Product Specification

Product name	Nonpareille Glimmer Yellow	
Article number	100006	Ī
Version number	8.0 / 01.2017	4
Date of edition	31.10.2017	S
Page number	1 of 3	



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*

Raw material	Average value	Country of origin	
Sucrose	: 70,36 %	The Netherlands	

Wheat starch: 26,18 %France, Lithuania, GermanyGlucose syrup: 2,91 %Belgium, The NetherlandsGlazing agent: shellac (E904): 0,29 %Thailand, Germany, South
Korea, France, Belgium, The

Netherlands, Hungary, Austria, Spain, Poland, Brazil, Argentina, Paraguay, Colombia

Colouring: titanium dioxide (E171) : 0,26 % Germany, USA

curcumine (E100) Germany

3. Labelling

Sugar, wheat starch, glucose syrup, glazing agent: E904; colouring: E171, E100.

4. Nutritional information / 100g product

	Average value	Method of analyses
Energy	: 1677 Kj	Calculated
	: 395 Kcal	Calculated
Fats	: 0,03 g	Calculated
of which saturated	: 0,03 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	: 98,59 g	Calculated
of which sugars	: 74,07 g	Calculated
of which starch	: 24,52 g	Calculated
Fibre	: 0,02 g	Calculated
Proteins	: 0,05 g	Calculated
Sodium	: 0,00 g	Calculated

5. Microbiological norms

	Value	Method of analyses
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

6. Chemical norms

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



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

Product Specification

Product name	Nonpareille Glimmer Yellow	
Article number	100006	C:
Version number	8.0 / 01.2017	Sid
Date of edition	31.10.2017	SUIKERWERK
Page number	2 of 3	JOIRER WERR



7. Tracking & Tracing

Code system of batches : xxyywwdd product group number -

production year - production week - production day

Code system of shelf life : dd.mm.yyyy day-month-year

Shelf life after production : 18 months

8. Delivery / storage conditions

: Euro, PE pallet, Block pallet Pallet

: 20 ± 3 °C Transport temperature

: Do not store close to odorous goods

 $: 20 \pm 3 \, ^{\circ}C$ Storage temperature

: 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 quarantee 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

- 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.
- Ζ 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.
- Κ May contain: The product may contain the substance mentioned because of crosscontamination, and recipe without.
 - The product will be included in the proprietary brand list concerned but will be marked.
- 0 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.
- Ν Not entered: Nothing has been entered concerning the substance mentioned. The product will not be included in the proprietary brand list concerned.



Product Specification

Product name	Nonpareille Glimmer Yellow	
Article number	100006	
Version number	8.0 / 01.2017	
Date of edition	31.10.2017	
Page number	3 of 3	



	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	Sulpher 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, 31.10.2017

Name: Ina Morren

Function: Quality assistant

Signature:



