

BRANDED PRODUCT SPECIFICATION

	BRAND	TAVENERS
	PRODUCT	WINE GUMS
	PACK FORMAT	4X3KG e
	SKU NO.	PARR235
	MANUFACTURING SITE	Cleckheaton (CR0149) / Vicarage Lane (WG34)

PRODUCT NAME	WINE GUMS
LEGAL NAME	FRUIT FLAVOUR GUMS
INGREDIENT DECLARATION	Glucose Syrup, Sugar, Maize Starch, Water, Modified Potato Starch, Beef Gelatine, Acids (Lactic Acid, Acetic Acid), Flavourings, Colours (Anthocyanins, Paprika Extract, Curcumin), Sunflower Oil, Glazing Agent (Carnauba Wax), Plant Concentrates (Safflower, Spirulina).

INGREDIENTS	% Range	Grade	Country(s) of Origin	Supplier
Glucose Syrup (RG0006)	30 - 50	Clear to yellowish syrupy liquid. A purified and concentrated aqueous solution of nutritive saccharides obtained from starch (Wheat, Valid IT). E220 sulphur dioxide <10mg/kg. Purified product derived from wheat starch hydrolysis. When tested, wheat gluten is not detected. As the wheat gluten content is lower than 20 ppm, this product does not have to support any allergen labelling in Europe according to the 1169/2011 Annex II regulation. Recommended storage temp. 45 – 55°C. Shelf life 90 days.	UK, Belgium, France, Italy, Netherlands	Valeo Confectionery
Sugar (RS0015)	20-50	White free flowing crystalline product, free from abnormal odours and flavours and free from visible extraneous material. E220 Sulphur dioxide <10mg/kg used as a processing aid. Recommended storage temp. 10 - 20°C. Shelf life is 548 days.	UK, Argentina, Belize, Brazil, Costa Rica, El Salvador, Fiji, France, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Malawi, Mauritius, Mozambique, Reunion, South Africa, Swaziland, Zambia	Valeo Confectionery
Maize Starch (RD0004)	6-10	A white to light cream / light yellow powdered acid-thinned starch. Derived from IP Valid IT maize. E220 sulphur dioxide <10mg/kg. Recommended storage temperature 5 - 25°C. Shelf life 730 days.	China, Netherlands	Valeo Confectionery
Water	2-7	Potable water, mains.	UK	Valeo Confectionery
Modified Potato Starch (RJ0002)	2-7	Modified starch, E1404. White powder derived from Potato. Recommended storage temp. 10 – 40°C. Shelf life 1068 days.	Denmark	Valeo Confectionery
Beef Gelatine (RJ0007)	2-5	Bovine Hide gelatine - A light yellow dried material, obtained by water extraction from partially hydrolysed collagen, derived from animal tissues. Halal certified in the country of origin. Recommended storage temperature 5 – 25°C. Shelf life 1825 days.	Brazil, Colombia, Italy, Pakistan, Paraguay, Spain Turkey,	Valeo Confectionery

Lactic Acid (RH0003)	<2	E270 is the natural L-lactic acid, which is produced by fermentation from Sugar (beet) / Maize, water. It has a mild acid taste Non GMO. Recommended storage temp. 5 – 25°C. Shelf life 730 days.	Argentina, Belgium, China, France, Thailand, USA	Valeo Confectionery
Acetic Acid (RH0001)	<2	E260 Clear Solution which is free from matter in suspension (synthetic source and demineralised water). Recommended storage temp. 5 – 25°C. Shelf life 730 days.	UK, Germany	Valeo Confectionery
Flavourings (RE0002)	<2	Natural Blackcurrant Flavouring. Not transparent, red, liquid flavour with a blackcurrant taste. Flavouring, preparations Natural flavouring substances, Carriers -Sugar syrup Ethyl alcohol, Propane-1,2-diol E1520. Complies with EC 1334/2008 natural flavouring <95% named source. Recommended storage temperature 4 - 8°C. Shelf life 360 days.	China, France, Germany, Guatemala, India, Italy, Poland, Slovakia, South Africa, Spain, United States	Valeo Confectionery
Flavourings (RE0032)	<2	Raspberry flavouring, A blend of foodstuffs, flavouring substances, and food additives. Reddish to reddish brown low-medium viscosity, clear-almost clear liquid. Propylene glycol E1520 Raspberry juice concentrate Natural flavouring substance(s). Complies with EC 1334/2008 natural flavouring <95% named source. Recommended storage temperature 10 - 30°C. Shelf life 730 days	Germany, Switzerland	Valeo Confectionery
Flavourings (RE0022)	<2	Lemon flavouring. Yellow to yellowish green liquid low viscosity, clear. Natural Lemon Flavouring. Complies with EC 1334/2008 natural flavouring <95% named source. Recommended storage temperature 2 - 10°C. Shelf life 365 days.	Germany, Switzerland	Valeo Confectionery
Flavourings (RE0329)	<2	Lemon flavouring. Clear yellow-orange liquid with a peely, juicy, and fruity taste. Natural Flavouring. Complies with EC 1334/2008 natural flavouring. flavouring preparations, natural flavouring substances, alpha-tocopherol E307 Antioxidant. <95% from named source. Recommended storage temperature 6 - 25°C. Shelf life 360 days.	Brazil, China, Germany, Italy, Mexico, United States	Valeo Confectionery
Flavourings (RE0214)	<2	Pear flavouring. A blend of foodstuffs, flavouring substances and food additives. Colourless to pale yellow Liquid medium viscosity, clear-almost clear. Propylene glycol E1520 (carrier). Natural flavouring. Complies with EC 1334/2008 <95% from named source. Recommended storage temp 10 - 30°C. Shelf life 365 days.	Germany	Valeo Confectionery

Flavourings (RE0023)	<2	Orange Juice Flavouring. A blend of foodstuffs, flavouring substances and food additives. Dark Orange to orange low viscosity, clear-almost clear liquid. Flavouring preparation(s) Natural flavouring substance(s). Complies with EC 1334/2008 natural flavouring >95% named source. Recommended storage temperature 10 - 30°C. Shelf life 365 days	Germany, Switzerland	Valeo Confectionery
Flavourings (RE0024)	<2	Lime Flavouring. A blend of foodstuffs, flavouring substances and food additives. Yellowish green to yellow liquid low-medium viscosity, clear-almost clear. Natural flavouring substance(s). Complies with EC 1334/2008. At least 95% derived from named source. Recommended storage temperature 10 - 30°C. Shelf life 365 days.	Germany, Switzerland	Valeo Confectionery
Flavourings (RE0281)	<2	Lime flavouring. Clear, yellow-green liquid with a lime taste. Flavouring preparations, Natural flavouring substances, Alpha-tocopherol E307 (antioxidant). Natural flavouring in accordance with Regulation (EC) No. 1334/2008. <95% from named source. Recommended storage temperature 15 - 25°C. Shelf life 360 days.	Argentina, Brazil, China, France, Germany, Hong Kong, Indonesia, Italy, Mexico, Spain, Taiwan, United States,	Valeo Confectionery
Carnauba Wax and sunflower oil (glazing agent) (RZ0088)	<2	Confectioner's hi-oleic sunflower oil glaze. Slightly yellow to yellow oily dispersion, semi-solid. Carrier Hi-oleic sunflower oil, Carnauba wax (E903), Preservative Alpha-tocopherol (E307), Antioxidant / preservative Ascorbyl Palmitate (E304i) derived from palm, Preservative Citric Acid (E330). Recommended storage temperature 5 - 25°C. Shelf life 365 days.	UK, Argentina, Brazil, China, France, Germany, Netherlands, South Africa, United States.	Valeo Confectionery
Anthocyanins (RC0018, RC0016)	<2	E163 A dark red water soluble liquid. Produced by extraction of anthocyanins from grape skin and black carrot. The major colouring principles are anthocyanins. Dark red liquid. Colour: Anthocyanin or Colour: E 163). Preservative potassium sorbate E202. Acidity regulator Citric acid E330 derived from Non GM maize. Recommended storage temperature 4 - 8°C. Shelf life 183 days.	UK, China, France, Italy, Poland, Turkey	Valeo Confectionery
Paprika Extract (34004328)	<2	An extract of paprika (Capsicum annum) in vegetable oil (palm kernel, sunflower), rendered water miscible and standardised. Red orange mobile liquid. Paprika extract (E160c), Carrier Glycerine derived from rapeseed, Carrier DI water, Carrier Vegetable oil (palm kernel / sunflower, Emulsifier Sucrose esters (E473) derived from RSPO MB Palm, Sugar beet / cane, coconut, Antioxidant Ascorbyl palmitate (E304) derived from palm, maize non GM, Antioxidant DL alpha tocopherol (E307). Recommended storage temperature 5 - 10°C. Shelf life 365 days.	UK, Austria, Australia, Belgium, Brazil, China, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Guatemala, Hungary, India, Indonesia, Ireland, Italy, Japan, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Moldova, Netherlands, Philippines, Poland, Portugal, Romania, South Africa, Spain, Sweden, Thailand, Ukraine.	Valeo Confectionery

Curcumin (RC0013)	<2	E100. A yellow water soluble liquid produced by extraction of pigments from turmeric root (Curcuma longa L.). To improve functionality the pigments are encapsulated in a matrix of sugar and hydrocolloid. The major colouring principle is curcumin. Curcumin (E 100), Carriers Water and Sugar, Stabiliser Pectin derived from sugar beet, Preservative Potassium sorbate (E 202). Recommended storage temperature 4 - 8°C. Shelf life 730 days.	China, Denmark, India, Israel	Valeo Confectionery
Safflower/Spirulina (RC0119)	<2	A blend of spirulina and safflower. Green liquid. Safflower extract, Spirulina concentrate, Carriers - Invert sugar syrup (sugar beet), DI water, Trehalose (derived from Cassava / Tapioca, Maltodextrin derived from maize Non GM, Acidity Regulator Tri sodium citrate (E331iii) derived from maize non GM. Recommended storage temp. 5-10°C. Shelf life 182 days.	UK, China, France, India, Japan	Valeo Confectionery

NUTRITION (Typical values as supplied)	Per 100g	Per serving		Per 100g	Per serving
Energy (kJ)	1409		Carbohydrate (g)	78.9	
Energy (kcal)	332		Of which sugars (g)	51.7	
Fat (g)	0.3		Of which starch (g)		
Of which saturates (g)	0.2		Fibre (AOAC) (g)	<0.1	
Of which monounsaturates (g)			Protein (g)	3.3	
Of which polyunsaturates (g)			Sodium (g)		
Of which trans- fatty acids (g)			Salt equivalent (g)	0.04	
Serving size (g)			Determined by:	CALCULATION HG	
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	NO	Beef Gelatine
Vegan	NO	Beef Gelatine
Coeliac	NO	Not tested
Halal	NO	Not certified

Kosher	NO	Not certified
OTHER ITEMS OF INTOLERANCE	Yes/No	Comments
Animal products	YES	BEEF GELATINE
Artificial colours	NO	
Artificial flavourings	NO	
Artificial sweeteners	NO	
Maize products	YES	CORNFLOUR/MAIZE STARCH. Non declarable processing aids: Antioxidant in paprika, carrier and acidity regulator in Plant Concentrates, Acidity regulator in Anthocyanins
Cocoa	NO	
Coconut	YES	Non declarable processing aid: Emulsifier in Paprika
Palm Oil	YES	Non declarable processing aids. Ascorbyl Palmitate (E304i) Antioxidant in glazing agent and paprika, carrier for paprika.
Fruit products	YES	ANTHOCYANINS
Seed products	YES	SUNFLOWER OIL (GLAZING CARRIER)
Alcohol	YES	Non Declarable processing aids: Carrier for flavouring
Hydrogenated oils	NO	
GM products	NO	
Low fat	NO	
Fat free	NO	
Gluten free	NO	<20ppm
Only natural colours	YES	
Only natural flavourings	YES	
Added salt	NO	
Other	YES	Assortment may vary. Not suitable for children under 36 months. Children can choke on sweets

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)	450	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)	100	280	380
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	6		
Cases per layer	10	Cases per pallet	60		
		Pallet dimensions (l,w,h) (mm)	1200	1000	1365

Pack barcode	Case barcode	Shipper barcode (if applicable)
5014541093693	05010511007011	N/A

PACKAGING	Material	Weight		Material	Weight	Recyclable
Bag	Pre-printed LDPE film wrap	15.1 g	Outer	Corrugated cardboard	489 g	

Label	Self-adhesive printed label	1.23 g	Outer label	Self-adhesive printed label	1.89 g	
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DATE	26 October 2022	VERSION	11	REVIEW DATE	October 2025
COMPLETED BY	Carol Ramsbottom				
COMMENTS/ AMENDS	NOT FOR SALE IN THE USA Site transfer to Cleckheaton. Full spec and label review. Nutrition not updated. Commodity Code: 1704906500 Meursing Code: 7012				

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.