



Product name	Nonpareille Pink
Version number	9.0 / 01.2014 V1
Date of edition	01.12.2014
Page number	1 of 4

1. Product description

Small, hard, round dragees of sugar for decoration of confectionery, chocolate, ice cream, bakery products, etc.

2. Composition*

Raw material	Average value	Country of origin
Sucrose	: 70,50 % :	The Netherlands
WHEAT starch	26,54 % :	France The
Glucose syrup	2,95 % :	Netherlands Peru
Colouring: Carmine (E120)	0,010 % :	Indonesia/Malaysia
Glazing agent: beeswax (E901)	0.001 %	

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

3. Labelling

Sugar, WHEAT starch, glucose syrup, colouring: E120; glazing agent: E901.

4. Nutritional information / 100g product

	Avera	age value		Method	of
Energy	: 1686	:	Kj	analyses	
	397	:	Kcal	Calculated	
Proteins	0,05	•	ggg	Calculated	
Carbohydrates	99,07	•	ggg	Calculated	
of which sugars	74,26	•	ggg	Calculated	
of which starch	24,81	•	ggg	Calculated	
Fats	0,03	:		Calculated	
of which saturated	0,03:0	:		Calculated	
of which mono-unsaturated	0:0:0	:		Calculated	
of which poly-unsaturated	0:<1			Calculated	
of which trans-fat				Calculated	
Fibre				Calculated	
Sodium				Calculated	
Moisture content				Calculated	
				Calculated	



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Product name	Nonpareille Pink
Version number	9.0 / 01.2014 V1
Date of edition	01.12.2014
Page number	2 of 4

5. Microbiologica norms

Value Method of analyses 30°C / ISO 4833 1991 Total plate count : < 10000 CFU/g ISO 7954 1987 ISO Yeast : < : 40.0 < : CFU/g Moulds absent/260 CFU/q 7954 1987 ISO 21525-Entrobacteriaceae 2 2004 ISO 6579 2002 10 CFU/g Salmonella

6. Tracking & Tracing

Code system of batches : wwddmmyy week – day – month – year

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

Shelf life : 18 months

7. Delivery / storage conditions

Pallet : Euro, PE pallet, Block pallet

Transport temperature : 20 ± 3 °C

: Do not store close to odorous goods

Storage temperature : 20 ± 3 °C

: Do not store close to odorous goods

Storage relative humidity : Dry, 30 - 60 %

8. NON-GMO

Our aim is to deliver GMO free products.

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.



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Version number	9.0 / 01.2014 V1
Date of edition	01.12.2014
Page number	3 of 4

9. Allergenic information

- M 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.
- Z 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
- May contain: The product may contain the substance mentioned because of cross contamination and recipe without. The product will be included in the proprietary brand list concerned but will be marked.
- O 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.
- Not entered: Nothing has been entered concerning the substance mentioned. The product will not be included in the proprietary brand list concerned.

	Legal allergens	Labelling of allergens	Origin of allergen
1.0	Gluten	M	Wheat starch
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		
6.0	Soy	Z	
7.0	Cow's milk		
8.0	Nuts	Z	
8.1	Almonds	Z	
8.2	Hazelnuts	Z	
8.3	Walnuts	Z	
8.4	Cashew nuts	Z	
8.5	Pecan nuts	I I	
8.6	Brazil nuts	Z	
8.7	Pistachio nuts	Z	
8.8	Macadamia/Queensland nuts	Z	
9.0	Celery	Z	
10.0	Mustard	Z	



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Page number	4 of 4

11.0	Sesame	Z	
12.0	Sulphur dioxide and sulphites (E220-E228) at concentrations of more than 10 mg/kg or 10mg/l, expressed as SO2	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	