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	REGISTRATION		
	FINISHED PRODUCT SPECIFICATION		Pag: 1/6
	Created by: QT	Approved by: QM	RF.I.24.03

1. PRODUCT:

Name product: CUBERDON CRUMBLE – (normal grain, fine and powder)

Legal nomination: Confectionery product

Brand product: Confiserie 2000 - Bonbonheur

E.A.N. code : See Label

2.SUPPLIER:

Name : Confiserie 2000 - Bonbonheur

Address : Noorwegenstraat 38
9940 Evergem

Country: Belgium

Tel : +32 (0)9 357 42 19

Fax :+32 (0)9 357 68 17

Contact : Sales Departement : Isabelle Scheir

(Sales@confiserie2000.be)

Quality Departement : Frederic Scheir

(Quality@confiserie2000.be)

3. PRODUCT CHARACTERISTICS:

3.1. Description product:

Small pieces of confectionery in purple-red / violet color with cuberdon flavor.

3.2. Description production flow:

Cooking of sugar, Arabic gum (E414), glucose syrup, gelatin (E441) and water.

Add raspberry flavour and natural colours: Cochineal, Carbo medicinalis vegetabilis

Depositing into starch and dry

De-powder and dry

Grind and pack

3.3. List of ingredients: according to current legislation 1169/2011/EC on the labeling of prepackaged food

Ingredients (mentioned by descending quantity)
<u>Cuberdon - Crumble</u> NL: Suikerwerk - Ingrediënten: suiker, geleermiddel: Arabische gom, glucosestroop, rundergelatine, water, aroma's: framboos, kleurstoffen: E120, E153. Kan sporen van melk, ei, soja en sulfiet bevatten. Gefabriceerd in België. FR: Confiserie - Ingrédients: sucre, gélifiant: gomme Arabique, sirop de glucose, gélatine de bœuf, eau, arômes: framboise, colorants: E120, E153. Peut contenir des traces de lait, œuf, soja et sulfite. Fabriqué en Belgique.

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EN: Confectionery - Ingredients: sugar, gelling agent: Arabic gum, glucose syrup, beef gelatin, water, flavourings: raspberry, colours: E120, E153. **May contain traces of milk, egg, soy and sulphite.** Made in Belgium.

DE: Konfekt - Zutaten: Zucker, Geliermittel: Gummi Arabicum, Glukosesirup, Rindergelatine, Wasser, Aromen: Himbeere, Farbstoffe: E120, E153. **Kann Spuren von Milch, Eiern, Soja und Sulfid enthalten.** Hergestellt in Belgien.

3.4. Organoleptic characteristics :

Taste : raspberry

Colours: purple - violet

Smell : typical fruity cuberdon

Texture : grainy

Shape:

"Crumble" = 3 to 8 mm (normal grain)

"Crumble Fine" = 1 to 3 mm

"Powder" = <1 mm

4. CONSERVATION OF THE PRODUCT :

4.1 Temperature at delivery: ambient.

4.2. Storing conditions :

Preferable on a cool and dry place, max 45% RH

Van warmte en vocht vrijwaren/ A conserver à l'abri de chaleur et de l'humidité/ Keep cool and dry/
Schutz vor Hitze und Feuchtigkeit

4.3. Date of durability:

18 months

5. QUANTITY PRODUCT :

5.1. Weight – Gross per colli: 2,110 kg or 7,435 kg

5.2. Weight – Net per colli: 2 kg box or 7 kg bucket

5.3. Measurements of colli (LxBxH in mm) :

2 kg: 195 x 195 x 113

6 x 2 kg: 600 x 400 x 150 (Optional)

or

7 kg bucket: 230 x 280

5.4. Quantity per colli:

See above.

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5.5. Quantity per pallet : according to order

6. PACKAGING:

Packaging material:

Plastic box (PP) and corrugated cardboard box

Goods will be protected by stretch foil when delivered on pallets.

The manufacturer guarantees that the packaging material used complies with relevant legislation on materials in contact with food, such as regulation 1935/2004 and regulation 10/2011.

7. PHYSICOCHEMICAL CHARACTERISTICS PRODUCT:

Perimeter (+ unit)	Value
Wateractivity:	0,580

8. NUTRITION FACTS :

Gemiddelde voedingswaarden per/Valeurs nutritionnelles moyennes pour/Average nutritional values per/Durchschnittliche Nährwerte je/ Valori nutrizionali per/Valores nutricionales medios por/ Valores nutricionales por	100 g
Energie/Energie/Energy/Energie/Energia/Valor energético/Energia:	1610 kJ 380 kcal
Vetten/Matières grasses/Fat/Fett/Grassi/Grasas/Lípidos:	< 0,5g
- waarvan verzadigde vetzuren/dont acides gras saturés/of which saturates/davon gesättigte Fettsäuren/di cui acidi grassi saturi/de las cuales saturadas/dos quais ácidos gordos saturados:	0,1g
Koolhydraten/Glucides/Carbohydrate/Kohlenhydrate/Carboidrati/Hidratos de carbono/Hidratos de carbono:	92g
- waarvan suikers/dont sucres/of which sugars/davon Zucker/di cui zuccheri/de las cuales azúcares/dos quais açúcares:	68g
Vezels/Fibres alimentaires/Fiber/Ballaststoffe:	< 0,5g
Eiwitten/Protéines/Protein/Eiweiß/Proteine/Proteínas/Proteínas:	2 g
Zout/Sel/Salt/Salz/Sale/Sal/Sal:	0,02 g

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9. MICROBIOLOGICAL CRITERIA :

	Analytic result:	Maximum allowed:
<i>E. coli</i> (KVE/g)	<10	100
<i>Osmofiele yeast</i> (KVE/g)	<100	100 000
<i>Salmonella</i> (in 25 g)	Absent	Absent
<i>Coagulase positieve staphylococcen</i> (KVE/g)	<100	1000
<i>Bacillus Cereus</i> (KVE/g)	<100	1000
<i>Xerofiele moulds</i> (KVE/g)	<100	Not visible

The above result comes from a lab analysis. Fluctuations are possible but must not exceed the maximums.

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10. PRESENCE OF SPECIAL INGREDIENTS TAKING INTO ACCOUNT (ALLERGY – DIET)

LeDa code	GS1 code	Allergen	Recipe without (W)	Recipe contains (C)	May contain (and recipe without) (M)	Unknown (U)
		Legal allergens				
1.1	UW	Wheat	W			
1.2	NR	Rye	W			
1.3	GB	Barley	W			
1.4	GO	Oats	W			
1.5	GS	Spelt	W			
1.6	GK	Kamut	W			
1	AW	(*) <i>Gluten</i>				
2.0	AC	Crustaceans	W			
3.0	AE	Egg			M	
4.0	AF	Fish	W			
5.0	AP	Peanuts	W			
6.0	AY	Soy			M	
7.0	AM	Cow's milk			M	
8.1	SA	Almonds	W			
8.2	SH	Hazelnuts	W			
8.3	SW	Walnuts	W			
8.4	SC	Cashews	W			
8.5	SP	Pecan nuts	W			
8.6	SR	Brazil nuts	W			
8.7	ST	Pistachio nuts	W			
8.8	SM	Macadamia/ Queensland nuts	W			
8	AN	(*) <i>Nuts</i>				
9.0	BC	Celery	W			
10.0	BM	Mustard	W			
11.0	AS	Sesame	W			
12.0	AU	Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO ₂			M	
13.0	NL	Lupin	W			
14.0	UM	Molluscs	W			
		Additional allergens				
20.0	ML	Lactose			M	
21.0	NC	Cocoa			M	
22.0	MG	Glutamate (E620 – E625)	W			
23.0	MK	Chicken meat	W			
24.0	NK	Coriander	W			
25.0	NM	Corn/ maize			M	
26.0	NP	Legumes	W			
27.0	MC	Beef			M	
28.0	MP	Pork		C		
29.0	NW	Carrot	W			

(*) Only to be used in case of cross contamination (see explanation gluten and nuts in enclosure)

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11.EXAMPLE LABEL :

Confiserie 2000 declares that this product:

Is GMO-free

The products are in compliance with the Belgian and European legislation concerning chemical residues such as VO 1881/2006 and VO 396/2005 and their amendments.

Confiserie 2000 guarantees that the product does not contain any ingredients subject to irradiation according to Directive 1999/2 / EC.

Date :25/03/2024

Company: Confiserie 2000

Name : Frederic Scheir

Function : Quality Manager

Signature :



CONFISERIE 2000 NV
FREDERIC SCHEIR
KWALITEITSVERANTW