

Document Ref	HB3.6.237
lssue Number	2
Date of Issue	02/11/2022
Page Number	1 of 5

PICTURE	<image/>
SKU	SPR-EGG-GL
LABEL SUGGESTION when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Sugar decorations
DESCRIPTION	Yellow, Orange, Red, Blue, Green, coloured egg shaped sprinkles.
COUNTRY OF MANUFACTURE	EU
TYPICAL RAW MATERIAL COUNTRY OF ORIGIN PRODUCT COMPOSITION	EU Sugar Powder, Water, High Oleic Sunflower Oil, Rice Flour, Potato
	starch, Natural Vanilla Flavouring, E120, E100, E133
APPEARANCE	Yellow, Orange, Red, Blue, Green, coloured egg shaped sprinkles
MOISTURE CONTENT	<1.6%
PRESERVATIVES	NA
OTHER ADDITIVES	NA
MICRO-ORGANISMS:	
TOTAL PLATE COUNT	< 100,000 PER GRAM

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Honeyberry®	٦

YEASTS & MOULDS	< 1000 PER GRAM		
SALMONELLA / SHIGELLA	NEGATIVE IN 25 GRAMS		
NUTRITIONAL PER 100g	Energy	1756 KJ	
	Energy	414Kcal	
	Carbohydrate 95.00g		
	Of which sugars 87.00g		
	Fat 4.00g		
	Of which saturates 0.31g		
	Protein <0.5g		
	Fibre	<0.5g	
	Salt	0.011g	
RECOMMENDED SHELF LIFE &	24 months ambient, keep away from extremes of temperatures		
STORAGE	and moisture.		
APPLICATIONS	Decorative edible sugar pieces		
DOSAGES RECOMMENDED	As required		

ALLERGEN AND INTOLERANCE INFORMATION

<u>Section 1</u>: Does the product contain any of the following, including <u>any</u> possible source of cross contamination or carry over?

ALLERGENS:	Y/N	If yes, give details
(Directive EU 1169/2011 ANNEX II)		
Cereals containing gluten, namely: wheat, rye, barley, oats,	N	
spelt, kamut or their hybridised strains, and products		
thereof, except:		
 wheat based glucose syrups including dextrose 		
 wheat based maltodextrins 		
 glucose syrups based on barley; 		
 cereals used for making alcoholic distillates 		
including ethyl alcohol of agricultural origin;		
Crustaceans and products thereof	Ν	
Eggs and products thereof	N	
Fish and products thereof, except:	N	
 fish gelatine used as carrier for vitamin or 		
carotenoid preparations;		
• fish gelatine or Isinglass used as fining agent in beer		

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Title: Easter Eggs Mix Sprinkles

Document RefHB3.6.237Issue Number2Date of Issue02/11/2022Page Number3 of 5

and wine;		
Peanuts and products thereof;	N	
Soybeans and products thereof, except	N	
 fully refined soybean oil and fat 		
 natural mixed tocopherols (E306), natural D-alpha 		
tocopherol, natural D-alpha tocopherol acetate, and		
natural D-alpha tocopherol succinate from soybean		
sources;		
• vegetable oils derived phytosterols and phytosterol		
esters from soybean sources		
 plant stanol ester produced from vegetable oil 		
sterols from soybean sources;		
Milk and products thereof (including lactose), except:	Ν	
 whey used for making alcoholic distillates including 		
ethyl alcohol of agricultural origin;		
lactitol;		
Nuts, namely	Ν	
almonds (Amygdalus communis L.), hazelnuts (Corylus		
avellana), walnuts (Juglans regia), cashews (Anacardium		
occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K.		
Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts		
(Pistacia vera), macadamia or Queensland nuts (Macadamia		
ternifolia), and products thereof, except:		
 Nuts used for making alcoholic distillates including 		
ethyl alcohol of agricultural origin		
Celery and products thereof	Ν	
Mustard and products thereof	Ν	
Sesame seeds and products thereof	Ν	
Sulphur dioxide and sulphites at concentrations of more	Ν	
than 10 mg/kg or 10 mg/litre in terms of the total SO_2		
which are to be calculated for products as proposed ready		
for consumption or as reconstituted according to the		
instructions of the manufacturers		
Lupin and products thereof	Ν	
Molluscs and products thereof	Ν	

<u>Section 2</u>: Does the product contain any of the following, including <u>any</u> possible source of cross contamination or carry over?

INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
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	Specification Sheet	Document Ref	HB3.6.237
Honeyberry®	Specification Sheet	Issue Number	2
	Title: Easter Eage Mix Sprinkles	Date of Issue	02/11/2022
	Title: Easter Eggs Mix Sprinkles	Page Number	4 of 5

Aspartame	N	
Additives (E' Numbers etc)	Y	E100, E120, E133
Beef and beef derivatives	N	
Benzoates	N	
BHA/BHT	N	
Chicken and chicken derivatives	N	
Сосоа	N	
Coriander	Ν	
Fruit and fruit derivatives	N	
Glutamate	N	
Legumes and Pulses	Ν	
Monosodium Glutamate (MSG)	N	
Pork and pork derivatives	Ν	
Synthetic Colours including Azo and Coal tar dyes	N	
Vegetable and Vegetable derivatives	Y	In Ingredients
Vegetable Oil:	Y	Sunflower Oil
If yes state type and source, eg. Hydrogenated, partially		
hydrogenated: rapeseed, peanut, etc.		
Yeast and yeast derivatives	N	

Section 3: Is this product suitable for:

	Y/N	If not, give details
Vegetarians	Y	
Vegans	N	E120 Carmine
Orthodox Jewish Diet (Kosher)	N	Not Certified
Muslim Diet (Halaal)	N	Not Certified
Diabetics	N	HIgh Sugar Content

Section 4: Genetic Modification

	Y/N	Details
Does the product or any of its ingredients contain any maize	N	
or soya products?		
Does the product or any of its ingredients contain any	N	
genetically modified material (whether active or not)		
Please identify ingredients which contain such materials		
Is the product or any of its ingredients not substantially	N	
equivalent as a consequence of the use of genetic		
modification?		

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Title: Easter Eggs Mix Sprinkles	
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Please identify any such ingredient		
Is the product or any of its ingredients produced from, but	N	
not containing any genetically modified material?		
Please identify those ingredients, which are produced from		
such materials.		
Have genetically modified organisms been used as	N	
processing aids or additives used in connection with the		
production of these ingredients?		
Please identify any such processing aids or additives		
Have genetically modified organisms been used to produce	N	
processing aids or additives (GMO not present in aid or		
additive when in use) which are subsequently used in		
production of this product or any of its ingredients?		
Please identify any such processing aids or additives.		

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