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## **General Information**

DICTURE	
DESCRIPTION	Ball shaped 1.2-2mm diameter, Orange coloured sugar sprinkles.
SKU CODE	SPR-ONP-GL
SPEC NUMBER	SP0115
<b>LEGAL DECLARATION</b> when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Sugar Decorations
INGREDIENT DECLARATION	Sugar, Sunflower Oil, RIce Flour, Potato starch, Colour (Safflower, Lemon, Radish, Blackcurrant, Apple).
RAW MATERIAL COUNTRY OF ORIGIN	Spain, Germany.
COUNTRY OF MANUFACTURE	Spain
SHELF LIFE & STORAGE	Two Years from manufacture, store in a cool dry place, maximum
INSTRUCTIONS	recommended temperature 35.C

Prepared by. Richard Strauss Approved by. Richard Oliver	Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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## **Finished Goods Specification Sheet**

APPLICATIONS	Sugar decoration
DOSAGES RECOMMENDED	As required

#### **Microbiological Limits**

TEST	MAX LIMIT	FREQUENCY OF TESTING
тис	Not tested	NA
Yeasts	300 Cfu/g	Every batch
Moulds	300 Cfu/g	Every batch
Enterobacteriaceae	100 Cfu/g	Every batch
E Coli	10 Cfu/g	Every batch
Salmonella	Negative in 25g	Every batch
Coliforms	Not tested	NA
Listeria	Negative in 25g	Every batch

#### **Organoleptic and Quality**

#### **Product Characteristic**

Defective parts maximum 5%, Hard, Sweet, Free from off flavours and smells

#### Foreign Body Controls e.g.Metal Detector/X-Ray/Sieve

Control Type	Detection limit	Frequency
Metal detector	2.5mm Ferrous	Every pouch
Metal detector	2mm Ferrous, 2mm Non-ferrous, 2mm Stainless	All finished product
Filter	6mm	All finished product

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## **Physical Properties**

Physical Property	Limit	Testing Frequency
РН	<4.6	Yearly
AW	<0.6	Yearly
Moisture	1.6%	Yearly
Ethanol Content	NA	NA

## Nutritional Information per 100g

Energy	1756	КЈ
Energy	414	Kcal
Carbohydrate	95.00	g
Of which sugars	87	g
Fat	4	g
Of which saturates	0.31	g
Protein	0.5	g
Fibre	0.5	g
Salt	0.011	g

## **Allergen Information**

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

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Allergen (Directive EU 1169/2011 Annex II)	Present in	Used on	Used on Shared	Risk of
	Product	site	Equipment	contamination
				(Y/N)
Cereals containing gluten, namely: wheat, rye,	Ν	Y	N	Ν
barley, oats, spelt, kamut or their hybridised				(Used on
strains, and products thereof, except:				supplier site in
<ul> <li>wheat based glucose syrups including</li> </ul>				finished goods,
dextrose				packed using
<ul> <li>wheat based maltodextrins</li> </ul>				separate
<ul> <li>glucose syrups based on barley;</li> </ul>				dedicated
• cereals used for making alcoholic distillates				equipment)
including ethyl alcohol of agricultural origin;				
Crustaceans and products thereof	N	Ν	N	N
Eggs and products thereof	Ν	Y	N	Ν
				(Used on
				supplier site in
				finished goods,
				packed using
				separate
				dedicated
				equipment)
Fish and products thereof, except:	Ν	N	N	Ν
• fish gelatine used as carrier for vitamin or				
carotenoid preparations;				
• fish gelatine or Isinglass used as fining				
agent in beer and wine;				
Peanuts and products thereof;	Ν	Ν	N	Ν
Soybeans and products thereof, except	N	Y	N	Ν
<ul> <li>fully refined soybean oil and fat</li> </ul>				(Used on
<ul> <li>natural mixed tocopherols (E306), natural</li> </ul>				supplier site in
D-alpha tocopherol, natural D-alpha				finished goods,
tocopherol acetate, and natural D-alpha				packed using
tocopherol succinate from soybean				separate
sources;				dedicated
<ul> <li>vegetable oils derived phytosterols and</li> </ul>				equipment)
phytosterol esters from soybean sources				
• plant stanol ester produced from vegetable				
oil sterols from soybean sources;				

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	and products thereof (includ	ling lactose),	Ν	Y	N	N
exce						(Used on
	<ul> <li>whey used for making alcount</li> </ul>					supplier site in
	including ethyl alcohol of	agricultural origin;				finished goods,
	<ul> <li>lactitol;</li> </ul>					packed using
						separate
						dedicated
						equipment)
	s, namely		Ν	N	N	Ν
	onds (Amygdalus communis L					
-	ylus avellana), walnuts (Jugla	- · ·				
(Anacardium occidentale), pecan nuts (Carya						
illinoinensis (Wangenh.) K. Koch), Brazil nuts						
(Bertholletia excelsa), pistachio nuts (Pistacia vera),						
mac	adamia or Queensland nuts (I	Macadamia				
tern	<i>ifolia</i> ), and products thereof, e	except:				
	<ul> <li>Nuts used for making alco</li> </ul>	holic distillates				
	including ethyl alcohol of	agricultural origin				
Cele	ry and products thereof		Ν	N	N	Ν
Mus	tard and products thereof		Ν	N	N	Ν
Sesa	me seeds and products there	of	Ν	Ν	N	Ν
Sulp	hur dioxide and sulphites at	concentrations of	Ν	N	Ν	Ν
mor	e than 10 mg/kg or 10 mg/lit	re in terms of the				
total $SO_2$ which are to be calculated for products						
as proposed ready for consumption or as						
reco	nstituted according to the in	structions of the				
man	ufacturers					
Lupi	n and products thereof		Ν	N	N	N
Mol	luscs and products thereof		N	N	N	N

## **Intolerance Information**

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	Ν	
Additives (E' Numbers etc)	Y	Citric Acid (E330), Maltodextrin (E1400),

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Beef and beef derivatives	N		
Benzoates	N		
BHA/BHT	N		
Chicken and chicken derivatives	N		
Сосоа	Ν		
Coriander	N		
Fruit and fruit derivatives	Y	Lemon, Blackcurrant, Apple	
Glutamate	N		
Legumes and Pulses	Ν		
Monosodium Glutamate (MSG)	Ν		
Pork and pork derivatives	N		
Synthetic Colours including Azo and Coal tar dyes	N		
Vegetable and Vegetable derivatives	Y	Sugar, Rice, Potato, Sunflower, Radish, Maltodextrin.	
Vegetable Oil:	Y	Sunflower Oil	
If yes state type and source, eg. Hydrogenated, partially			
hydrogenated: rapeseed, peanut, etc.			
Yeast and yeast derivatives	N		

#### <u>Suitability</u>

	Y/N	If not, give details
Vegetarians	Y	
Vegans	Y	
Orthodox Jewish Diet (Kosher)	Y	(Not certified)
Muslim Diet (Halaal)	Y	(Not certified)
Diabetics	N	High sugar content

## **Genetically Modified Organisms (GMO)**

	Y/N	Details
Does the product or any of its ingredients contain any maize or soya	Ν	
products?		
Does the product or any of its ingredients contain any genetically modified	Ν	
material (whether active or not)		
Please identify ingredients which contain such materials		

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Is the product or any of its ingredients not substantially equivalent as a	N	
consequence of the use of genetic modification?		
Please identify any such ingredient		
Is the product or any of its ingredients produced from, but not containing	Ν	
any genetically modified material?		
Please identify those ingredients, which are produced from such materials.		
Have genetically modified organisms been used as processing aids or	Ν	
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 processing aids	Ν	
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.		

#### Irradiation

Has the product or any of the ingredients including processing aids been	No
treated with ionising radiation	

## <u>Pesticides</u>

Pesticide residue tested for	Maximum limit	Frequency
Pesticide detected residues comply with the legislative maximum levels (MRL's) of (EC) No 396/2005	As per (EC) No 396/2005	As per risk assessment

#### Heavy Metals

Test	Maximum limit	Frequency
Arsenic	0.1 ppm	6 month check on random lot
Lead	0.2 ppm	6 month check on random lot
Copper	5 ppm	6 month check on random lot

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#### **Mycotoxins**

Test	Maximum limit	Frequency
Not tested	NA	NA

#### **Additional Information**

Available in pouches in 100g, 200g, 500g, sizes. Also available in bulk per kg packed in a blue bag in a box. Available as 15kg box size, packed in a blue HDPE bag in a cardboard box.

#### Sign off

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 UK and EU regulations.

This specification is deemed accepted by both parties if no issues have been reported to the supplier within one week.

<u>Supplier</u>		<u>Customer</u>	
Name	Richard Strauss	Name	
Position	Technical Manager	Position	
Date	26/09/2023	Date	
Signature	Heaves	Signature	