

Thomas Ridley QC Dept. 9:31 am, 28 Sep 2023

PRODUCT INFORMATION FORM

PLEASE FILL IN ALL FIELDS

UNIT PER CARTON 6 PACKAGE DIMS. (L*W*H) 210mm x 74mm x 58mm OUTER CARTON DIMS. (L*W*H)	CARTON PER EUR-PALLET 270 CARTONS PER LAYER 10
210mm x 74mm x 58mm	CARTONS PER LAYER
210mm x 74mm x 58mm	
	10
OUTER CARTON DIMS. (L*W*H)	
	NUMBERS OF LAYERS
300mm x 400mm x 70mm	27
	21
PRINTING OF EXPIRY DATE	SHELF LIFE (WEEKS)
DDMMYYYY	7 weeks (49 days + DOM)
STORAGE IN STORE (temperature etc.):	PRODUCED
Ambient	_50 days before best before date
NET WEIGHT CASE 1800g	Location of the date on the packaging:
	On front of pack
GROSS WEIGHT CASE 1830g	TYPE OF PACKAGING
	Carton board U card.
	Printed OPP film.
-	DDMMYYYY STORAGE IN STORE (temperature etc.): Ambient NET WEIGHT CASE 1800g

INGREDIENTS IN DECENDING ORDERS, (IF ANY ADDITIVES USE E-NUMBERS)

Percentages needed according to QUID Regulation (EC Commissions Directive 1999/10 EC of March 8, 1999)

Ingredient:	Made from g or kg X % in the finished product
1 Sugar	27.29
2 Wheat Flour	21.55
3 Strawberry Flavoured Filling	15.00
* Glucose - Fructose Syrup, Water, Sugar, Modified Maize	
Starch, Apple Puree, Gelling Agent (E440), Acid (E330), Colours	
(E163, E100), Flavouring, Acidity Regulator (E331), Preservative	
(E202).	
4 Whole Egg	8.53
5 Vegetable Oil	8.04
6 Glucose Syrup	8.18
7 Humectants (E420 / E422)	1.92
8 Flavouring	0.05
9 Flavouring	0.05
10 Whey Powder	1.21
11 Raising Agents (E450 / E500)	0.00
12 Emulsifiers (E475 / E471)	0.03
11 Preservative E202	0.19
12 Acid Regulator E330	0.15
14 *Carrier Ethyl Alcohol	0.01
15 * Water	1.58

FURTHERMORE DECLARE:

TYPE OF FAT AND AMOUNT USED (incl. loss / wastage) (Palmoil etc. Also state vegetable or animal): PERCENTAGE OF SATURATED FAT IN FAT TYPE: Palm Oil 51%				
DAIRY PRODUCT USED: Whey Powder PERCENTAGES OF SATURATED FAT I DAIRY FAT USED: N/A				
WHETHER FAT IS HYDROGENATED (x)	YES	PARTLY	NO X	
TRANSFATTY ACIDS IN % OF FAT (max 2 % allowed)				
ANY GENETICAL MODIFIED INGREDIENTS No				

PVC IN TRAY/FOIL (x)	YES	NO X
TYPE OF MATERIAL USED FOR TRAY/FOIL: Carton Board / OPP	•	
MATERIAL USED FOR TRAY/FOIL IS INTENDED TO COME IN CONTACT WITH FOOD (EFSA): (www.efsa.europa.eu)	YES X	NO
HAVE ANY OF THESE DYESTUFFS BEEN APPLIED :	YES	NO X
E102, E104, E110, E122, E123, E124, E128, E129, E151, E154, E155, E180		

ALLERGENS – CROSS CONTAMINATION

Any possibility of unintended transfer (cross contamination) of any of below allergens, which do not appear from the recipe/specification?					
	YES	NO		YES	NO
GRAIN PRODUCTS W/GLUTEN CONTENTS			NUTS AND ALMONDS	Х	
CRUSTACEAN		X	CELERY		Х
EGGS			MUSTARD		Х
FISH		X	SESAME SEEDS		Х
PEANUTS		X	SULPHUR DIOXIDE AND SULPHITES		Х
SOYA			LUPIN		Х
MILK			MOLLUSC		Х
HAS EVERYTHING TECHNICALLY POSSIBLE BEEN DONE TO AVOID THIS TRANSFER OF ALLERGENS?			YES X	NO	

MUST BE FILLED IN % IN FINISHED PRODUCT:

WHEAT FLOUR 21.55%	STARCH FROM POTATOES %	WHOLE EGG LIQUID 8.53%
OTHER FLOUR (STATE TYPE) %	MILKPOWDER %	WHOLE EGG POWDER %
SUGAR 27.29%	SKIMMED MILKPOWDER (MAX 1,5% FAT) %	EGGYOLK POWDER %
DEXTROSE/GLUCOSE	MILKPROTEINS (KASSEIN/ALBUMIN) 1.21% (Whey Powder)	EGGWHITE %
GLUCOSESYRUP/CORN + Dry matter in % 12.1% + 10% Glucose Fructose Syrup from filling.% (80 – 81.2% Dry Matter)	CONDENSED MILK %	JAM (STATE TYPE) %
STARCH FROM FLOUR + Dry matter in % %	BUTTER (MILK FAT) %	WATER 1.58%*
STARCH FROM CORN + Dry matter in % %	MARGARINE/OTHER FAT %	

NUTRITIONAL VALUES

Nutritional values (please tick): per 100 g ENERGY: kJ: <u>1638</u> Kcal: <u>390</u>				
Proteins	3.6 g	Salt (NaCl)	0.51g	
Carbohydrate (corrected for dietary fibre)	62.0 g	Moisture	g	
Sugars	42.2 g	Ash	g	
Fat	13.6 g	Organic acids	g	
Saturates	6.6g	Sugar alcohols	g	
- monounsaturates	g	Alcohol	g	
- polyunsaturates	g	Inulin/oligofructose	g	
Fibre	g	Others	g	
Sodium	0.20g			

We hereby confirm that the above information is true and correct. Our products are produced in conformity with present EEC legislation

