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Product Specification

Product Name: Sugar strands 540g

McCormick Product Code(s): 827456

Brand: NOËL'S

Product Profile:

Organoleptic Characteristics

Appearance / Colour: Multicoloured strands (white, lilac, red, orange, blue, brown, green, yellow)

Aroma: Crunchy

Taste: Sweet, vanilla like

Product Country of Manufacture: Germany

Ingredients

Ingredient Breakdown in descending order by weight

Legal Name of Functional Component	Additional Component Details (including additive function if applicable)	Country of origin
Sugar		
Glucose syrup	From wheat	
Palm oil		
Fat reduced cocoa powder		
Curcumin	Colouring	
Carmine	Colouring	Germany
Copper complexes of chlorophylls	Colouring	Germany
Anthocyanins	Colouring	
Beetroot red	Colouring	
Soya lecithin	Emulsifier	
Talc	Anti-caking agent	
Flavouring		

The country(ies) of origin stated on this specification are correct at time of writing, however we maintain the right to change the country(ies)

of origin of our materials to ensure continuity of supply

<u>Declarable Name (if applicable)</u>

Multicoloured sugar strands.

Pack Ingredient Declaration in descending order by weight (if applicable)

Sugar, glucose syrup, palm oil, fat reduced cocoa cocoa powder, colours: curcumin, carmine, copper complexes of chlorophylls, anthocyanins, beetroot red, emulsifier: **soya** lecithin, anti-caking agent: talc, flavouring.

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Suitability and Intolerance

<u>Suitability</u>

Is the product suitable for	Yes	No	Further comments
Ovo Lacto Vegetarians	Х		
Vegans	Х		

	Yes	No	Further comments
Kosher Suitable	Х		
Kosher Certified		Х	
Halal Suitable	Х		
Halal Certified		Х	
Certified Organic		Х	

EU Food Allergen Table : In accordance with Annex IIIa of Directive 2000/13/ec as amended

	Pre	esent	
Recipe Component	Yes	No	Ingredient Name & Source
Cereals containing gluten and products thereof		Х	
Crustaceans and products thereof		Х	
Fish and products thereof		Х	
Eggs and products thereof		Х	
Peanuts and products thereof		Х	
Soya beans and products thereof	Х		Soya lecithin.
Milk and products thereof		Х	
Nuts and products thereof		Х	
Celery and products thereof		Х	
Mustard and products thereof		Х	
Sesame and products thereof		Х	
Sulphur Dioxide and Sulphites added at			
concentration of more than 10mg/kg		Х	
Lupin and products thereof		Х	
Molluscs and products thereof		Х	

Measures in place to reduce risk of cross contamination, however please note we will not provide a 'free-from' guarantee

Consumer Information

	Pre	sent	
Recipe Component	Yes	No	Ingredient Name and Source
GRAINS			
Maize (Corn) and Maize (Corn) derivatives		Х	
Other Cereals and Cereal derivatives	х		Glucose syrup (from wheat).
VEGETABLES / FRUIT / NUTS / SEEDS			
Vegetables / Fruit and derivatives	Х		Fat reduced cocoa powder, red beet juice
Seeds and derivatives		Х	
Nuts and derivatives (inc Oil)		Х	
Umbelliferae		Х	
MISCELLANEOUS			
Artificial Sweeteners		Х	
Rennet (inc source)		Х	
Yeast & Yeast Extract		Х	
Flavourings			
Natural Flavouring Substances		Х	
Flavouring Substances (NI or Artificial)		Х	
Flavouring Preparation		Х	
Smoke Flavours		Х	
Thermal Process Flavouring		Х	
Flavour precursors		Х	
Other Flavourings		Х	
Colours			
Other colours	х		Curcumin, carmine, copper complexes of chlorophylls, anthocyanins, beetroot red
Azo Colours		Х	

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Nutritional Data

Component	Typical values per 100g/ml	Unit	Calculated (C) or Analysis (A)
Energy	1753	KJ	С
	419	Kcal	С
Fat	5,1	g	С
of which saturates	2,6	g	С
Carbohydrate (Available)	93,1	g	С
of which sugars	90,8	g	С
Protein	0,1	g	С
Fibre	0,1	g	С
Sodium	1,3	mg	С
Salt	0,003	g	С

Durability and Storage

Optimal shelf life is 18 months

They should be stored in a dry, cool place, away from the light.

GMO Status

This product is produced or derived from ingredients supplied from non-GM sources. This is verified by our suppliers' statements and IP certificates where applicable.

Irradiation

In order to address the concerns of the consumer and to ensure compliance with the legislation, McCormick have in place a number of control measures and procedures designed to check that herbs and spices have not been irradiated. Purchasing specifications stipulate that irradiated herbs and spices are not acceptable, and this is checked during supplier audits at origin and processing plants.

Analytical Results

Chemical & Physical Standards

Parameter	Unit	Limit	Test Method
Moisture	%	≤ 1,2	In house documented method.
Aw		≤ 0,65	In house documented method.
Length	mm	2 < 75% mini < 6	In house documented method.

Microbiological Standards

Parameter	Unit	Maximum	Test Method
Total Viable Count	cfu/g	≤ 5000	NF ISO 4833
Enterobacteriaceae Count	cfu/g	< 50	NF ISO 21528-2.
Yeast and Mould	cfu/g	< 500	NF ISO 7954

Foreign Body Detection

End of line metal detection limits as follows:

Ferrous:	1,5mm
Non Ferrous:	1,5mm
Stainless Steel:	2mm

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Packaging

Pack Size: 6 X 540g

Packaging Information

	Description	Material		
	Jar 886mL	PET		
Primary Packaging	Plastic top	Polypropylene		
	Seal	Paper, binder, Aluminium, PET		
Barcode	5010421074561			
Secondary Packaging	Shrink-wrapped film	LDPE		
Barcode	05010421174568			
Tertiary Packaging	Pallet	Wood		
Tertiary Fackaging	Shrink Wrap	Plastic		

<u>Palletisation</u>

Units / Case: 6 Cases / Pallet: 102

	Dimensions	Cross Woight	
	(length x width x height)	Gross Weight	
Case	276,6 x 184,4 x 169,2 mm	≈ 3,7 Kg	
Pallet	1204,9 x 800 x 1160,2 mm	≈ 398 Kg	

Compliance and Authorisation

We confirm that all McCormick Europe's products comply with the General Food Law Regulation (EC) 178/2002 and follow all the relevant EU and national legislation where applicable.

In addition, all our products meet the quality standards as required by the appropriate legislation and stipulated by the McCormick European Quality and Food Safety Group.

The above questions have been answered accurately and truthfully

SIGNATURE:

NAME: Anne-Gaëlle TITAUT

POSITION: Technical services coordinator

DATE: 07 November 2014

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