

Material Specifications Sparks

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1. Product description

Plastic jars filled with 10 gram edible sparks.

2. Usage

Use directly from the jar as you desire. You can layer sparks directly on the product to create shine, or you can mix it in transparent basis like mirror glaze to get sparkles. The sparks do not work when they are mixed with a non transparent basis like chocolate of sugar paste.

3. Product information

| | Product ID | EAN | Customs Tariff | Net Volume | Brut Volume |
|--------|---------------|---------------|----------------------------|------------|-------------|
| Blue | sp.blue.591 | 8717953032591 | 3206190000 | 10 gram | 22,5 |
| Gold | sp.gold.607 | 8717953032607 | 3206190000 | 10 gram | 22,5 |
| Red | sp.red.614 | 8717953032614 | 3206190000 | 10 gram | 22,5 |
| Silver | sp.silver.621 | 8717953032621 | 3206190000 | 10 gram | 22,5 |
| White | sp.white.638 | 8717953032638 | 3206190000 | 10 gram | 22,5 |

4. Packaging

10 gram PE jar with first opening sealing.

5. Shelf life and storage

36 months off factory when kept cool and dry and (at maximum of 15 degrees Celsius temperature and 65%relative humidity).

6. Ingredients

| Blue | Ingredient | Origin | % |
|------|-----------------------------------|--------|-------|
| | Potassium aluminium silicate E555 | China | 80-86 |
| | Silicon dioxide E551 | China | 14-20 |
| | Brilliant blue FCF E133 | China | <1 |

Particle size: 50-500µm

| Gold | Ingredient | Origin | % |
|------|-----------------------------------|--------|-------|
| | Potassium aluminium silicate E555 | China | 76-80 |
| | Diiron trioxide E172 | China | 20-24 |

Particle size: 30-100µm

| Red | Ingredient | Origin | % |
|-----|-----------------------------------|--------|-------|
| | Potassium aluminium silicate E555 | China | 59-66 |
| | Diiron trioxide E172 | China | 34-41 |

Particle size: 40-200µm

| Silver | Ingredient | Origin | % |
|--------|-----------------------------------|--------|-------|
| | Potassium aluminium silicate E555 | China | 65-70 |
| | Silicon dioxide E551 | China | 30-35 |
| | Diiron trioxide E172 | China | <1 |

Particle size: 10-60µm

| White | Ingredient | Origin | % |
|-------|-----------------------------------|--------|-------|
| | Potassium aluminium silicate E555 | China | 51-54 |
| | Silicon dioxide E551 | China | 38-42 |
| | Diiron trioxide E172 | China | 6-8 |

Particle size: 30-100µm

7. Chemical characteristics

| Color | Form | Color | Taste | Smell |
|------------|------------------|----------|----------|----------|
| All colors | Very fine powder | As color | Metallic | Metallic |

8. Bacteriology

| | |
|--------------------|------------------|
| <i>E. coli</i> | < 10 cfu/g. |
| Yeast | < 10 cfu/g. |
| Moulds | < 10 cfu/g. |
| Total plate count | < 100 cfu/g |
| Enterobacteriaceae | < 10 cfu/g. |
| Salmonella | Absent in 1 gram |

9. Allergens and products thereof according LeDa (1169/2011/EC)

+ = present in recipe

- = absent in recipe

? = present in factory, absent in recipe, or unknown.

| | Present |
|---|---------|
| 01 : Cereals containing gluten | - |
| 02 : Crustaceans and products thereof | - |
| 03 : Eggs and products thereof | - |
| 04 : Fish and products thereof | - |
| 05 : Peanuts and products thereof | - |
| 06 : Soybeans and products thereof | - |
| 07 : Milk and products thereof (including lactose) | - |
| 08 : Nuts | - |
| 09 : Celery and products thereof | - |
| 10 : Mustard and products thereof | - |
| 11 : Sesame seeds and products thereof | - |
| 12 : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg expressed as SO ₂ | - |
| 13 : Lupin and products thereof | - |
| 14 : Molluscs and products thereof | - |

10. Additional information

+ = true

- = false

| | |
|--|---|
| Contains meat, fish (not suitable for vegetarians) | - |
| Contains animal products (not suitable for vegans) | - |
| Contains Azo-colorings | - |
| Contains E211 | - |

11. Nutritional values

| Nutritional values per 100 gram | |
|---------------------------------|----------------|
| Energetic value | 0 KJ 0 kcal |
| Total carbohydrates | 0 g. |
| * of which sugars | 0 g. |
| Total fat | 0 g. |
| * of which saturated | 0 g. |
| Total proteins | 0 g. |
| Fiber | 0 g. |
| Salt | 0 g. |

12. Heavy Metals

| Antimony(Sb) | Zinc(Zn) | Barium(Ba) | Chromium(Cr) | Copper(Cu) |
|--------------|-------------|-------------|--------------|------------|
| <2.0 ppm | <25.0 ppm | <25.0 ppm | <100.0 ppm | <25.0 ppm |
| Nickel(Ni) | Arsenic(As) | Mercury(Hg) | Cadmium(Cd) | Lead(Pb) |
| <50.0 ppm | <1.0 ppm | <1.0 ppm | <1.0 ppm | <4.0 ppm |

Test Method: Extracted in 0.07mol/L HCL at 37°C, performed by ICP-OES

Test Method: CPSC-CH-E1002-08.3 performed by ICP-MS

13. GMO

This product is outside the scope of regulation EC 1829/2003 on Genetically Modified Food and Feed and therefore does not require labeling as genetically modified and as such is not controlled by EC regulation 1830/2003 - which is covering the traceability & labeling of food products produced from genetically modified material.

14. Pesticides and Heavy Metals

According to regulation 1881/2006.

15. Nano Particles

Regarding the definition of the regulation 1223/2009 and French decree 2012-232. There are no nano materials used in the production of sparkling sugars, nor are any nano materials intentionally added to any of the pearlescent colors or sugar.

16. Colorings and flavours

If flavors or colors are present in this recipe, the declaration is conform EC Regulation 1334/2008, EC Regulation 1331/2008 and EC Regulation 1333/2008 based on suppliers information.

17. Disclaimer

The nutritional values are calculated, based on relevant and available supplier information. Therefore the sum might not equal 100%. Also, the product may contains ingredients with no nutritional values at all.

The information contained herein is to the best of our knowledge correct as of the date of this document. It is not, and should not be seen as a guarantee or a warranty, nor as a part of our contractual or other legal obligations.

The information in this specification is confidential and is considered to be intellectual property of DeLeyer Food. It is to be used by the customer only for his own internal assessment.