

PRODUCT SPECIFICATION

Sugar Mint P1 PC 70126A

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 Sugar Chocolate Coated, Mint Flavoured and Glazed

Ingredient Declaration

Chocolate (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier E322 (**Soya**)), Sugar, Natural Mint Flavouring, Glazing Agent (Stabiliser E414, Sucrose, Honey). May Contains **Milk**.

Allergens: See Ingredients In **Bold**

Shelf Life from Manufacture and Storage Details

9 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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| <u>Ingredients List (in descending order)</u> | | |
|--|----------------------|---|
| Ingredient | Source | Country Of Origin |
| <u>Plain Chocolate 59.40%</u> | | UK |
| Sugar 46% | Beet, Cane | Belgium, 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 Mass 41.5% | Cocoa Beans | Mainly West Africa – Ghana, Nigeria, Ivory Coast |
| Cocoa Butter 12.0% | Cocoa Beans | Mainly West Africa – Ghana, Nigeria, Ivory Coast |
| Emulsifier Soya Lecithin E322; <1% | Soya Beans | Brazil, India, Italy |
| <u>Sugar 40.00%</u> | Beet | Belgium |
| <u>Natural Mint Flavouring 0.40%</u> | | UK |
| Natural Flavouring Preparation 95% | Mentha Species | USA, India, China |
| Natural Flavouring Substances 5% | Menthol | India |
| <u>Glazing Agent 0.20%</u> | | 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 |
| 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 <p style="text-align: right;">Cocoa Solids 51.8% Minimum Milk Solids Traces% Minimum</p> | | |

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| <u>Nutritional Information</u> | |
|--|---------------------|
| Energy | kJ 2025 kcal 483 |
| Fats | 20.6 |
| - Of Which Saturates | 12.4 |
| - Of Which Monounsaturates | 6.7 |
| - Of Which Polyunsaturates | 0.7 |
| Carbohydrate | 68.6 |
| - Of Which Sugars | 67.1 |
| - Of Which Starch | 1.2 |
| Fibre | 4.6 |
| Protein | 2.9 |
| Salt | 0.0 |
| Sodium | 0.0 |
| <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 | |

| <u>Food Intolerance Data</u> | | | | |
|--|--------------------------------|--------------|-----------------------|---------------------------------|
| 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 | |

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|--|-----|-----|-----|---|
| 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) | No | Yes | Yes | Handled on Site, Cross contamination risk from chocolate manufacturing site |
| Gelatin | No | No | No | Marshmallow Stored On Site |
| Cereals containing Gluten and Products Thereof (from Wheat, Barley, Rye or Oats) | No | Yes | No | Handled On Site |
| 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 | No | Yes | No | Handled On Site |
| 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 | Yes | Yes | N/A | Beet |
| 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 | |

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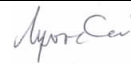
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|--|-----|-----|-----|--------------------------|
| Natural Flavours | Yes | Yes | N/A | Mint Flavouring |
| Nature Identical Flavours | No | No | No | |
| Colour Category A - Artificial Colours (Colours produced by chemical synthesis and not found 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 | |
| Other Additives | Yes | Yes | N/A | E322, 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 |

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|-------------------------------|----|----|----|--|
| 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: | 01/06/2018 |

| SPECIFICATION HISTORY | | |
|------------------------------|------------|-------------------------------|
| Date | Version No | Amends |
| 01/06/2018 | 7 | New Format |
| 08/08/2018 | 8 | Chocolate Declaration updated |
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