

**BRANDED PRODUCT SPECIFICATION**

	<b>BRAND</b>	Barratts
	<b>PRODUCT</b>	Fizzy Dummies
	<b>PACK FORMAT</b>	4 x 2kg
	<b>SKU NO.</b>	BARR148
	<b>MANUFACTURING SITE</b>	Pontefract (R525)

<b>PRODUCT NAME</b>	Fizzy Dummies
<b>LEGAL NAME</b>	Fruit flavour gums with a fizzy coating
<b>INGREDIENT DECLARATION</b>	Sugar, Glucose Syrup, Modified Potato Starch, Modified Tapioca Starch, Acids (Lactic Acid, Malic Acid, Fumaric Acid), Colours (Anthocyanins, Paprika Extract, Curcumin), Flavourings, Plant Concentrates (Safflower, Spirulina).

INGREDIENTS	% Range	Grade	Country(s) of Origin	Supplier
Sugar (RS0015, RS0018)	30-50	<p>RS0015 - 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 &lt; 10ppm. Recommended storage temperature 10 – 20 °C. Shelf life 548 days.</p> <p>RS0018 – Caster Sugar derived from beet and cane. E 220 Sulphur Dioxide &lt;10ppm. Recommended storage temperature 10 – 20 °C. Shelf life 548 days.</p>	<p>UK, Argentina, Belize, Brazil, Costa Rice, El Salvador, Fiji, France, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Malawi, Mauritius, Mozambique, Reunion, South Africa, Swaziland, Zambia</p> <p>UK, France, Mauritius, Mozambique, Zambia</p>	Valeo Confectionery
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
Modified Potato Starch (RD0022)	5-15	Modified Potato starch (Oxidized starch, Acetylated Di-starch Phosphates) or E1404, E1414. Consists of oxidised starch (potato), acetylated Di-starch Phosphates. Sulphur Dioxide <10ppm. Recommended storage temperature 10 – 40 °C. Shelf life 1068 days.	Denmark	Valeo Confectionery

Modified Tapioca Starch (RD0023)	5-15	A white to light cream powdered modified starch. Modified Starch (E1404). 100% Modified Tapioca Starch. Sulphur dioxide E220 <10ppm. Recommended storage temperature – ambient. Shelf life 730 days.	Netherlands, Thailand	Valeo Confectionery
Acids -Lactic acid (RH0003)	2-10	L(+)-Lactic Acid (E 270). Consists of 80% Lactic Acid, 20% Water. Derived from maize or sugar beet. Recommended storage temperature 5 – 25 °C. Shelf life 365 days.	Argentina, Belgium, Brazil, China, France, Thailand, United States	Valeo Confectionery
Acids – Malic Acid (RH0004)	2-10	Malic Acid E 269. From and organic compound. Synthetic source manufactured chemically. Recommended storage temperature 5 – 25 °C. Shelf life 730 days.	Canada, India, Italy, South Korea	Valeo Confectionery
Acids – Fumaric Acid (G9002)	2-10	Fumaric Acid E297. A white crystalline powder derived chemically from benzene. Recommended storage temperature 5 – 30 °C. Shelf life 730 days.	China	Valeo Confectionery
Colour – Anthocyanins (RC0032, RC0016)	<2	RC0016 - Anthocyanin OR Colour: E163. A liquid extract of anthocyanins obtained from natural food sources with potassium sorbate added as a preservative. Produced by extraction of anthocyanins from black carrots (Daucus carota L.). Composed of Anthocyanin extract from black carrot (E 163), Potassium sorbate (E 202 - synthetic), Citric acid (E 330 derived from corn, maize, sugar beet, sugar cane). Recommended storage conditions of 5 - 8 0C. Shelf life of 274 days.  RC0032 - Colour: E163 or Colour : Anthocyanin. Anthocyanin glucosides derived wholly from grapes and standardised for colour strength and preserved with potassium sorbate. Consists of Anthocyanin extract (E163), Potassium sorbate (E202), Recommended storage temperature 5 – 10 °C. Shelf life 274 days.	UK, China, France, Poland, Turkey, United Kingdom  UK, China, France, Germany, Italy, Spain	Valeo Confectionery

Colour – Paprika Extract (34004328)	<2	Colour: E160c or Colour : Paprika Extract An extract of paprika (Capsicum annum) in vegetable oil, rendered water miscible and standardised. Composed of Paprika extract (E160c), Glycerine (E 422), DI water, Vegetable oil (palm and sunflower), Sucrose esters (E473 – derived from sugar beet/cane and RSPO MB palm), Ascorbyl palmitate (E 304 – RSPO MB palm), DL alpha tocopherol (E 307 - synthetic). Recommended storage temperature 5-10°C. Shelf life of 365 days.	UK, Australia, Brazil, France, Guatemala, India, Indonesia, Japan, Malaysia, Netherlands, Philippines, South Africa, Spain, Thailand	Valeo Confectionery
Colour – Curcumin (23114313)	<2	Colour: E100 or Colour : Curcumin. Extract of turmeric (Curcuma longa) with flavour removed, standardised with mono propylene glycol 30% max, and rendered water miscible by addition of polysorbate 80. Consists of Curcumin (E100), Polysorbate (E 433 – wheat derived exempt from labelling according to EU regulation <20ppm), Monopropylene (E 1520). Recommended storage temperature 4 – 18 °C. Shelf life 365 days.	UK, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, India, Indonesia, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, United States	Valeo Confectionery
Flavouring – Raspberry (34012473)	<2	Natural Flavouring. A red to pink liquid with a raspberry, floral-violet, green grass taste and aroma. Consists of Invert Sugar Syrup, Propylene glycol (E 1520), Blackcurrant Juice Concentrate, Water, Citric Acid (E 330), Natural Flavouring substances, Ethanol, Flavouring preparations. Natural flavouring by Regulation (EC) No 1334/2008 with less than 95% derived from named source. Recommended storage temperature 10 – 30 °C. Shelf life 180 days.	Netherlands	Valeo Confectionery
Flavouring – Blackcurrant (34006132)	<2	Natural Blackcurrant Flavouring with other Natural Flavourings. Consists of Propylene Glycol (E 1520), Flavouring Substances, Natural Flavouring Substances, Ascorbic Acid (E 300). Contains ethanol. Natural flavouring by Regulation (EC) No 1334/2008 with less than 95% derived from named source. Recommended storage temperature 10 – 30 °C. Shelf life 360 days.	Netherlands	Valeo Confectionery
Flavouring – Orange (34004150)	<2	Natural Orange Flavouring (or Natural fruits flavouring or Natural citrus fruits flavouring). Orange to yellow range liquid with a peely juicy taste and aroma. Consists of Flavouring Preparations. Natural Orange Flavouring by Regulation (EC) No 1334/2008 with at least 95% derived from named source. Recommended storage temperature 10 – 30 °C. Shelf life 365 days.	Germany, Switzerland	Valeo Confectionery

Flavouring – Lemon (M0418)	<2	Natural Citrus Flavouring with other Natural Substances. Colourless to yellow liquid with a citrus-lemon odour and taste. Consists of Natural Flavouring Preparations, Natural Flavouring Substances. Natural flavouring by Regulation (EC) No 1334/2008 with less than 95% derived from named source. Recommended storage temperature 10 – 25 °C. Shelf life 180 days.	UK, Argentina, Brazil, China, Ghana, Italy, Mexico, Peru, South Africa, Spain	Valeo Confectionery
Flavouring – Lime (23114170)	<2	Natural Lime Flavouring. Consists of flavouring preparations. Natural Lime Flavouring by Regulation (EC) No 1334/2008 with at least 95% derived from named source. Recommended storage temperature 10 – 30 °C. Shelf life 365 days.	Germany, Netherlands	Valeo Confectionery
Plant Concentrate – Safflower and Spirulina (RC0119)	<2	A blend of spirulina and safflower. Consists of Safflower extract (Arthrospira plantensis), Spirulina extract (Carthamus tinctorius), Invert sugar syrup (sugar beet), DI water, Trehalose (cassava, tapioca), Maltodextrin (maize), Tri sodium citrate (E 331iii – corn, sweet potato). Recommended storage temperature 5 – 10 °C. Shelf life 182 days.	UK, China, France, India, Japan, United States	Valeo Confectionery

NUTRITION (Typical values as supplied)	Per 100g	Per serving		Per 100g	Per serving
<b>Energy (kJ)</b>	<b>1473</b>		<b>Carbohydrate (g)</b>	<b>85.1</b>	
<b>Energy (kcal)</b>	<b>347</b>		<b>Of which sugars (g)</b>	<b>54.0</b>	
<b>Fat (g)</b>	<b>&lt;0.1</b>		Of which starch (g)		
<b>Of which saturates (g)</b>	<b>&lt;0.1</b>		<b>Fibre (AOAC) (g)</b>	0.1	
Of which monounsaturates (g)			<b>Protein (g)</b>	<b>0.1</b>	
Of which polyunsaturates (g)			<b>Sodium (g)</b>		
Of which trans- fatty acids (g)			<b>Salt equivalent (g)</b>	<b>&lt;0.1</b>	
<b>Serving size (g)</b>			<b>Determined by:</b>	<b>CALCULATION HG</b>	

FIR Nutritional Information in Bold

MANDATORY ALLERGENS	Yes/No	May contain traces Yes/No	Comments
Cereals containing gluten	NO	NO	
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	
Celery	NO	NO	
Mustard	NO	NO	
Fish	NO	NO	
Crustaceans	NO	NO	
Molluscs	NO	NO	

DIETARY SUITABILITY	Yes/No	Comments
Vegetarian	Yes	
Vegan	No	Not suitable due to processing methods
Coeliac	No	Not tested <20ppm
Halal	No	Not certified
Kosher	No	Not certified

OTHER ITEMS OF INTOLERANCE	Yes/No	Comments
Animal products	No	
Artificial colours	No	
Artificial flavourings	No	
Artificial sweeteners	No	
Maize products	Yes	Maize derivatives
Cocoa	No	
Coconut	No	
Palm Oil	Yes	Carrier in colours and flavours
Fruit products	No	
Seed products	No	
Alcohol	Yes	Carrier in flavourings, vapourised on processing
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	No	
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)	1970	1940	
Net weight (g)	2000	Pack dimensions (l,w,h) (mm)	80	250	360
Packs per outer	4	Case dimensions (l,w,h) (mm)	393	293	200
Net case weight (kg)	8	Case Volume (cm <sup>3</sup> )	23029.8		
Gross case weight (kg)	8.8	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)
5010511474561	05010511024766	

PACKAGING	Material	Weight	Material	Weight	Recyclable

Bag	Clear Bulk Bag – 12 clear PET 50 clear PE	15.1 g	Outer Label	Self-adhesive label	1.23 g	
Outer	Generic outer case 125k/130fhyB/85hif/100hif/125K	461 g	Other	Self-adhesive labe	0.79 g	

DATE	06/01/2023	VERSION	6	REVIEW DATE	Jan 2026
COMPLETED BY	Emma Evans				
COMMENTS/ AMENDS	NOT FOR SALE IN THE USA AN4750 Meursing code 7012. Commodity Code 1704906500				

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.