

# Product Specification

|                 |                    |  |
|-----------------|--------------------|--|
| Product name    | Nonpareille Yellow |  |
| Article number  |                    |  |
| Version number  | 6.0 / 01.2013      |  |
| Date of edition | 28.11.2013         |  |
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## 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                       | : 70,49 %     | The Netherlands    |
| Wheat starch                  | : 26,54 %     | France             |
| Glucose syrup                 | : 2,95 %      | The Netherlands    |
| Colouring: Curcumin (E100)    | : 0,02 %      | Germany            |
| Glazing agent: beeswax (E901) | : 0,001 %     | Indonesia/Malaysia |

\*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: E100; glazing agent: E901.

## 4. Nutritional information / 100g product

|                           | Average value | Method of analyses |
|---------------------------|---------------|--------------------|
| Energy                    | : 1686 Kj     | Calculated         |
|                           | : 397 Kcal    | Calculated         |
| Proteins                  | : 0,05 g      | Calculated         |
| Carbohydrates             | : 99,06 g     | Calculated         |
| of which sugars           | : 74,25 g     | Calculated         |
| of which starch           | : 24,81 g     | Calculated         |
| Fats                      | : 0,03 g      | Calculated         |
| of which saturated        | : 0,03 g      | Calculated         |
| of which mono-unsaturated | : 0 g         | Calculated         |
| of which poly-unsaturated | : 0 g         | Calculated         |
| of which trans-fat        | : 0 g         | Calculated         |
| Fibre                     | : 0 g         | Calculated         |
| Sodium                    | : 0 g         | Calculated         |
| Moisture content          | : < 1 g       | Calculated         |

## 5. Microbiological norms

|                   | Value           | Method of analyses   |
|-------------------|-----------------|----------------------|
| Total plate count | : < 10000 CFU/g | 30°C / ISO 4833 1991 |
| Yeast             | : < 100 CFU/g   | ISO 7954 1987        |
| Moulds            | : < 100 CFU/g   | ISO 7954 1987        |
| Entrobacteriaceae | : < 10 CFU/g    | ISO 21525-2 2004     |
| Salmonella        | : absent/25g    | ISO 6579 2002        |

## 6. Tracking & Tracing

|                             |              |   |
|-----------------------------|--------------|---|
| Code system of batches      | : xxxyywwdd  | product group number –<br>production year – production<br>week – production day |
| Code system of shelf life   | : dd.mm.yyyy | day-month-year  |
| Shelf life after production | : 18 months  |   |

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## 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

One of the aims is to produce GMO free; therefore we don't use ingredients in our factory that are produced from or with GMO techniques.

We can guarantee 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.

## 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.<br>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.<br>The product will be included in the proprietary brand list concerned.   |
| K | May contain: The product may contain the substance mentioned because of cross-contamination, and recipe without.<br>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.<br>The product will not be included in the proprietary brand list concerned.   |
| N | Not entered: Nothing has been entered concerning the substance mentioned.<br>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         | Z                      |                    |
| 6.0 | Soy             | Z                      |                    |
| 7.0 | Cow's milk      | Z                      |                    |

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|      | <b>Legal allergens</b>  | <b>Labelling of allergens</b> | <b>Origin of allergen</b> |
|------|---|-------------------------------|---------------------------|
| 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  | 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 | Sulphur dioxide and sulphites (E220-E228) at concentrations of more than 10 mg/kg or 10mg/l, expressed as SO <sub>2</sub> | Z                             |                           |
| 13.0 | Lupin   | Z                             |                           |
| 14.0 | Molluscs  | Z                             |                           |
|      | <b>Additional allergens</b>   | <b>Labelling of allergens</b> | <b>Origin of allergen</b> |
| 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                             |                           |