

# Nonpareils Mix



## PRODUCT SPECIFICATION

### 1. Description of product

Nonpareils Large Single Colour (TARWE (GLUTEN)) (1,4 - 2,0mm ± 10%)  
White (34%), Yellow (13.2%), Orange (13.2%), Pink (13.2%), Red (13.2%), Blue (13.2%)

### 2. Legal information

Intended use : edible confectionery decoration  
Legislation : adheres to current European legislation  
Certificate of analyses : no  
Certificate of conformance : yes

### 3. List of ingredients (QUID)

Sugar, Wheat starch (GLUTEN), Water, Glucose syrup, Beetroot Concentrate, Vegetable oil (coconut origin), Colour Anthocyanin (E163), Colour Curcumin (E100), Glazing agent Beeswax, white (E901)

### 4. Microbiological characteristics (tested annually by an external lab)

Mesophilic bacteria:	< 10.000 cfu/g
Yeast:	< 1000 cfu/g
Moulds:	< 1000 cfu/g
Enterobacteriaceae:	< 100 cfu/g
Staphylococcus aureus	<1000 cfu/g
Bacillus cereus	<1000 cfu/g
Salmonella:	Absent in 25g
Campylobacter	Absent in 25g

### 5. Chemical characteristics (tested internal)

Moisture <4.5 %

### 6. Sensorial characteristics

Natural dyes can fade when exposed to light or oxygen. Please contact us for more information.

### 7. Nutritional value per 100 gram (analyzed (one recipe from every productgroup))\*

Energy Kcal	388Kcal
Energy Kjoule	1649Kjoule
Total Fat	0.3g
of which saturated fatty acids	0.3g
Carbohydrates	96.2g
of which sugars	71.9g
Protein	<0.2g
Salt	<0.02g

\*Due to the product being produced from natural raw materials, the composition of the end product can change for the above parameters. Changes in the above information will not be automatically updated.

### 8. Best before date at manufacture (unopened, original packaging)

18 months

### 9. Storage and transport conditions

temperature (average) : 15 - 25 °C

rel. humidity (average) : < 50 %

unopened, dark and dry.

Do not store the products in proximity of odorous (raw) materials.

Do not stack the products.

**We strongly advise that the above storage conditions are adhered to. It is common for product to clump, which can easily be rectified by**

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*applying some pressure.*

**If the above storage conditions are not followed, the organoleptic properties could be impacted, and the life of the product could be reduced to 6 months. To avoid this, please follow the above guidance for maximum life.**

## 10. Packaging

Product and pallet label containing product code, product name, unit weight, order number, batch number, production date, best before date, storage conditions and delivery address.

Used packaging is suitable for sugar products.

## 11. Contaminants

- The product adheres to E.C. regulation (EC) 1881/2006 regarding contaminants
- The product adheres to E.C. regulation (EC) 396/2005 regarding pesticides
- The products are packed with respect to E.C. regulation (EC) 1935/ 2004.
- This product is in accordance with the E.C. regulation (EC) No. 1829/2003 and 1830/2003 and it does not have to be labelled as 'containing GMO material or GMO derived material'.
- The ingredients used in our products are not irradiated, nor is the final product.
- The producer is a peanut/nut-free factory. No peanuts or nuts are used in our product or are present in the factory.

## 12. Suitability

Based on recipe: Most of our products are suitable for vegetarians. Only the products which contain Colour (Lake) Carmine (E120) are not suitable for vegetarian.

Based on recipe: Most of our products are suitable for vegans. Only the products which contain Colour (Lake) Carmine (E120), Glazing agent Beeswax (E901) and Glazing agent Shellac (E904) are not suitable for vegans.

Additional suitability testing is not carried out.

Traces of Colour (Lake) Carmine (E120), Glazing agent Beeswax (E901) and Glazing agent Shellac (E904) are still possible.

## 13. Quality controls

All our products are passed through a free-fall metal detector and checked on Ferrous, Non-Ferrous and Stainless Steel 316 materials with a sensitivity of 2mm (Critical Control Point).

All our products smaller than 6mm are passed through a sieve <7.0mm(Critical Control Point). All our products >6.0mm are passed through a sieve of 10mm. Controlled by visual inspection.

Product batch is analysed on moisture content and compared against counter sample (colour, size, dust).

## 14. Allergens (Listed in Annex II of Regulation (EC) No. 1169/2011)

**Wheat starch is used in our factory. Cross contact with Gluten (Wheat) is possible. Crisped cereals are used in the factory. Milk may be present in the crisped cereals due to cross contamination in the process of our suppliers. A VITAL calculation has been performed. For more information you can contact the quality department.**

<input checked="" type="checkbox"/> Cereals containing gluten and products thereof (1)	
<input type="checkbox"/> Eggs and products thereof	
<input type="checkbox"/> Fish and products thereof (3)	
<input type="checkbox"/> Peanuts and products thereof	
<input type="checkbox"/> Soybeans and products thereof (4)	
<input type="checkbox"/> Milk and products thereof (incl. lactose) (2)	
<input type="checkbox"/> Nuts and products thereof (5)	
<input type="checkbox"/> Celery and products thereof	
<input type="checkbox"/> Mustard and products thereof	
<input type="checkbox"/> Sesame and products thereof	
<input type="checkbox"/> Sulphur dioxide and sulphites (>10 ppm)	
<input type="checkbox"/> Lupin and products thereof	

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<input type="checkbox"/> Molluscs and products thereof	
<input type="checkbox"/> Crustaceans and products thereof	

(1) Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, Khorasan wheat or their hybridised strains and products thereof, except:

- wheat based glucose syrups including dextrose \*\*;
- wheat based maltodextrins \*\*;
- glucose syrups based on barley;
- cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;

(2) Milk and products thereof (including lactose), except:

- whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;
- lactitol;

(3) Fish and products thereof, except:

- fish gelatine used as carrier for vitamin or carotenoid preparations;
- fish gelatine or Isinglass used as fining agent in beer and wine.

(4) Soybeans and products thereof, except:

- fully refined soybean oil and fat \*\*;
- natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybeans sources;
- vegetable oils derived phytosterols and phytosterol esters from soybeans sources;
- plant stanol ester produced from vegetable oil sterols from soybean sources.

(5) Nuts, namely: almonds (*Amygdalus communis L.*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis (Wangenh.) K. Koch*), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates

including ethyl alcohol of agricultural origin;

\*\* And the products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the relevant product from which they originated.

### 15. Pest prevention

- We use the external pest prevention contractor BON Bedrijfshygiëne Organisatie Nederland. Their progress is monitored and its effectiveness reviewed annually. Our company uses monitored non-tox traps throughout the facility.

### 16. Safety Data Sheet (SDS)

- We herewith confirm, that this product do not require a safety data sheet according to Art.31 in connection with Appendix II of the Regulation No. 1907/2006 of the European Parliament and the Counsel (REACH) of the 18th of December 2006.

### 17. Company ethical business practices

The producer is a member of Sedex ([www.sedexglobal.com](http://www.sedexglobal.com)). Ethical issues laid down in our domestic regulations . English translation is available.

### 18. Contact information

# jan gevers

Ambachtsstraat 1-5 B-2400 Mol

Tel. algemeen +32 (0)14 34 70 70 | Fax +32 (0)14 31 66 10 | [info@jangevers.be](mailto:info@jangevers.be)

BTW BE 0403.772.396 RPR Turnhout

### 19. Breakdown

B031-V	amount	grade	source	country of origin	country of manufacturing	allergens	carriers and ingredients	disclaimers
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Ingredients									
Sugar	64.5	%	Granulated	Sugar beet/cane, Sugar beet	EU, Germany	EU, Germany			
Wheat starch (GLUTEN)	28	%	Powder	Wheat	Belgium, France, Germany	Belgium	Wheat	Processing aid: In general SO <sub>2</sub> is added to the starch milk for its bacteriostatic and anti-oxidizing effects. The SO <sub>2</sub> content in food starches is reduced to <math>10\text{mg/kg}</math> by the refining and drying processes and carries no further function in the end product.	In accordance with the Codex (Alimentarius) 'standard for foods for special dietary use for persons intolerant to gluten' Codex Stan 118-1979; amended 1983; revised 2008, this product can be labeled as "food with reduced gluten content (20-100 mg/kg)".
Water	< 5	%	Liquid	Water	Netherlands	Netherlands			
Glucose syrup	< 2.5	%	Liquid	Wheat	Belgium, France, Germany, Netherlands	Belgium		Processing aids: SO <sub>2</sub> is added to the starch milk for its bacteriostatic and anti-oxidizing effects. The SO <sub>2</sub> content in liquid sweeteners is reduced to <math>10\text{mg/kg}</math> by the refinery processes and carries no further function in the end product. Enzymes are used at different stages of liquid sweeteners production. Refining is however conducted in such a way that no rest enzyme or enzyme activity can be found in the end product. Compliance to EU food enzyme regulation.	Exempt from allergen declaration acc. to EU legislation (Listed in Annex II of Regulation (EC) No. 1169/2011). Gluten < 20 ppm Contains SO <sub>2</sub> < 10mg/kg.
<b>Food colourants</b>									
Beetroot Concentrate	< 1	%	Liquid	Beetroot (Beta vulgaris)	EU, CN: Citric acid E-330 (fermentation based on sugar beet from BE, NL, DE, FR, PL, RU, UA, BY, EG, AU, HU, CZ, SK)	Germany		Beetroot concentrate, Citric acid E-330 (fermentation based on sugar beet from BE, NL, DE, FR, PL, RU, UA, BY, EG, AU, HU, CZ, SK). Alcohol: Not added, may be present due to natural occurrence in beetroot concentrate.	Products coloured with beetroot juice may feature a photo stability of less than 18 months.
Colour Anthocyanin (E163)	< 0.5	%	Powder	Vegetables	Asia, Europe	European Union (Denmark)		Raw Material; Source; Origin; Function Anthocyanin extract from vegetables (E 163); Red cabbage; Asia; Color Maltodextrin; Potato; Europe; Carrier Potassium sorbate (E 202); Synthetic; Asia; Preservative It consists essentially of	Contains plant derived material known to produce natural SO <sub>2</sub> . There can be a natural variation in the content of SO <sub>2</sub> . The content may vary during storage, and may exceed 10 ppm as SO <sub>2</sub> can both

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							aluminium lakes of anthocyanins.	develop and degrade over time.
Colour Curcumin (E100)	< 0.5	%	Liquid	Curcuma longa L.	DE, FR, IN, MR, ML, SN, NG, SD, TD, CN, AT	DE, PL, IT, HU, CZ	Raw material; Function; Source; Origin Demineralised water; Carrier; Water; DE Maltodextrin; Carrier; Potato and/ or maize; FR Curcumin E100; Colour; Curcuma longa; IN Acacia gum E414; Stabilizer; Acacia; FR, MR, ML, SN, NG, SD, TD Citric acid esters of mono- and dyglycerides of fatty acids E472c; Emulsifier; Citric acid, glycerides from rape seed; DE Citric acid E330; Acidity Regulator; Fermentation from maize (valid-it certificate); AT, DE, FR Potassium sorbate expressed as the free acid E202; Preservative; Synthetic; CN	
<b>Aromas</b>								
not used		%						
<b>Processing aids</b>								
Vegetable oil (coconut origin)	< 0.5	%	Liquid	Coconut oil	Philippines, Indonesia, Malaysia, EU	Germany	Vegetable Triglycerides (Coconut Origin)	
<b>Glazing agents</b>								
Glazing agent Beeswax, white (E901)	< 0.5	%	Liquid	Coconut / beeswax	Indonesia, Malaysia, Philippines, EU, Tanzania, Canada, Ethiopia	Germany	Vegetable oil (coconut origin), Beeswax, Glycerol.	This product contains a mix of non-hydrogenated beeswax and vegetable oil (coconut origin). The vegetable oil (coconut) serves as a solvent and does not affect the properties of final product. When labelling, the finished products can be indicated as glazing agent beeswax (E901).

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