

Charification Chart	Document Ref	HB3.6.143
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# **Honeycomb Pieces**

LABEL SUGGESTION when	Honeycomb Pieces
used in isolation according to	Thomeyeoms ricees
EU regulation 1333/2008 &	
Commission directives	
231/2012 & 1129/2011	
DESCRIPTION	Crisp Granules of Golden Honeycomb with a sweet
	caramelised flavour.
	(Sieve Size: 5-10mm)
COUNTRY OF	UK
MANUFACTURE	
TYPICAL RAW MATERIAL	UK, EU
COUNTRY OF ORIGIN	
PRODUCT COMPOSITION	Sugar, Glucose Syrup, Raising Agent: Sodium Bicarbonate.
APPEARANCE	Crisp Granules of Golden Honeycomb with a sweet
	caramelised flavour
MOISTURE CONTENT	TBD
PRESERVATIVES	NA
OTHER ADDITIVES	Sodium Bicarbonate
MICRO-ORGANISMS:	
TOTAL PLATE COUNT	< 100,000 PER GRAM
YEASTS & MOULDS	< 1000 PER GRAM
SALMONELLA / SHIGELLA	NEGATIVE IN 25 GRAMS
NUTRITIONAL	Energy 1663 kJ / 391 kcal
	Fat Og
	Of Which Saturates Og
	Carbohydrate 97.8g
	Of Which Sugars 86.2g
	Protein Og
	Salt 1.9g
RECOMMENDED SHELF	12 months from date of manufacture
LIFE & STORAGE	
APPLICATIONS	As Required
DOSAGES RECOMMENDED	As Required

### **ALLERGEN AND INTOLERANCE INFORMATION**

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

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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:		
<ul> <li>wheat based glucose syrups including dextrose</li> </ul>		
<ul> <li>wheat based maltodextrins</li> </ul>		
<ul> <li>glucose syrups based on barley;</li> </ul>		
<ul> <li>cereals used for making alcoholic distillates</li> </ul>		
including ethyl alcohol of agricultural origin;		
Crustaceans and products thereof	N	
Eggs and products thereof	N	
Fish and products thereof, except:	N	
fish gelatine used as carrier for vitamin or		
carotenoid preparations;		
<ul> <li>fish gelatine or Isinglass used as fining agent in beer</li> </ul>		
and wine;		
Peanuts and products thereof;	N	
Soybeans and products thereof, except	N	
fully refined soybean oil and fat		
<ul> <li>natural mixed tocopherols (E306), natural D-alpha</li> </ul>		
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:	N	
whey used for making alcoholic distillates including		
ethyl alcohol of agricultural origin;		
• lactitol;		
Nuts, namely	N	
almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus</i>		
avellana), walnuts (Juglans regia), cashews (Anacardium		
occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K.		
Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts		
( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia</i>		
ternifolia), and products thereof, except:		
Nuts used for making alcoholic distillates including		
ethyl alcohol of agricultural origin		
Celery and products thereof	N	
Mustard and products thereof	N	
Sesame seeds and products thereof	N N	

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Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	N	
Lupin and products thereof	N	
Molluscs and products thereof	N	

# <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
Aspartame	N	
Additives (E' Numbers etc)	Ν	
Beef and beef derivatives	N	
Benzoates	N	
BHA/BHT	Ν	
Chicken and chicken derivatives	N	
Cocoa	Ν	
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	Υ	SUGAR, GLUCOSE
		SYRUP
Vegetable Oil:	N	
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	Υ	
Vegans	у	
Orthodox Jewish Diet (Kosher)	Υ	
Muslim Diet (Halaal)	Υ	
Diabetics	N	

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## **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?		
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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