



Leman Cake Decorations

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Productspecification

Flowers assortment

General information

| | |
|-------------------|---------------|
| Group name: | Confectionery |
| Intrastat number: | 1704909919 |
| Article number: | 62018 |

Ingredients

| | <u>%</u> | <u>origin</u> | <u>source</u> |
|--|----------|-----------------------------------|----------------------------------|
| sugar (cane) | 64,3 | TH | cane |
| invert sugar syrup | 18,2 | TH | cane |
| vegetable oil | 4,8 | TH | coconut |
| thickener: E414 | 2,9 | DE | acacia tree |
| starch (maïs) | 2,3 | TH | corn |
| water | 2,3 | / | / |
| dextrose | 1,6 | FR | maize |
| sugar (beet) | 1,0 | DE, FR | beet |
| thickener: E466 | < 1 | FR | synthetic (natural) |
| colouring foodstuff: safflower extract | < 1 | CN | safflower (Carthamus Tinctorius) |
| colour: E120 | < 1 | DE, PE | Dactylopius coccus Costa |
| colour: E133 | < 1 | US | synthetic |
| flour (rice) | < 1 | EU,S-Amer,EG,PH,TH,GY,IN,MM,PK,VN | rice |
| preservative: E330 | < 1 | TH | cassava |
| glucose syrup | < 1 | FR, GB, IT, ES | wheat / maize |
| glazing agent: E904 | < 1 | IN, TH, MY | Kerria lacca |
| colour: E171 | < 1 | Asia | synthetic |
| colour: E120 | < 1 | PE | Dactylopius coccus |
| salt | < 1 | DE | mineral |
| vegetable oil (coconut) | < 1 | MY | coconut |
| acid: E330 | < 1 | CN | synthetic |
| flavour (various foods) | < 1 | DE | various foods |

* AZO: May have a negative effect on the activity and attention of children

| Allergens | | |
|-----------|---|--|
| gluten | - | (definitions following EC directives 2003/89/EC and 2006/142/EC) |
| shellfish | - | +: contains as ingredient |
| egg | - | -: free from |
| fish | - | ?: may contain traces or unknown |
| peanut | - | |
| soya | ? | |
| milk | ? | |
| nut | ? | |
| celery | - | |
| mustard | - | |
| sesame | - | |
| SO2 | - | |
| lupin | - | |
| molluscs | - | |

| Nutritional value table (per 100g) | | |
|------------------------------------|--|----------|
| Energy | | 376 kcal |
| Energy | | 1574 kJ |
| Carbohydrate | | 81,8 g |
| Carb. Of which sugars | | 78,5 g |
| Protein | | 0,1 g |
| Fat | | 4,7 g |
| saturated fat | | 4,2 g |
| Salt | | 0,08 g |

| Physical parameters | | |
|---------------------|----|---------------------|
| Moisture: | NA | Dry matter: NA |
| | | Aw-value: Max. 0,65 |

| Chemical parameters | | |
|---------------------|-------|------|
| Parameter | Value | Bias |
| Not Applicable | | |

| Microbiological parameters | | |
|----------------------------|-------------------|------------------------|
| | <u>Max. value</u> | <u>Method</u> |
| Salmonella: | 0/25g | AFNOR BRD 07/11-12/05 |
| Listeria: | 0/25g | AFNOR BRD 07/4 - 08/98 |

| Organoleptic parameters | |
|-------------------------|---------------------------|
| Taste: | Sweet - typical for sugar |
| Odour: | Sweet - typical for sugar |

| Physical control | |
|------------------|------------------------------------|
| Metal detection: | Fe:1,5mm; non-Fe: 2,0mm; SS: 2,5mm |

| Shelflife and storage | |
|-----------------------|---|
| Shelflife: | 24 months |
| Storage: | 12-20°C no fluctuation, dry (< 65% RH), free from sunlight and foreign odours |

| Packaging | | | | |
|-------------------|---------------------------|-----------------------|---------------|----------------------|
| Units/box: | 150 | | | |
| Box/outer: | 0 | | | |
| Box/Pallet: | 0 | | | |
| Net weight (±): | 315 g | | | |
| Gross weight (±): | 500 g | | | |
| <u>Packaging</u> | <u>Material</u> | <u>Direct Contact</u> | <u>Weight</u> | <u>Dimensions</u> |
| Bubble | LDPE | yes | 8 g | 28 x 19 x 0 cm |
| Tray | PET | yes | 16,8 g | 28,6 x 19,5 x 2,2 cm |
| Box | cardboard with window PET | no | 87,3 g | 29 x 21,3 x 4 cm |
| Box | cardboard | no | 1000 g | 37 x 72 x 37 cm |

| Additional Information | |
|------------------------|--------------|
| Halal | Not suitable |
| Kosher | Not suitable |
| UTZ | NA |
| RSPO | NA |
| Vegetarian | Not suitable |
| Vegan | Not suitable |

Certificates

BRC certificate

We, Leman Cake Decorations, hereby declare that we are BRC certified since 2010.

Self checking certificate FASFC (FAVV-AFSCA)

We, Leman Cake Decorations, hereby declare that we are certificated for G022 and G039.

Statements

GMO-statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, herewith declare that this product does not contain any GMO ingredients or additives, according the EC Directive 1829/2003 & 1830/2003. Therefore the product must not be labeled as being of GMO origin.

Ionizing radiation statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, herewith declare that this product and its ingredients are not submitted to ionizing radiation energy.

Contamination statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, herewith declare that this product is in accordance with the European legislation concerning pesticides (396/2005), concerning heavy metals (1881/2006) and concerning dioxins and PCB (1259/2011).

Nano-materials statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, herewith declare that this product does not contain intentionally produced nano-materials or is not produced with nano-technology. The products are in compliance with regulation 1169/2011.

Packaging statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, hereby declare that the packaging of this product is in accordance with the European legislation 1935/2004 an 10/2011.

Food additives statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, hereby declare that the food additives used in this product are in compliance with the European legislation 1333/2008.

Natural vanilla flavour statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, hereby declare that the natural vanilla flavour used in this product is in compliance with the European legislation 1334/2008.

Bisphenol statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, hereby declare that this product does not contain bisphenol A.

Soy lecithin statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, hereby declare that the soy lecithin used in this product is IP.