



# PRODUCT SPECIFICATION

## **Sugar Strands 8 Colours Natural 9310GL125K**

#### **Company Details**

Address: Nimbus Foods Limited

The Marian Dolgellau Gwynedd LL40 1UU

Telephone: +44 (0) 1341 423050

Fax: +44 (0) 1341 422991

Website: www.nimbusfoods.co.uk

Place of Manufacture: UK

Contact Details					
Sales Contact:	sales@nimbusfoods.co.uk	01341423050			
Technical / Quality Contact:	nfquality@nimbusfoods.co.uk	01341423050			
Emergency Contact Numbers:	07917444371	07799114270			

#### **Product Description**

Free Flowing 8 Colours Sugar Strands

#### **Ingredient Declaration**

White Sugar Strands (Sugar, **Wheat** Starch, Modified Starch, Water, Stabiliser E414, Glucose Syrup), Redbeet Concentrate, Colours E140i, E100, E160a, E163.

Allergens: See Ingredients In Bold

#### **Shelf Life from Manufacture and Storage Details**

12 months from date of manufacture. Store in dry cool conditions, away from direct sunlight and strong odours. Ideal storage temperature between 10°C and 20°C.

#### **Notes**

Natural colours are prone to fading when exposed to light and heat when used in the product.

Product is manufactured on a site that uses Soya, Egg Dairy and Gluten.

The glucose syrup is manufactured from wheat starch. As a result of the various processing and purification steps only traces of protein can be found in the product which contains the glucose syrup as only one of gluten contains ingredient. Total protein content is far below the 0.285% maximum set in Codex Standard 2.2.2 118-1981 and therefore the product which contains the glucose syrup as only one of gluten contains ingredient can be entitled as gluten free according to the current codex.

Please note – due to complex and changing regulations, customers must satisfy themselves that any ingredient to be incorporated is permitted within the end product and also in all attended supply markets and complies with General Product Safety Regulations in end use.

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Ingredients List (in descending order)				
Ingredient	Source	Country Of Origin		
White Sugar Strands 99.82%		UK		
Icing Sugar 84.08%		UK		
Sugar >98.5%	Beet, Cane	UK, Zambia		
Tricalcium Phosphate E341iii <1,5% (Not declared, anti-caking agent)	Synthetic	Germany		
Wheat Starch 8.26%	Wheat	Netherlands		
Modified Maize Starch E1422; 3.64%	Waxy Maize	Netherlands		
Water 2.3%	Mains	Wales		
Acacia Gum 1.06%		France		
Acacia Gum E414; 100%	Acacia Trees	Chad, Cameroon, Nigeria, North Sudan, Ethiopia		
Hydrogen Peroxide Trace (Not declared)	Synthetic	Belgium, Netherlands		
Catalase Trace (Not declared)	Enzyme	Finland, Japan		
Glucose Syrup 0.63%	Wheat	UK, Netherlands		
Talc E553b; 0.03% (Not declared, processing aid, anti-caking agent)	Mineral	China		
Redbeet Concentrate (Orange, Red, Pink) 0.06%		France		
Redbeet Concentrate 94-97%	Beta Vulgaris L.	France		
Citric Acid E330; 3-6% (Not declared)	Beet, Cane, Maize	Israel		
Colour E140i;(Green) 0.04%		UK		
Chlorophyll E140i; 35-45%	Spinacia Oleracea L.	Germany, Italy, Hungary		
Polysorbate 80; 30-45% (Not declared)	Palm, Corn, Wheat	France, Belgium, Spain, Italy, Malaysia, Indonesia		
Glycerine E422; 15-30% (Not declared)	Rapeseed	Germany, Benelux, France, Bulgaria, Georgia, Romania, Turkey		
Sunflower Oil <5% (Not declared)	Helianthus Annuus	Romania, Russia, Ukraine, Hungary, Austria, France, Spain, Poland, Slovakia, Czech Republic, Moldovia, Uruguay, Germany, Bulgaria, South Africa, Argentina		
DL Alpha Tocopherol E307; <1% (Not declared)	Synthetic	China		
Ascorbyl Palmitate E304; <1% (Not declared)	Corn, Palm	China, Malaysia		

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Colour E100; (Yellow) 0.03%		UK
Glucose Syrup 60-70% (Not Declared)	Corn, Wheat	France, Belgium
Mono-propylene Glycol E1520; 30-35% (Not Declared)	Synthetic	Spain, USA, Germany
Curcumin E100; 4.5-5.5%	Curcuma Longa	India
Colour E160a; (Orange, Red) 0.02%		Denmark
Glycerol E422; 2-10% (Not Declared)	Rapeseed	Germany
Water 50-60% (Not Declared)	Portable main	Denmark
Gum Acacia E414; 20-30% (Not Declared)	Tree Acacia	Africa
Plant Carotenes E160a (ii); 2%	Palm Oil	Spain, Japan
DL-alpha tocopherol E307; <5% (Not Declared)	Synthetic	Switzerland
Ascorbic acid E300; <5% (Not Declared)	Synthetic	China
MCT oil (based on palm oil) 2- 10% (Not Declared)	Palm	Malaysia
Sodium Carbonate E500; <5% (Not Declared)	Synthetic	Germany
Colour E163; (Blue) 0.02%		UK
Anthocyanin Extract E163; 35-45%	Brassica Oleracea L.	China
Modified Starch 55-65% (Not Declared)	Corn	USA
Potassium Hydroxide E525; <5% (Not Declared)	Synthetic	Korea, UK
Citric Acid E330; <5% (Not Declared)	Corn, Beet Molasses	China, Belgium
Colour E163; (Mauve) 0.01%		Denmark
Water 60-70% (Not Declared)	Mains	Denmark
Anthocyanin Extract E163; 15-25%	Red Cabbage	China
Glucose Syrup 10-20% (Not declared)	Potato Starch	Holland
Citric Acid E330; <5% (Not declared)	Corn	China, Belgium

### **Chocolate Declaration**

If a chocolate product contains the following e.g. Chocolate Contains

Cocoa Solids 0.0% Minimum Milk Solids 0.0% Minimum

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	Nutritional Information
Energy	kJ 1648 kcal 386
Fats - Of Which Saturates - Of Which Monounsaturates - Of Which Polyunsaturates	0.0 0.0 0.0 0.0
Carbohydrate - Of Which Sugars - Of Which Starch	96.8 82.8 12.7
Fibre	0.0
Protein	0.1
Salt	0.03 (26 mg)
Sodium	0.01 (10 mg)
	Microbiological Limits
Micro-organism Test	Target
TVC	< 5000 / g
TVC Yeasts	< 5000 / g < 100 / g
Yeasts	< 100 / g
Yeasts Moulds	< 100 / g < 100 / g
Yeasts  Moulds  Enterobacteriaceae	< 100 / g < 100 / g < 10 / g
Yeasts  Moulds  Enterobacteriaceae  E. Coli  Salmonella	<100/g <100/g <10/g <10/g <10/g

Food Intolerance Data				
Does the Nimbus product supplied contain any of the following?				
Intolerant	Present In Product Yes / No	Used On Site	Risk Of Contamination	Comments / Ingredient Concerned
Artificial Sweeteners	No	No	No	

ALS Laboratories UK Limited, Yeomanry Road, Battlefield Enterprise Park, Shrewsbury, Shropshire, SY1 3EH

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Azo Dyes	No	No	No	
Benzoates	No	No	No	
BHA/BHT	No	No	No	
Celery and Products Thereof	No	No	No	
Milk and Products Thereof (including Lactose)	No	Yes	No	Handled On Site
Gelatin	No	No	No	Marshmallow Stored On Site
Cereals containing Gluten and Products Thereof (from Wheat, Barley, Rye or Oats)	Yes	Yes	N/A	Wheat Starch, Glucose Syrup, Polysorbate
Glutamates (eg.MSG)	No	No	No	
HVP	No	No	No	
Mustard and Products Thereof	No	No	No	
Chloropropanols	No	No	No	
Yeast and Products Thereof	No	No	No	
Peanuts/Peanut Oil/Derivatives	No	No	No	
Other Nuts/Oils/Derivatives	No	No	No	
Sesame Seeds and Products Thereof	No	No	No	
Fish and Products Thereof	No	No	No	
Soya beans, Soya Oil or Soya Derivatives	No	Yes	No	Handled On Site
Wheat or Wheat Derivatives	Yes	Yes	N/A	Wheat Starch, Glucose Syrup, Polysorbate
Crustaceans and Products Thereof	No	No	No	
Maize and Products Thereof	Yes	Yes	N/A	Modified Maize Starch, Polysorbate, Citric Acid, Ascorbyl Palmitate, Glucose Syrup
Fruit and Products Thereof	Yes	Yes	N/A	Palm
Vegetables and Products Thereof	Yes	Yes	N/A	Redbeet, Red Cabbage, Potato, Beet
Meat and Products Thereof	No	No	No	
Sulphur Dioxide and Sulphites at concentrations of >10mg/kg or 10mg/1 expressed as SO2	No	No	No	
Artificial Flavours	No	Yes	No	Handled On Site

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Natural Flavours	No	Yes	No	Handled On Site
Nature Identical Flavours	No	No	No	
Colour Category A - Artificial Colours (Colours produced by chemical synthesis and not found in nature and not chemically derived from a natural starting material	No	Yes	No	Handled On Site
Colour Category N1 - Natural Colours, Natural Origin Colours, Non-artificial Colours (Colours that is derived from plant, animal, mineral or microbiological source through traditional processing and/or appropriate physical processing. The process does not modify the chemical nature of the colouring principle.	Yes	Yes	N/A	E140i, E100, E160a, E163
Colour Category N2 – Nature derived colours, Non-artificial colours (Colours that is derived from plant, animal, mineral or microbiological source through traditional processing and/or appropriate physical and chemical processing. The process does not modify the chemical nature of the chromophore of the colour, however intentionally renders the colouring principle more suitable for use in targeted food applications.	No	Yes	No	Handled On Site
Colour Category N3 - Nature Identical Colours, Non-artificial Colours (Colours identical with a colouring principle that occurs in nature and which is produced by chemical synthesis.	No	Yes	No	Handled On Site
Alcohol	No	Yes	No	Handled On Site
Preservatives	No	No	No	
Other Additives	Yes	Yes	N/A	E341iii, E1422, E414, E553b, E330, E422, E307, E304, E1520, E414, E300, E500, E525, E140i, E100, E163, E160a
Ingredients from GM Source	No	No	No	
Lupin and Products Thereof	No	No	No	
Egg and Products Thereof	No	Yes	No	Meringue Handled On Site

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Molluscs and Products Thereof	No	No	No	

<u>Product Suitability</u>			
Suitable For	Yes / No		
Vegetarian	Yes		
Ovo-Lacto Vegetarian	Yes		
Vegan	Yes		
Organic Certified	No		
Coeliacs	No		
Lactose intolerance	Yes		
Kosher Certified	No		
Halal Certified	No		
RSPO Certified Palm Oil - Segregated	No		

METAL DETECTION			
Rejection Arm	TYPE		
	2.0 mm	Ferrous	
Tests are conducted: Start-up, hourly and at end of run	2.0 mm	Non-Ferrous	
Clare up, flourly and at one of fulf	2.5 mm	Stainless Steel	

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 EU regulations.				
Name:	Gwen Jones	Signed:	g Jones	
Position:	Quality Assistant	Date:	26/04/2019	

SPECIFICATION HISTORY			
Date	Version No	Amends	
07/08/2018	5	New Format	
10/08/2018	6	Colour`s ingredient percentages added	
26/04/2019	7	Amended Shelf Life	

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