	Nimbus Foods		Issue Date	06/07/2021
	Food Safety & Quality System		Version	12
Document Reference: L013	Product Specification		Issuer:	Gwen Jones
			Authorised By:	Aine Barry

Mini Mallows Pink & White RMISN039

Company Details

Address:	Nimbus Foods Limited The Marian Dolgellau Gwynedd LL40 1UU
Telephone:	+44 (0) 1341 423050
Fax:	+44 (0) 1341 422991
Website:	www.nimbusfoods.co.uk
Place of Manufacture:	Belgium

Contact Details

Sales Contact:	sales@nimbusfoods.co.uk	01341423050	
Technical / Quality Contact:	nfquality@nimbusfoods.co.uk		
Emergency Contact Numbers:	Account Manager	Technical Manager	Site Director
	Charlotte Bailey 07867974272	Aine Barry	Pete Thandi
	Miriam Menga 07979593525	07584172562	07831801237
	Alice Fletcher 07747793026		

Product Description

Soft Aerated Candy, On The Basis of Sugar and a Setting Agent, in Different Colours and Flavours.

Ingredient Declaration

Glucose Fructose Syrup, Sugar, Water, Gelatin, Maize Starch, Colour E162, Natural Flavouring
Allergens: See Ingredients In **Bold**



Shelf Life from Manufacture and Storage Details

12 months from date of manufacture. We aim for 50% minimum standard shelf life upon delivery unless there is an alternate agreement in place with Account Manager.
Once opened, we advise to use product within 1 week.
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 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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Ethanol in Glazing Agents is part of a processing aid and not a physical liquid on site.

Nimbus does not use GMO containing material in our products. Any product from possible GMO source is covered by appropriate certification scheme and/or supplier statements.

RSPO certificate number BMT-000332 & SG is referenced on delivery notes

For any complaint or traceability requirement, please provide the Product Name, Product Code, Batch Number, BBE, Pallet Lot Number and Photo of Label to orders@nimbusfoods.co.uk

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.

Customers must not use Nimbus format specifications as their own.

Ingredients List (in descending order)

Ingredient	% Range	Source	Country of Origin
<u>Glucose Fructose Syrup</u>	<u>46%</u>	Wheat, Maize	Belgium, France, Italy, Netherlands
<u>Sugar</u>	<u>32.62%</u>	Beet	Netherlands
<u>Water</u>	<u>11-17%</u>	Mains	Netherlands
<u>Gelatin</u>	<u>3-10%</u>	Pork	Austria, Belgium, Denmark, France, Germany, Ireland, Italy, Netherlands, Spain, UK
<u>Maize Starch</u>	<u>2-7%</u>	Maize	Netherlands, France, Spain, Bulgaria, Slovakia, Turkey, Hungary
<u>Colour E162</u>	<u><1%</u>	Beetroot	France, Denmark
<u>Natural Flavouring</u>	<u><1%</u>	Vanilla Pod	Madagascar
<u>Processing Aid; Glycerol E422 (not declared)</u>	<u><1%</u>	Vegetable Oil	EU

Chocolate Declaration



If a chocolate product contains the following e.g. Chocolate Contains

Cocoa Solids 0.0% Minimum
Milk Solids 0.0% Minimum

Nutritional Information

Energy	kJ 1374 kcal 323
Fats	0.02
- Of Which Saturates	0.02
- Of Which Monounsaturates	0.0
- Of Which Polyunsaturates	0.0

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Carbohydrate	76.26
- Of Which Sugars	64.81
- Of Which Starch	2.96
Fibre	0.0
Protein	4.71
Salt	0.01
Sodium	0.005
Moisture	19%



Microbiological Limits			
Micro-organism Test	Target	Accept	Reject
TVC	< 1000 / g	500 - 1,000 / g	> 1,000 / g
Yeasts	< 100 / g	50 – 100 / g	> 100 / g
Moulds	< 100 / g	50 – 100 / g	> 100 / g
Enterobacteriaceae	< 10 / g	1 – 10 / g	> 10 / g
Salmonella	Absent / 25 g	Absent / 25g	Detected / 25g

Product made is sampled for the above microbiological checks once a year

Laboratory Details
ISO17025 Accredited Levetan

Food Allergen Data				
Does the Nimbus product supplied contain any of the following?				
Allergen	Present in Product Yes / No	Used on Site	Risk of Contamination	Comments / Ingredient Concerned
Celery and Products Thereof	No	No	No	
Cereals containing Gluten and Products Thereof (from Wheat, Barley, Rye or Oats)	Yes	Yes	No	Glucose Fructose Syrup; Exempt from Labelling <20ppm. Handled on Nimbus Site

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Crustaceans and Products Thereof	No	No	No	
Egg and Products Thereof	No	Yes	No	Handled on Nimbus Site
Fish and Products Thereof	No	No	No	
Lupin and Products Thereof	No	No	No	
Milk and Products Thereof (including Lactose)	No	Yes	No	Handled on Nimbus Site
Molluscs and Products Thereof	No	No	No	
Mustard and Products Thereof	No	No	No	
Nuts/Oils/Derivatives	No	No	No	
Peanuts/Peanut Oil/Derivatives	No	No	No	
Sesame Seeds and Products Thereof	No	No	No	
Soya beans, Soya Oil or Soya Derivatives	No	Yes	No	Handled on Nimbus Site
Sulphur Dioxide and Sulphites at concentrations of >10mg/kg or 10mg/1 expressed as SO ₂	No	No	No	

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
Alcohol	Yes	Yes	No	Mono-Propylene Glycol in Natural Flavouring
Artificial Sweeteners	No	No	No	
Azo Dyes	No	No	No	
Benzoates	No	No	No	
BHA/BHT	No	No	No	
Chloropropanols	No	No	No	
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 Nimbus Site & Manufacturers Site

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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.	Yes	Yes	No	Beetroot E162
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 targeted food applications.	No	Yes	No	Handled on Nimbus Site & Manufacturers Site
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 Nimbus Site & Manufacturers Site
Flavouring	No	Yes	No	Handled on Nimbus Site & Manufacturers Site
Fruit and Products Thereof	No	Yes	No	Handled on Nimbus Site
Gelatin	Yes	No	No	Pork Gelatin
Glutamates (eg.MSG)	No	No	No	
HVP	No	No	No	
Ingredients from GM Source	No	No	No	
Maize and Products Thereof	Yes	Yes	No	Maize Starch
Meat and Products Thereof	No	No	No	
Natural Flavouring	Yes	Yes	No	Vanilla
Other Additives	Yes	Yes	No	E162, E422
Preservatives	No	No	No	
Vegetables and Products Thereof	No	Yes	No	Handled on Nimbus Site
Wheat or Wheat Derivatives	Yes	Yes	No	Glucose Fructose Syrup; Exempt from Labelling <20ppm. Handled on Nimbus Site

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Yeast and Products Thereof	No	No	No	
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<u>Packaging Information</u>					
<u>Primary</u>		<u>Secondary</u>		<u>Tertiary</u>	
Description	Blue Bag Heat Sealed	Description	Brown Carton	Description	One Way Pallet
Measurement	500x300mm	Measurement	395x295x250mm	Measurement	N/A
Weight	Approx. 15g	Weight	Approx. 400g	Weight	Approx. 25Kg
<u>Palletization Information</u>					
Number of Layers			6		
Number of Units per Layer			10		
Number of Units per Pallet			60		
Primary Unit Weight			Average 1000g		

<u>Product Suitability</u>	
Suitable For	<u>Yes / No</u>
Vegetarian	No
Vegan	No
Organic Certified	No
Coeliacs	Yes
Lactose intolerance	Yes
Kosher Suitable	No
Kosher Certified	No
Halal Suitable	No
Halal Certified	No
RSPO Certified Palm Oil – Segregated	N/A

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Fairtrade Certified	No
UTZ Certified	No

<u>Sieving Information</u>
Product is not sieved

<u>Foreign Body Controls</u>			
Nimbus has strict Foreign Body Controls from hazards such as Metal, Wood, Glass & Plastics. All production equipment is checked thoroughly before manufacture by Manufacturer.			
<u>Metal Detection</u>			
Metal Detector	PIECE SIZE	TYPE	✓
Tests are conducted: Every 2 hours	1.5 mm	Ferrous	
	1.6 mm	Non-Ferrous	
	2.0 mm	Stainless Steel	

<u>Organoleptic Details</u>		
Beginning of Life		
Appearance	Taste	Texture
Free Flowing Pink & White Mini Mallows. Some May Stick Together	Sweet, Vanilla Flavour	Soft

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End of Life		
Appearance	Taste	Texture
Free Flowing Pink & White Mini Mallows. May Stick Together & Colour May Fade	Sweet, Vanilla Flavour. Vanilla May Be Less Flavorful	Soft

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.

Upon receipt of this specification by customer, it is deemed accepted by both parties.

Name:	Gwen Jones	Signed:	<i>G Jones</i>
Position:	Specifications Technologist	Date:	27/09/2021

<u>Specification History</u>		
Date	Version No	Amends
27/09/2021	5	Updated Spec Format

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