| Hone | yberry |
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| NATURES | SWEETNESS |

PRODUCT SPECIFICATION for Popping Candy - Unflavoured, Cocoa butter coated, blue coloured 0.5 -4.5mm

Material Ref: HBPOPCANBLUE

Product Description:

Unflavoured, Cocoa butter coated and blue coloured popping candy. Popping candy has variation in colours which is typical to the product and through the colouring process. May contain traces of white foam pieces and burnt sugar resulting from the characteristics of the process. Also size distribution percentages differ from batch to batch. It contains milk products (lactose).

Sensory Description:

Colour - Blue in colour with darker/lighter variants possible Aroma - Predominantly neutral, slight chocolate note Taste - Typical of popping candy with a slight chocolate note Texture - Small crunchy pieces with a popping sensation

Ingredients: Sugar, Glucose Syrup, Lactose, Carbon Dioxide (E290), Cocoa Butter, Concentrate (Spirulina, Apple)

Countries of Origin: Turkey, Netherlands, United Kingdom

Microbial Limits:

| Yeasts and Moulds | 10² cfu/g |
|------------------------|-----------|
| Coliforms | 0 cfu/g |
| E. coli | 0 cfu/g |
| Salmonella negative in | 0/25 g-ml |
| Enterbacteriaceae | 0 cfu/g |
| Total plate count | 10⁴ cfu/g |
| | |

Chemical Properties:

| М | loisture | <4% |
|----|--------------|---------------|
| A | rsenic (As) | Max. 1.00 ppm |
| c | admium (Cd) | Max. 0.05 ppm |
| Le | ead (Pb) | Max. 1.00 ppm |
| М | lercury (Hg) | Max. 0.01 ppm |
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| Prepared by: | Gavin Queenby | Approved by: | Richard Oliver |

| | Specification Sheet | Document Ref | HB3.6.110 |
|-------------------|-----------------------------------|---------------|------------|
| NATURES SWEETNESS | Specification Sheet | Issue Number | 1 |
| | Title: Un-flavoured, cocoa butter | Date of Issue | 12/02/2021 |
| | coated, blue popping candy | Page Number | 2 of 2 |

Shelf Life/Storage Conditions:

In a dry place away from heat sources & direct sunlight, at room temperature max. 28 °C. Relative humidity should be very low at a level of 60-65% during storage. When opened for production max. Temp should be 22-24 °C and relative humidity should be 35-40%. Shelf life, for unopened packaging stored at above conditions is, 2 (two) years. Opened packs should be consumed on the same day to attain shelf life.

Nutritional per 100g:

| Energy | 1851.85 kJ |
|------------------|-------------|
| Energy | 444.51 kcal |
| Carbohydrates | 87.07g |
| of which Sugar | 74.89g |
| Protein | 0.297g |
| Fat | 10.036g |
| of which Sat Fat | 5.99g |
| Salt | 0.003g |
| 1 | |

Packaging:

12 kg net in PE bags + carton Laminate foil pouch. Sachet.

Allegens

Product contains Milk products (Lactose).

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