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PRODUCT SPECIFICATION for Popping Candy - Unflavoured, uncoated, uncoloured 0.5 - 4.5mm

Material Ref: HBPOPCAN

Product Description:

Unflavoured, uncoated and uncoloured popping candy. Popping candy has variation in colours which is typical to product and 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 - Light, pale cream in colour with darker/lighter variants possible

Aroma - Predominantly neutral, slight sweet note

Taste - Typical of popping candy

Texture - Small crunchy pieces with a popping sensation

Ingredients: Sugar, Glucose Syrup, **Lactose** (From Milk), Carbon Dioxide (E290)

Countries of Origin: Turkey


Microbial Limits:

Yeasts and Moulds	10 ² 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	10 ⁴ cfu/g


Chemical Properties:

Moisture	<4%
Arsenic (As)	Max. 1.00 ppm
Cadmium (Cd)	Max. 0.05 ppm
Lead (Pb)	Max. 1.00 ppm
Mercury (Hg)	Max. 0.01 ppm

Prepared by:	Gavin Queenby	Approved by:	Richard Oliver
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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	1646.50 kJ
Energy	393.9 kcal
Carbohydrates	96.75g
of which Sugar	83.22g
Protein	0.33g
Fat	0.04g
of which Sat Fat	0.024g
Salt	0.0038g

Packaging:

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

Allergens

Product contains Milk products (Lactose).

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