


### BRANDED PRODUCT SPECIFICATION

	BRAND	TAVENERS
	PRODUCT	FRUIT JELLIES
	PACK FORMAT	4X3kg e
	SKU NO.	PARR268
	MANUFACTURING SITE	CLECKHEATON (CR0114S)

PRODUCT NAME	FRUIT JELLIES
LEGAL NAME	FRUIT FLAVOUR JELLIES COATED WITH SUGAR
ASSORTMENT	White (pear flavour), green (lime flavour), yellow (lemon flavour), orange (mandarin flavour), red (raspberry flavour) and black (blackcurrant flavour) fruit jellies.
INGREDIENT DECLARATION	Sugar, Glucose Syrup, Water, Gelling Agent (Pectin), Lactic Acid, Colours (Anthocyanins, Curcumin, Paprika Extract), Flavourings, Plant Concentrates (Safflower, Spirulina).

INGREDIENTS	% Range	Grade	Country(s) of Origin	Supplier
Granulated Sugar RS0015 RS0017	45 - 65	Granulated sugar. White free flowing crystalline product, free from abnormal odours and flavours and free from visible extraneous material. Derived from sugar beet/cane. E220 sulphur dioxide. Recommended storage temperature 10 – 20°C. Shelf life min 478 days.	UK, Belgium, France , Argentina, Belize, Brazil, Costa Rica, El Salvador, Fiji, Germany, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Malawi, Mauritius, Mozambique, Netherlands, Reunion, South Africa, Swaziland, Zambia	Valeo confectionery
Glucose Syrup (RG0006)	30 - 45	Clear aqueous liquid derived from wheat. Mono & Diglycerides of Fatty Acids used as anti-caking agent and sulphur dioxide (E220) used as a processing aid. Sunflower and palm oil used as anti-foaming. Recommended storage temp. 45 – 60°C. Shelf life 90 days.	UK, Belgium, France, Italy, Netherlands, Spain, United States	Valeo confectionery
Water	0 - 10	Mains potable	UK	Valeo confectionery
Gelling agent – Pectin E440i (RZ0049)	<2	Pectin (E440i), Potassium sodium tartrate (E337), Polyphosphate (E452), Sucrose A creamy white to light brown powder, Source apple and/or citrus. The pectin CHS-826 FAC is a high methoxyl citrus pectin with sucrose, potassium sodium tartrate and polyphosphate. It is standardised to constant rheological properties in a defined gel with 75 brix and pH 3.4. Recommended storage temperature ambient. Shelf life 365 days.	France, Argentina, Uruguay, Spain, Germany, United States, France, Switzerland.	Valeo confectionery

Lactic acid (RH0006)	<2	Buffered solution of Lactic acid (E270) and Sodium lactate (E325). Recommended storage temperature Ambient. Shelf life 730 days. It is produced by the fermentation of sugar. It does not contain allergens.  Sodium Lactate does not carry	Netherlands, Belgium	Valeo confectionery
Anthocyanins (RC0018)	<2	E163 A liquid extract of anthocyanins obtained from natural food sources (grape skin extract). Anthocyanin extract (E163), Recommended storage temp 4 – 8°C. Shelf life 183 days	France, Italy	Valeo confectionery
Anthocyanins (RC0064)	<2	Composition : Anthocyanin extract (E163), DI water, Glucose syrup, Hydrochloric acid, Citric acid (E330), Monopropylene glycol (E1520), Potassium sorbate (E202) A liquid extract of anthocyanins obtained from black carrot, standardised for colour strength, with potassium sorbate added as a preservative. Shelf life 365 days, Recommended storage temp 5 – 10°C.	UK, Belgium, France, Germany, Netherlands, Spain, Switzerland, China, Turkey	Valeo confectionery
Curcumin (RC0038)	<2	E100 Curcumin. An extract of turmeric (Curcuma longa) with flavour removed, suspended in propylene glycol and glucose syrup. 365 days shelf life, ambient temperature temp 4 – 18°C..	UK, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxemburg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Cambodia, India, Indonesia, Vietnam,	Valeo confectionery
Paprika (RC0065)	<2	An extract of paprika (Capsicum annum) in vegetable oil, rendered water miscible by the addition of polysorbate 80 and standardised with mono propylene glycol and glycerine. 365 days shelf life ambient temperature.	UK, India, Peru, South Africa, Spain, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Indonesia, Ireland, Italy, Latvia, Lithuania, Luxemburg, Malaysia, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, United States, Moldova, Ukraine, Malaysia, China, India	Valeo confectionery
Flavouring (RE0100)	<2	Pear flavour, a blend of foodstuffs, flavouring substances and food additives: Propylene glycol E1520, Ethanol, Natural flavouring substance(s) Flavouring preparation(s). EU Regulation 1334/2008 >95% derived from the named source. Recommended storage temperature 4 – 25°C. Shelf life 365 days	UK, Germany, France, Netherlands,	Valeo confectionery

Flavouring (RE0096)	<2	Mandarin Flavouring. An orange coloured liquid with a sweet, fresh mandarin character. A blend of Natural Flavouring Preparations, Natural Flavouring substances, Alpha Tocopherol. EU Regulation 1334/2008 >95% derived from the named source. Shelf life 365 days, Recommended storage temperature 4 – 25°C.	UK, Switzerland	Valeo confectionery
Flavouring (RE0084)	<2	Blackcurrant Flavouring. A blend of propylene Glycol, Ethanol, Natural Flavouring Substances and natural Flavouring preparations. EU Regulation 1334/2008 <95% derived from the named source. Shelf life 270 days, ambient temperature.	UK, Germany	Valeo confectionery
Flavouring (RE0103)	<2	Raspberry Flavouring, A blend of propylene Glycol, Ethanol, Natural Flavouring Substances and natural Flavouring preparations. EU Regulation 1334/2008 >95% derived from the named source. Shelf life 270 days, Recommended storage temperature 4 – 25°C.	UK, Germany	Valeo confectionery
Flavouring (RE0090)	<2	Lemon Flavouring. A Blend of natural Flavouring substances and natural Flavouring preparations. EU Regulation 1334/2008 >95% derived from the named source. Shelf life 180 Recommended storage temperature 4 – 25°C.	UK	Valeo confectionery
Flavouring (RE0093)	<2	Lime Flavouring. Pale yellow liquid with a sweet, fresh lime character. A Blend of natural Flavouring substances and natural Flavouring preparations. EU Regulation 1334/2008 >95% derived from the named source. Shelf life 350 days, Recommended storage temperature	UK	Valeo confectionery
Safflower/ Spirulina (RC0119)	<2	A blend of spirulina and safflower. Safflower extract, Spirulina extract, Invert sugar syrup, DI water, Trehalose, Maltodextrin, Tri sodium citrate (E331iii). Recommended storage temp 5-10°C. Shelf life 182 days.	United Kingdom, China, India, Japan, United States	Valeo confectionery
Foam Doctor (23114441)	<2	Anti Foam Agent: E900 Diethylpolysiloxane - <b>Non-declarable</b> PennWhite Anti-Foam and Defoaming agents, some of which are formulated for specific applications, control the amount of foam generated in industrial and food processes. Silicones provide the most effective	United Kingdom, Germany, Netherlands	Valeo Confectionery
Release Agent (RZ0095)	<2	Release Agent RSPO SG with Rapeseed Lecithin - processing aid - <b>not declared</b> . Recommended storage temperature 5 - 25°C. Shelf life 365 days.	United Kingdom, France, Germany, Netherlands, Indonesia, Malaysia, Philippines, Austria, Hungary, Italy, Poland, Spain, China,	Valeo Confectionery

NUTRITION (Typical values as supplied)	Per 100g	Per serving		Per 100g	Per serving
Energy (kJ)	1448		Carbohydrate (g)	85.1	
Energy (kcal)	341		Of which sugars (g)	68.3	
Fat (g)	<0.1		Of which starch (g)		
Of which saturates (g)	<0.1		Fibre (AOAC) (g)	<0.1	
Of which monounsaturates (g)			Protein (g)	0.1	

Of which polyunsaturates (g)			Sodium (g)	
Of which trans- fatty acids (g)			<b>Salt equivalent (g)</b>	<b>&lt;0.1</b>
Serving size (g)			Determined by:	CALCULATION HG
<b>FIR Nutritional Information in Bold</b>				

MANDATORY ALLERGENS	Yes/No	May contain traces Yes/No	Comments
Cereals containing gluten	NO	NO	Glucose syrup derived from wheat. When tested wheat gluten
Gluten	NO	NO	
Soya	NO	NO	
Peanuts	NO	NO	
Nuts	NO	NO	
Sesame	NO	NO	
Lupin	NO	NO	
Milk	NO	NO	
Eggs	NO	NO	
Sulphites >10mg/kg	NO	NO	Sulphites <10ppm
Celery	NO	NO	
Mustard	NO	NO	
Fish	NO	NO	
Crustaceans	NO	NO	
Molluscs	NO	NO	

DIETARY SUITABILITY	Yes/No	Comments
Vegetarian	YES	
Vegan	YES	Clean downs between products.
Coeliac	NO	Gluten <20ppm, Not tested
Halal	NO	Considered suitable, not certified.
Kosher	NO	

OTHER ITEMS OF INTOLERANCE	Yes/No	Comments
Animal products	NO	
Artificial colours	NO	
Artificial flavourings	NO	
Artificial sweeteners	NO	
Maize products	YES	Present as carrier in colours and pectin.
Cocoa	NO	
Coconut	NO	
Palm Oil	NO	
Fruit products	YES	Anthocyanins, Pectin, Flavourings
Seed products	NO	
Alcohol	YES	Within flavourings, not present in finished product.
Hydrogenated oils	NO	
GM products	NO	
Low fat	N/A	
Fat free	N/A	
Gluten free	NO	Not tested
Only natural colours	YES	
Only natural flavourings	YES	
Added salt	YES	
Other	YES	Assortment may vary - Not suitable for children under 36 months. Children can choke on small, hard objects.

MICROBIOLOGICAL & QUALITY STANDARDS	Target	Reject	Frequency
Aerobic TVC (cfu/g)	<1000	>1000	ANNUALLY
Yeast (cfu/g)	<10	>100	ANNUALLY
Mould (cfu/g)	<10	>250	ANNUALLY
Coliforms (cfu/g)	<10	>10	ANNUALLY
<i>Staphylococcus aureus</i>	<10	>100	ANNUALLY
<i>Salmonella</i> spp.	NOT DETECTED (in 25g)	PRESENT (in 25g)	ANNUALLY
Average sweet weight	12g	Sweet diameter	20 mm
Sweet length	40 mm	Sweet height / length	15 mm

Distribution and Storage	Shelf life (days)		365	BEST BEFORE END	
	Storage conditions	STORE IN A COOL DRY PLACE AWAY FROM DIRECT SUNLIGHT			
Net weight (inc. wraps)		T1 & T2 weights(g)	2955	2910	n/a
Net weight (g)	3000	Pack dimensions (l,w,h) (mm)	415	250	70
Packs per outer	4	Case dimensions (l,w,h) (mm)	397	297	200
Net case weight (kg)	12	Case Volume (cm³)	23582		
Gross case weight (kg)	13.2	Layers per Pallet	7		
Cases per layer	10	Cases per pallet	70		
		Pallet dimensions (l,w,h) (mm)	1200	1000	1565

Pack barcode	Case barcode	Shipper barcode (if applicable)
5014541093365	05010511007288	

PACKAGING	Material	Weight		Material	Weight	Recyclable
Bag	12 clear PET/50 clear PE	13.17 g	Outer Label	Pre-printed self-adhesive label	0.8 g	
Outer	Cardboard box	489 g	Other		g	
Label	Pre-printed self-adhesive label	1.34 g	Other		g	

DATE	30/12/2021	VERSION	12	REVIEW DATE	December 2024
COMPLETED BY	Milena Stoj				
COMMENTS/ AMENDS	NOT FOR SALE IN THE USA Amends reflect to use Glucose RG0006 without antifoam and foam doctor 23114441 separately. No change in ingredients declaration or nutritional.				

Valeo Confectionery Ltd. hereby confirms that the specified product conforms to and is manufactured in accordance with all relevant European and UK legislation. This specification has been issued electronically and is not signed; its issue is taken as receipt and formal agreement of its contents. Products are not for sale in the United States of America unless agreed in writing.