P 4001 2014 1st Jan		
Does packaging conform to all current legislation?	Yes		

Section 19 Palletisation

Cases per layer	24
Layers per pallet	6
Total per pallet	144

Section 20 Details of Manufacture

Addition of dry ingredients into hopper and mixer with liquid ingredients and colour (where applicable). The blended mix is passed through an extruder to form individual strands, released and misted with food grade nitrogen gas to firm. Strands are transferred to polishing pans for tumbling and glazing. Glazed strands are sized sieved and packed. Finished packs are labelled, metal detected and palletised. Where applicable coloured strands can be transferred for further vermicelli / sugar strand mixing. Product is despatched.

Section 21 Foreign Body Control

Test	Standard	Tolerance	Frequency	Action if out of Spec
Metal Detection - Vermicelli Production Vertical Drop	3mm Fe, 4.0mm NF, 5mm SS	0	Every 1 hour	Hold product since last pass test. Inform Technical Manager
Metal Detection - Vermicelli Production Belt Stop	3mm Fe, 4.0mm NF, 5mm SS	0	Every 1 hour	Hold product since last pass test. Inform Technical Manager
Metal Detection - Vermicelli Packing Vertical Drop	3mm Fe, 4.0mm NF, 5mm SS	0	Every 1 hour	Hold product since last pass test. Inform Technical Manager
Metal Detection - Vermicelli Packing Belt Stop	3mm Fe, 4.0mm NF, 5mm SS	0	Every 1 hour	Hold product since last pass test. Inform Technical Manager
Sieving	Sizing sieve - 2000micron (standard) and 3250 micron (jumbo)	0	Per Batch	Out sized or oversized pieces are removed from the process line.
Glass / Hard Plastic	No foreign body contamination	0	Daily check and Monthly Inspection	In case of breakage inform quality department. Risk assessment completed and damage recorded. Product is held if contamination is suspected. Follow glass breakage procedure.
Other - Magnet	Magnets located throughout process	0	3 times per production run	Hold product since last pass test. Inform Technical Manager. Retain metal contaminant for investigation

Section 22 GM Information

1. Does the product or any of its ingredients contain any genetically modified	No
* Identify those ingredients which contain such material	
2. Is the product or any of its ingredients significantly changes as a	No
* Identify those ingredients which contain such material	
3. Is the product or any of its ingredients produced from, but not containing,	No
* Identify those ingredients which contain such material	
4. Have genetically modified organisms been used as processing aids or	No
* Identify those ingredients which contain such material	
5. Have genetically modified organisms been used as processing aids or	No
* Identify those ingredients which contain such material	

Section 23 Warranty

The Food stuff, packaging and label (as appropriate) conform to all relevant UK and EU legal requirements at the
The specification will not be altered without prior written approval.
The product is prepared, processed, packaged and handled under strict hygiene conditions consistent with the
The product has not been treated by irradiation.
Materials shall be transported in clean vehicles, suitable for transportation of food. They shall be free from

Section 24 Specification Amendment History

Issue Number	Issue Date	Amendment
5	16.03.15	Spec update to include FIR requirements
6	10.04.15	Addition of MB to product name for RSPO status
7	01.07.15	Addition of vertical drop metal detectors in section 21
8	07.07.16	Update to section 4 certification information. Update to ingredient breakdown for Shellac section 9. Update to allergen information section 11 - indicated by component breakdown of shellac.
9	09.01.17	Update to section 6 for wording of Glaze
10	18.10.17	Update to section 6 for ingredient name "non hydrogenated vegetable fat" to include specific origin of vegetable fat
11	19.01.18	Update to section 4 - new RSPO supply chain certification number
12	18.10.18	Update to COO for Rapeseed Lecithin. Update to component ingredients and COO for icing Sugar.
13	12.12.18	Change from MB to SG fat.

Section 25 Supplier Authorisation

Completed by (print name)	Karen Finlay
Signature	<i>Karen Finlay</i>
Position	NPD Manager
On behalf of	Finlay's Food
Date	12.12.18

This is an uncontrolled document. The above specification is subject to change pending the accumulation of additional data. The information contained herein is believed to be true and accurate. Although the greatest care has been taken to ensure accuracy, changing regulations and individual product characteristics may require specification modifications.

