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Product Specification

Specification type (delete)		NB: Provisional specs apply to product that is still in development. The
Provision a i	Final	declaration is not finalised and should not be used for labels!

Product description	Sugar paste carrots		
Product code	S U G 7 2 0	Tracker	1 0 0 8 0 2 7
Substrate	PP	Custom er/catalogue	Culpitt

Please note: Since the end use of supplied decorations varies from customer to customer, suitability and shelf life in finished product is unknown. It is the customer's responsibility to carry out trials to demonstrate suitability in their own application, packaging and supply chain.

Ingredient	Eno	Function	Source	Supplier	Country of origin	%
Sugar	-	-	Beet	British Sugar	U K	7 5 . 1
G lucose Syrup	-	-	Maize/Wheat	Brenntag	U K , France	1 1 . 8
Non Hydrogenated Palm	-	-	Palm	KTC edible	Papua New Guinea	4 . 0
O il (B M T - R S P O - 0 0 0 0 0 5)						
Invert Sugar Syrup	-	-	Beet/Cane	Bako	Beet: U K , France ,	2.5
					Holland; Cane: ACP	
Added Water	-	-	Mains	Northum brian	UK	2.5
				Water		
Acacia Gum	E 4 1 4	Em ulsifier	A cacia senegal	Arthur Branwell	Sudan, Senegal,	2.0
					N ig e ria , C h a d	
G ly cerin e	E 4 2 2	H u m e c t a n t	Rapeseed	Thew Arnott	Belgium, UK,	1.0
					G erm any, Holland	
Mono-and diglycerides of	E 4 7 1	Emulsifier	Palm Oil	A A K - C roda	Netherlands,	0.5
fatty acids					Denmark	
Xanthan Gum	E 4 1 5	Stabiliser	Xan.cam pestris	Univar	A u stria	0.5
Sunset Yellow	E 1 1 0	Colour	-	Sensient	U K	< 0 . 2
M ixed Carotenes	E 1 6 0 a	Colour	Natural	M A P	U K	< 0 .1
			carotenoids			
Fondant Icing Sugar (Sugar,	-	-	Sugar:Beet	British Sugar	Beet: U K	Trace
Glucose Syrup)			Glucose Syrup:		Wheat/Maize:	
			Wheat/Maize		U K / France	
POE 20 Sorbitan Mono-	E 4 3 5	Em ulsifier	Palm Oil	Food Ing Tec	UK	Trace
stearate						
Quinoline Yellow	E 1 0 4	Colour	-	Sensient	UK	Trace
Brilliant Blue	E 1 3 3	Colour	-	Sensient	U K	Trace
Carm oisine	E 1 2 2	Colour	-	Sensient	M exico	Trace
Indigo Carmine	E 1 3 2	Colour	-	Sensient	υк	Trace





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Nutritional information per 100g				
Energy	1674 kj			
Energy	396 kcal			
Protein	0.1 g			
Carbohydrate	87.6 g			
Sugars	78.1 g			
Fat	4.5 g			
Saturated	3.9 g			
M onounsaturate d	0.5 g			
Polyunsaturated	0.1 g			
Fibre	2.1 g			
S o d i u m	5.9 m g			

Product label





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			This product		
This product contains	Yes/no	In gredient details	c o n ta in s	Y e s / n o	Ingredient details
Cereals containing	N o		SO ₂ > 10 m g/kg?	N o	
gluten?					
Crustaceans and	N o		Lupin and products	N o	
products thereof?			thereof?		
Eggs and products	N o		Molluscs and	N o	
thereof?			products thereof?		
Fish and products	N o		Wheat-based	Yes	Glucose Syrup derived
thereof?			glucose syrup?		from Wheat.
Peanuts and products	N o		Maize ormaize	Yes	Glucose Syrup derived
thereof?			d e riv a tiv e s ?		from Maize.
Soybeans and	N o		Preservatives?	N o	
products thereof?					
Milk and products	N o		Natural Flavourings?	N o	
thereof?					
Nuts and products	N o		Artificial flavourings?	N o	
thereof?					
Celery and products	N o		N I Flavourings?	N o	
thereof?					
Mustard and products	N o		Artificial colours?	Yes	E 1 0 4 , E 1 1 0 , E 1 2 2 , E 1 3 2 ,
thereof?					E 1 3 3 .
Sesame seeds and	N o		Natural colours?	Yes	E 1 6 0 a
products there of?					

Suitable for	Yes/no	Comments	Treatm ents	Yes/no	Comments
O vo-lacto vegetarians	Yes		Genetically modified	N o	
Vegans	Yes		From GM source	N o	
Coeliacs	Yes				

Quantity perbox	1040 units		
Prim ary packaging	Pearlised Card, Interleave Poly		
Secondary packaging	Card board Box		
Batch coding details	Year and Day Number: YYDDD		
Storage conditions	Cool, dry place, aw ay from direct sunlight		
Product shelf life	18 m onths, unopened in original packaging		
Label Warnings	E104, E110, E122: may have an adverse effect on activity and attention in children		

Provisional Specification:		Final Specification:		
Authorised:		Authorised:	Andrew Moore	
Date:		Date:	2 . 4 . 1 4	
Checked:		Checked:	Recial Miller	
Date:		Date:	0 2 / 0 4 / 2 0 1 4	