

CREST PRODUCT INFORMATION

Version 5 INT: 2023-09-11

Product name	MINI LOLLIPOPS FRUIT FLAVOURED
Traffic code	
Article number	
Supplier	CREST INTERNATIONAL BV
Name	Nathalie Bergh
Position	Quality employee
Mail address	kwaliteit@crestholland.nl
Signature	 Crest International bv Copernicusstraat 4 6003 DE Weert The Netherlands
Date	30-01-2024

Product description: Mini lollipops fruit flavoured

Ingredient declaration:

Confectionery • Ingredients: sugar, glucose syrup, acid (citric acid), flavouring, colouring (E100, E141, E160c, E163).

Nutritional Value PER 100 GRAM Serving

Energy	1565 KJ.	368 kcal.
Total fat		0 gram
Of which	➤ Saturated	0 gram
	➤ Mono - unsaturated	0 gram
	➤ Poly - unsaturated	0 gram
	➤ Cholesterol	0 gram
Carbohydrates		92.1 gram
Of which	➤ Mono- and disaccharides	78.5 gram
	➤ Polyols	- gram
	➤ Polysaccharides	- gram
Total proteins:		0 gram
Of which	➤ Protein of plant origin	0 gram
	➤ Protein of animal origin	0 gram
Fibres		0 gram
Salt		0 gram

INGREDIENTS

Name	NO X YES	Quantity in g/100 g or %	Origin	Additional Information
sugar	x	63.9%		
glucose syrup	x	34.8%		
acid	x	1.02%		Citric acid
flavouring and colouring	x	<1%		

Colorings			
E-number	Name	No X Yes	Quantity in mg/kg
E 100	Curcumine	X	
E 101	Riboflavine / riboflavine-5'-fosfaat		
E 102	Tartrazine		
E 104	Chinolineyellow		
E 110	Sunset Yellow FCF		
E 120	Carmine		
E 122	Carmoisine		
E 123	Amaranth		
E 124	Ponceau 4R		
E 127	Erythrosine		
E 128	Red 2G		
E 129	Allura red AC		
E 131	Patent Blue V		
E 132	Indigo Carmine		
E 133	Brilliant Blue FCF		
E 140	Chlorofyll / Chlorophyllin		
E 141	Copper chlorofyll and chlorofyllin	X	
E 142	Green S		
E 150a	Caramel		
E 150b	Alkali-sulfite Caramel		
E 150c	Ammonia Caramel		
E 150d	Sulfite-ammonia Caramel		
E 151	Brilliant black BN, black PN		
E 153	Carbo medicinalis vegetabilis		
E 154	Brown FK		
E 155	Brown HT, chocolate brown HT		
E 160a	Carotenoiden		
E 160b	Annatto		
E 160c	Paprika-extract, capsanthine, capsorubine	X	
E 160d	Lycopreen		
E 160e	Beta-apo-8'-carotenal		
E 160f	Ethylester of beta-8'-caroteenacid		
E 161b	Luteïne		
E 161g	Canthaxanthine		
E 162	Beetroot red , betanine		
E 163	Enocianin	X	

ADDITIVES

*** :	Acid	Colour	Gelling agent	Sequestrant
	Acidity regulator	Emulsifier	Glazing agent	Stabiliser
	Anti-caking agent	Firming agent	Humectant	Sweetener
	Anti-foaming agent	Flavour enhancer	Preservative	Thickener
	Antioxidant	Flour treatment agent	Propellent gas	
	Bulking agent	Foaming agent	Raising agent	

E- number	Name	no X Yes	Quantity in mg/kg or %	purpose ***
E 200	Sorbic acid			
E 202	Potassium sorbate			
E 203	Calcium sorbate			
E 210	Benzoic acid			
E 211	Sodium benzoate			
E 212	Potassium benzoate			
E 213	Calcium benzoate			
E 220	Sulphur dioxide			
E 221	Sodium sulfite			
E 260	Acetic acid			
E 270	Lactic acid			
E 290	Carbonic acid			
E 296	Malic acid			
E 297	Fumaric acid			
E 300	L-ascorbic acid			
E 306	Tocopherol-rich extract of natural origin			
E 320	Butylated hydroxyanisole (BHA)			
E 321	Butylated hydroxytoluene (BHT)			
E 322	Lecithine			ORIGIN:
E 325	Sodium lactate			
E 327	Calcium lactate			
E 330	Citric acid	X		Acid
E 331	Sodium citrate			
E 334	L(+)-tartaric acid			
E 335	Sodium tartrates			
E 336	Acid tartrate			
E 337	Potassium sodium tartrate			
E 354	Calcium tartrate			
E 405	1,2-Propylene glycol alginate			
E 406	Agar-agar			
E 407	Carrageenans			
E 412	Guar flour			
E 414	Gum arabic			
E 422	Glycerin			
E 440	Pectins			
E 442	Ammonium phosphatides			
E 460	Cellulose			
E 470a	Sodium, potassium or calcium fatty acids or salts			
E 471	Mono- en diglycerides of fatty acids			
E 472 a t/m f	Acetic acids esters of mono and diglycerides of fatty acids			
E 473	Sucrose esters of fatty acids			
E 474	Sucroglycerides			
E 475	Polyglycerols ester of fatty acids			
E 476	Polyglycerol polyricinoleate			
E 477	Propan-1,2-diol esters of fatty acids			
E 490	Propylene glycol			
E 492	Sorbitan tristearate			

SENSORIC SPECIFICATIONS	
Smell	Slightly sweet
Taste	Fruit
Looks	Tongue shaped
Consistency	Hard candy
Color	Yellow, green, orange, purple

SIZE OF PRODUCT			
PARAMETER	SIZE	TOLERANCE	
Form			
Length	84mm	+/- 5%	
Width	15mm	+/- 5%	
Thickness			
Diameter	8mm	+/- 5%	
Weight per piece (incl. wrapper)			
Weight per piece (mass only)	4g	+/- 5%	

MICROBIOLOGICAL SPECIFICATION		
Micro-Organism	Average and value Target PER GRAM	Method ISO-NORM
Total Plate count	<1000	ISO 4833
Enterobacteriaceae	<100	ISO 7402
Yeast & Moulds	<1000	ISO 7945
Staphylococcus aureus	<500	ISO 6888

CHEMICAL DATA			
PARAMETER	VALUE	TOLERANCE	METHOD / ISO-NORM
AW (water activity)			
Salt			
Moist			
Sugar			
Ash			

SHELF LIFE			
Minimum shelf life after production	2	year	

STORAGE CONDITIONS			
STORE IN A COOL DRY PLACE AWAY FROM DIRECT SUNLIGHT			
PARAMETER	VALUE	TOLERANCE	REMARKS
Temperature	<25°C		
Moisture	< 80%		

ALLERGENS-INFORMATION

Allergen	Contain Yes/No	May contain traces Yes/No, comments
Cereals containing gluten (Wheat, Spelt, Khorasan wheat, Rye, Barley, Oats)	No	No
Crustaceans	No	No
Eggs	No	No
Fish	No	No
Peanuts	No	No
Soybeans	No	No
Milk (incl. lactose)	No	No
(Tree) Nuts (Almond, Hazelnut, Walnuts, Cashews, Pecan nuts, Brazil nuts, Pistachio nuts, Macadamia/Queensland nuts)	No	No
Celery	No	No
Mustard	No	No
Sesame seeds	No	No
Sulphur dioxide and sulphites more than 10mg/kg	No	No
Lupin	No	No
Molluscs	No	No

PACKAGING INFORMATION

All materials in contact with the product comply with Regulation (EG) 1935/2004 and/or Regulation (EU) No 10/2011.

Primary Packaging (Pack as sold)

ITEM		stick		
MATERIAL		paper		
DIMENSIONS				
WEIGHT				

Secondary Packaging (Outer Pack)

ITEM				
MATERIAL				
DIMENSIONS				
WEIGHT				

Tertiary Packaging (Transport Packing)

ITEM	Carton			
MATERIAL	Corrugated carton			
DIMENSIONS				
WEIGHT				

Quantities

Packs per carton				
Cartons per layer				
Layers per pallet				
Cases per pallet				