

### BRANDED PRODUCT SPECIFICATION

	BRAND	Taveners
	PRODUCT	BULK CHOCOLATE ECLAIRS
	PACK FORMAT	4 x 3kg e
	SKU NO.	GLIST001
	MANUFACTURING SITE	Liverpool (LR012)

PRODUCT NAME	Chocolate Eclairs
LEGAL NAME	Toffee sweets with a milk chocolate centre (20%)
INGREDIENT DECLARATION – UK FORMAT ONLY	Glucose Syrup, Sugar, Milk Chocolate (Sugar, Cocoa Mass, Whole MILK Powder, Cocoa Butter, Whey Powder (MILK), Lactose (MILK), Palm Oil, Emulsifier (SOYA Lecithin), Flavouring), Sweetened Condensed Skimmed MILK (MILK, Sugar, Lactose (MILK)), Palm Oil, Butter (MILK), Emulsifier (Lecithins), Salt, Flavouring.  Milk solid minimum 14% Cocoa solids minimum 25%

INGREDIENTS	% Range	Grade	Country(s) of Origin	Supplier
Glucose Syrup (RG0006)	20-40	Glucose Syrup 42DE. Clear aqueous liquid. Derived from wheat- exempt from allergen labelling <20ppm. E220 Sulphur dioxide <10mg/kg. IP certified - Valid IT. Gluten <20ppm in finished glucose syrup and is exempt from allergen labelling in Europe according to 1169/2011 Annex II regulation. Recommended storage temperature 50-60 °c. Shelf life 90 days.	UK, Belgium, France, Italy, Netherlands	Valeo Confectionery
Sugar (RS0015)	15-30	White free flowing crystalline product, free from abnormal odours and flavours and free from visible extraneous material. Derived from sugar beet and sugar cane. Sulphur Dioxide E 220 < 10ppm. Recommended storage temperature 10 – 20 °C. Shelf life 548 days.	UK, Argentina, Belize, Brazil, Costa Rice, El Salvador, Fiji, France, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Malawi, Mauritius, Mozambique, Reunion, South Africa, Swaziland, Zambia	Valeo Confectionery
Milk Chocolate (RA0007)	20	Milk chocolate contains vegetable fats in addition to cocoa butter. Brown colours, with a sweet cocoa taste, typical of milk chocolate. Consists of Sugar (beet/cane), Cocoa Mass, Whole MILK Powder, Cocoa Butter, Lactose (MILK), Whey Powder MILK), Vegetable fats (Palm – RSPO SG), Emulsifier (E322(Soya), Natural Flavouring. E 220 Sulphur Dioxide <10ppm. Cocoa solids min 28%, Milk Solids min 14%. Recommended storage temperature 45 – 60 °C. Shelf life 28 days.	UK, Austria, Belgium, Brazil, Bulgaria, Cambodia, Cameroon, Colombia, Congo, Croatia, Cyprus, Czech Republic, Democratic Republic, Denmark, Cote d'Ivoire, Dominican Republic, Ecuador, Estonia, Finland, France, Germany, Ghana, Greece, Guatemala, Honduras, Hungary, India, Indonesia, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Mauritius, Mozambique, Netherlands, Nigeria, Panama, Papua New Guinea, Peru, Philippines, Poland, Portugal, Reunion, Romania, Slovakia, Slovenia, Solomon Islands, Spain, Sweden, Thailand, Venezuela, Vietnam, Zambia	Valeo Confectionery

Sweetened Condensed Milk (RM0001)	5-20	Skimmed Milk (MILK), Sugar. A white to creamy colour liquid with a characteristic taste and aroma. Consists of Milk (Skimmed MILK - Bovine), Sugar (beet/cane), Lactose (MILK - Bovine), Tricalcium Phosphate (E 341(iii)). Recommended storage temperature 10 – 20 °C. Shelf life 7 days,	UK, Angola, Australia, Barbados, Belgium, Belize, Benin, Burkina Faso, Colombia, Costa Rica, Dominican Republic, Ethiopia, Fiji, France, Germany, Guadeloupe, Guatemala, Guyana, Honduras, Ireland, Jamaica, Kenya, Laos, Madagascar, Malawi, Mozambique, Nepal Netherlands, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia	Valeo Confectionary
Palm Oil (RF0004)	3-15	Certified Segregated Sustainable Palm Oil produced according to good manufacturing practice by the bleaching and deodorisation of crude palm oil. AA Grade RSPO SG Vegetable palm oil from palm fruit. Processing aid E 330 Citric Acid (sugar beet). Recommended storage temperature 50 – 55 °C. Shelf life 10 days	Belgium, Brazil, Colombia, Costa Rica, Honduras, Indonesia, Malaysia, Papua New Guinea, Solomon Islands	Valeo Confectionary
Butter (RB0004)	<2	Unsalted Butter. A Pale yellow smooth butter, with clean, typical butter taste with no off flavours or aromas. Made from 100% Pasteurised Cream (MILK). Recommended storage temperature 1 – 4 °C. Shelf life 28 days.	UK, Ireland	Valeo Confectionary
Lecithins – (RZ0026, RF0007)	<2	RZ0026 –Emulsifier: Rapeseed Lecithin E 322 - A liquid rapeseed lecithin. A dark brown viscous liquid with a typical rapeseed taste. Recommended storage temperature 15 – 40 °C. Shelf life 547 days.  RF0007 – Emulsifier: Sunflower Lecithin E 322 – A reddish brown viscous liquid. Recommended storage temperature 15 – 40 °C. Shelf life 547 days.	Austria, Germany, Hungary, Italy, Netherlands, Poland, Spain  Argentina, Bosnia and Herzegovina, France, Hungary, Italy, Russia, Serbia, Spain, Ukraine	Valeo Confectionary
Salt (RZ0020)	<2	Salt. Standard Grade Pure Dried Vacuum Salt. Consists of salt and Anticaking Agent Sodium Ferrocyanide (E 535). Recommended storage temperature 5 – 25 °C. Shelf life 720 days.	UK, China	Valeo Confectionary
Flavouring – Vanilla/Butter (RE0077)	<2	Natural flavouring. Consists of Natural flavouring substances, Flavouring Preparations, Propane-1, 2 -diol (E 1520). Natural Flavouring by Regulation (EC) No 1334/2008 with less than 95% derived from named source. Recommended storage temperature 6 – 25 °C. Shelf life 360 days.	Brazil, China, France, Germany, Indonesia, Netherlands, Slovakia, South Africa, United States.	Valeo Confectionary

NUTRITION (Typical values as supplied)	Per 100g	Per serving		Per 100g	Per serving
<b>Energy (kJ)</b>	<b>1960</b>		<b>Carbohydrate (g)</b>	<b>72.4</b>	
<b>Energy (kcal)</b>	<b>467</b>		<b>Of which sugars (g)</b>	<b>52.3</b>	
<b>Fat (g)</b>	<b>18.5</b>		Of which starch (g)		
<b>Of which saturates (g)</b>	<b>9.8</b>		<b>Fibre (AOAC) (g)</b>	<b>0.5</b>	
Of which monounsaturates (g)	6.8		<b>Protein (g)</b>	<b>2.7</b>	
Of which polyunsaturates (g)	1.5		<b>Sodium (g)</b>		
Of which trans- fatty acids (g)	0.19		<b>Salt equivalent (g)</b>	<b>0.24</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, exempt from labelling in Europe according to 1169/2011 Annex II regulation EU
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Soya	<b>YES</b>	-	<b>Soya Lecithin in chocolate</b>
Peanuts	NO	NO	
Nuts	NO	NO	
Sesame	NO	NO	
Lupin	NO	NO	
Milk	<b>YES</b>	-	<b>Milk in chocolate, Condensed Milk and Butter</b>
Eggs	NO	NO	
Sulphites >10mg/kg	NO	NO	<10ppm in finished product
Celery	NO	NO	
Mustard	NO	NO	
Fish	NO	NO	
Crustaceans	NO	NO	
Molluscs	NO	NO	

DIETARY SUITABILITY	Yes/No	Comments
Vegetarian	YES	
Vegan	NO	Contains Milk
Coeliac	NO	Not tested <20ppm
Halal	NO	Not certified
Kosher	NO	Not certified

OTHER ITEMS OF INTOLERANCE	Yes/No	Comments
Animal products	YES	Milk
Artificial colours	NO	
Artificial flavourings	NO	
Artificial sweeteners	NO	
Maize products	NO	
Cocoa	YES	Milk chocolate
Coconut	NO	
Palm Oil	YES	RSPO SG
Fruit products	NO	
Seed products	NO	
Alcohol	NO	
Hydrogenated oils	NO	
GM products	NO	
Low fat	NO	

Fat free	NO	
Gluten free	NO	Not tested <20ppm
Only natural colours	YES	
Only natural flavourings	YES	
Added salt	YES	
Other	Yes	Choking Warning: Not suitable for children under 36 months

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		Sweet diameter	mm
Sweet length	mm	Sweet height / length	mm

Distribution and Storage	Shelf life (days)	456	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	
Net weight (g)	3000	Pack dimensions (l,w,h) (mm)	100	280	420
Packs per outer	4	Case dimensions (l,w,h) (mm)	498	318	184
Net case weight (kg)	12	Case Volume (cm <sup>3</sup> )	29139.0		
Gross case weight (kg)	13.2	Layers per Pallet	7		
Cases per layer	7	Cases per pallet	49		
		Pallet dimensions (l,w,h) (mm)	1200	1000	1453

Pack barcode	Case barcode	Shipper barcode (if applicable)
	05010511002924	

PACKAGING	Material	Weight		Material	Weight	Recyclable
Bag	Clear Bulk Bag	15.1 g	Bag Label	Self-adhesive label	1.23 g	
Outer Case	Generic Outer Case – 135K-120F_275K	478 g	Outer Label	Self-adhesive label	0.79 g	
Wrap	Twist wrap – 23NKM	0.24 g				

DATE	21/12/2022	VERSION	V1	REVIEW DATE	21/12/2022
COMPLETED BY	Emma Evans				
COMMENTS/ AMENDS	NOT FOR SALE IN THE USA Replacing TECLA12, lecithin change AN5211. Meursing Code 7031 Commodity Code 1704907500				

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.