



Date: 19.11.201
Issueno: 7

## Product Specification

Specification type (delete)		N.B: Provisional specs apply to product that is still in development. The
<del>Provisionai</del>	Final	declaration is not finalised and should not be used for labels!

Product description	Sweetmelt Banana			
Product code	S M C O O 9	1 0 0 7 4 0 7 / 2		
Substrate	RM 31216 - Sweetmelt	Custom er/catalogue	Culpitt	

Please note: Since the end use of supplied decorations varies from customer to customer, suitability and shelf life in finished product is unknown. It is the customer's responsibility to carry out trials to demonstrate suitability in their own application, packaging and supply chain.

Ingredient	Eno	Function	Source	Supplier	Country of origin	%
Sugar	-	-	Beet	Cargill	Netherlands, Belgium, France	5 0 . 7
Vegetable Fat	-	-	Palm	Cargill	Indonesia, Philippines, Malaysia,	3 3 . 8
					Vietnam	
Wheysolids	-	-	M ilk	Cargill	France, Belgium , Netherlands,	9.6
					Austria, Germany, Italy, UK,	
					Ireland, Poland, Lithuania	
Skimmed Milk	-	-	M ilk	Cargill	France, Belgium , Netherlands,	4 . 8
Powder					Austria, Germany, Italy, UK,	
					Ireland, Poland, Lithuania	
Sorbitane tri	E 4 9 2	Em ulsifier	V egetable fatty	Cargill	Indonesia, Philippines, Malaysia,	0.7
stearate			a c id s		Vietnam	
Soya le cith in	E 3 2 2	Em ulsifier	Soya beans	Cargill/Thew	Brazil, In dia	0.3
				Arnott		
Flavouring	=	Flavour	Vanilla	Cargill	France, U K	Trace
Fondant Icing	-	-	Sugar:Beet	British sugar	Beet: U K	Trace
Sugar (Sugar,			Glucose Syrup:		Wheat/Maize: France	
G lucose Syrup)			W heat/M aize			
Modified Cellulose	E 4 6 4	Em ulsifier	-	Brenntag	Germany	Trace
POE 20 Sorbitan	E 4 3 5	Em ulsifier	Vegetable Origin	May Products	U K	Trace
M ono stearate						
Quinoline Yellow	E 1 0 4	Colour	Synthetic	Sensient	υκ	Trace
Ponceau 4R	E 1 2 4	Colour	Synthetic	Sensient	υκ	Trace
Carm oisine	E 1 2 2	Colour	Synthetic	Sensient	M exico	Trace
Vegetable Carbon	E 1 5 3	Colour	Peat	Overseal	H o lla n d	Trace

N u tritional information	per 100g
Energy	2 3 6 8 k j
Energy	5 6 7 k c a l
Protein	2.9 g
Carbohydrate	6 0 .5 g
Sugars	6 0 .5 g
Fat	3 4 . 8 g
Saturated	3 1 .1 g
Monounsaturated	5 . 8 g
Polyunsaturated	-
Fibre	0.0
Sodium	8 9 m g

Product label





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This product contains	Y e s / n o	In gredient details	This product	Y e s / n o	In gredient details
Cereals containing	N o		SO <sub>2</sub> > 10 m g/kg?	N o	
gluten?					
Crustaceans and	N o		Lupin and products	N o	
products thereof?			thereof?		
Eggs and products	N o		M olluscs and	N o	
thereof?			products thereof?		
Fish and products	N o		Wheat-based	N o	
thereof?			glucose syrup?		
Peanuts and products	N o		Maize ormaize	N o	
thereof?			derivatives?		
Soybeans and	Yes	Soya lecithin	Preservatives?	N o	
products thereof?					
Milk and products	Yes	Whey and Milk	Natural Flavourings?	Yes	Vanilla
thereof?		pow der			
Nuts and products	N o		Artificial flavourings?	N o	
thereof?					
Celery and products	N o		N I Flavourings?	N o	
thereof?					
Mustard and products	N o		Artificial colours?	Yes	E 1 0 4 , E 1 2 4 , E 1 2 2
there of?					
Sesame seeds and	N o		Natural colours?	Yes	E 1 5 3
products thereof?					

Suitable for	Yes/no	Comments	Treatm ents	Yes/no	Comments
O vo-lacto vegetarians	Yes		Genetically modified	N o	
Vegans	N o	Contains Milk	From GM source	N o	
Coeliacs	Yes				

Quantity perbox	216 perbox			
Prim ary packaging	Polypropylene Former, Greaseproof Interleave			
Secondary packaging Cardboard Box				
Batch coding details Year and Day Number: YYDDD				
Storage conditions Cool, dry place away from direct sunlight. Store as chocolate: 12-20°C, Fragile.				
Product shelf life 9 months				
Label Warnings	E104.E122.E124: may have an adverse effect on activity and attention in children.			

Provision al Specification	1:	Final Specification:		
Authorised:	Authorised:		Andrew Moore	
Date:		Date:	1 4 .1 0 .1 4	
Checked:		Checked:	Recial Miller	
Date:		Date:	16/10/2014	