

## PRODUCT SPECIFICATION

### Biscuit Shortcake MC WC PC SG 92724A

#### Company Details

Address:	Nimbus Foods Limited The Marian Dolgellau Gwynedd LL40 1UU
Telephone:	+44 (0) 1341 423050
Fax:	+44 (0) 1341 422991
Website:	<a href="http://www.nimbusfoods.co.uk">www.nimbusfoods.co.uk</a>
Place of Manufacture:	UK

#### Contact Details

Sales Contact:	<a href="mailto:sales@nimbusfoods.co.uk">sales@nimbusfoods.co.uk</a>	01341423050
Technical / Quality Contact:	<a href="mailto:nfquality@nimbusfoods.co.uk">nfquality@nimbusfoods.co.uk</a>	01341423050
Emergency Contact Numbers:	<b>07831801237</b>	<b>07799114270</b> <b>07793778607</b>

#### Product Description

Free Flowing Shortcake Biscuit White, Milk, Plain Chocolate Coated and Glazed

Product size is approx. 7mm in diameter +/- 3mm.  
Product is 90% in that size range stated above.

#### Ingredient Declaration

Shortcake Biscuit (**Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Sugar, Vegetable Fat SG, (Palm Oil, Rapeseed Oil), Invert Sugar Syrup, Tapioca Starch, Salt, Raising Agents E500ii, E503ii), White Chocolate (Sugar, Cocoa Butter, Whole **Milk** Powder, Skimmed **Milk** Powder, Emulsifier E322 (**Soya**), Natural Vanilla Flavouring), **Milk** Chocolate (Sugar, Cocoa Butter, Cocoa Mass, Skimmed **Milk** Powder, **Milk** Sugar, Whey Powder (**Milk**), Anhydrous **Milk** Fat, Emulsifier E322 (**Soya**)), Chocolate Plain (Sugar, Cocoa Mass, Cocoa Butter, Emulsifier E322 (**Soya**)), Glazing Agent (Stabiliser E414, Sucrose, Glucose Syrup, Vegetable Oil).

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.

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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.

**Ingredients List (in descending order)**

Ingredient	Source	Country of Origin
<b>Shortcake Biscuit 36.12%</b>		UK
Wheat Flour (Calcium Carbonate, Iron, Niacin, Thiamine) 50-60%	Wheat	UK, Netherlands, Denmark, Sweden, Lithuania, Germany, France, India, China, USA
Sugar 10-20%	Beet	UK, Netherlands
Vegetable Fat SG 10-20%		UK
Palm Oil approx. 80% in Fat, 5-10% in Biscuits	Palm Fruits	Papua New Guinea
Rapeseed Oil approx. 20% in Fat, 2-5% in Biscuits	Rapeseed	UK
Invert Sugar Syrup 5-10%	Cane	UK, Argentina, Barbados, Belize, Brazil, Colombia, Costa Rica, Cuba, Dominican Republic, Ecuador, El Salvador
Tapioca Starch 2-5%	Tapioca	Vietnam
Salt (contains E535) <2%	Mineral	UK, China
Raising Agent Sodium Bicarbonate E500ii; <2%	Mineral	Turkey, UK
Raising Agent Ammonium Bicarbonate E503ii; <2%	Mineral	Norway, UK
<b>White Chocolate 27.81%</b>		UK
Sugar 48.0%	Beet	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 Butter 30.5%	Cocoa Beans	Mainly West Africa, Ghana, Nigeria, Ivory Coast
Whole Milk Powder 15.5%	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.
Skimmed Milk Powder 5.0%	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.
Emulsifier Soya Lecithin E322; <1%	Soya Beans	Brazil, India, Italy

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Vanilla Flavour <1%	Vanilla Pod	Madagascar
<b><u>Milk Chocolate 17.88%</u></b>		UK
Sugar 45.0%	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, Laos, 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 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
Emulsifier Soya Lecithin E322; <1%	Soya Beans	Brazil, India, Italy
<b><u>Plain Chocolate 17.88%</u></b>		UK
Sugar 46.0%	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
<b><u>Gum Acacia Glaze 0.31%</u></b>		Germany, UK

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Water 35-50% (not declared)	Mains	Germany, UK
Gum Arabic E414; 15-30%	Acacia Species	Senegal, Mali, Niger, Nigeria, Sudan, Mauretania, Burkina Faso, Chad, Ethiopia
Sucrose 10-25%	Beet	Germany, UK
Glucose Syrup 10-25%	Wheat, Beet	Germany, France, Belgium, Netherlands, Hungary, Austria, Spain, Poland, UK
Ethanol 1-10% (not declared)	Beet, Cane, Cereales	Germany, France, Belgium, Netherlands, Hungary, Austria, Spain, Poland, Brazil, Argentina, Paraguay, Colombia, UK
Vegetable Oil 1-5%	Coconut, Rapeseed	Philippines, Indonesia, Malaysia, UK, France
Citric Acid E330; 0.1-0.2% (not declared)	Maize, Beet, Cane	Austria, Czech Republic, Hungary, Romania, Slovakia, Croatia, Poland, Ukraine, France, China

**Chocolate Declaration**

If a chocolate product contains the following e.g.

Milk Chocolate Contains

Cocoa Solids 31.5% Minimum  
Milk Solids 14.0% Minimum

White Chocolate Contains

Cocoa Solids 29.3% Minimum  
Milk Solids 19.3% Minimum

Plain Chocolate Contains

Cocoa Solids 51.8% Minimum  
Milk Solids Traces Minimum

**Nutritional Information**

Energy	kJ 2136 kcal 513
Fats	26.0
- Of Which Saturates	14.8
- Of Which Monounsaturates	9.2
- Of Which Polyunsaturates	1.6
Carbohydrate	61.8
- Of Which Sugars	42.8
- Of Which Starch	18.8
Fibre	2.6
Protein	6.0
Salt	0.40 (399 mg)
Sodium	0.16 (160 mg)

**Microbiological Limits**

Micro-organism Test	Target
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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.

**Laboratory Details**

ALS Laboratories Ltd, Yeomanry Road, Battlefield Enterprise Park, Shrewsbury, Shropshire, SY1 3EH

**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, Whole Milk Powder, Milk Sugar, Whey Powder, Anhydrous Milk Fat
Gelatin	No	No	No	Marshmallow Stored in Sealed Boxes on Site
Cereals containing Gluten and Products Thereof (from Wheat, Barley, Rye or Oats)	Yes	Yes	N/A	Wheat Flour, Glucose Syrup
Glutamates (eg.MSG)	No	No	No	
HVP	No	No	No	
Mustard and Products Thereof	No	No	No	
Chloropropanols	No	No	No	

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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 E322
Wheat or Wheat Derivatives	Yes	Yes	N/A	Wheat Flour, Glucose Syrup
Crustaceans and Products Thereof	No	No	No	
Maize and Products Thereof	Yes	Yes	N/A	Citric Acid E330
Fruit and Products Thereof	Yes	Yes	N/A	Palm Fruit, Coconut
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 <sub>2</sub>	No	No	No	
Natural Flavouring	Yes	Yes	N/A	Vanilla Flavouring
Flavouring	No	Yes	No	Handled on Site
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	No	Yes	No	Handled on Site

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targeted food applications.				
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, E500ii, E503ii, E535, E414, E330
Ingredients from GM Source	No	No	No	
Lupin and Products Thereof	No	No	No	
Egg and Products Thereof	No	Yes	No	Handled on Site
Molluscs and Products Thereof	No	No	No	

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

<b>METAL DETECTION</b>		
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

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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:	Gwen Jones	Signed:	<i>G Jones</i>
Position:	Quality Assistant	Date:	04/04/2019

SPECIFICATION HISTORY		
Date	Version No	Amends
24/01/2019	2	New Format
04/04/2019	3	Size Range Added

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