


BRANDED PRODUCT SPECIFICATION

	BRAND	BARRATT
	PRODUCT	BULK JELLY BEANS (VEGAN)
	PACK FORMAT	4 x 3kg
	SKU NO.	BARR441
	MANUFACTURING SITE	Pontefract (R356)

PRODUCT NAME	Jelly Beans
LEGAL NAME	Assorted fruit flavour jelly beans
INGREDIENT DECLARATION	Sugar, Glucose syrup, Maize Starch, Acid (Citric acid), Sunflower Oil, Colours (Anthocyanins, Lutein, Carotenes), Flavourings, Stabiliser (Gum Arabic), Plant Concentrates (Safflower, Spirulina), Glazing Agent (Carnauba Wax).

INGREDIENTS	% Range	Grade	Country(s) of Origin	Supplier
Sugar (RS0019, RS0015 & RS0016)	40-60	RS0019 - White free flowing crystalline product, free from abnormal odours and flavours and free from visible extraneous material. Consists of sugar beet, sugar cane and sulphur dioxide. Sulphur dioxide <10ppm. Recommended storage temperature 10 – 20 °C. Shelf life 548 days.	UK, Mauritius, Mozambique, Zambia	Valeo Confectionery
		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 < 10ppm. Recommended storage temperature 10 – 20 °C. Shelf life 548 days.	UK, Argentina, Belgium, Belize, Brazil, Costa Rice, El Salvador, Fiji, France, Germany, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Malawi, Mauritius, Mozambique, Netherlands, Poland, Reunion, South Africa, Swaziland, Thailand, Zambia	
		RS0016 - A fine white powder, free from abnormal odours and flavours and free from visible extraneous material. Consists of sugar beet, tricalcium phosphate (E 341 (iii)), sulphur dioxide (E 220). Sulphur dioxide <10ppm. Recommended storage temperature 10 – 20 °C. Shelf life 224 days	UK, Belgium, France, Germany, Netherlands, Poland, United States	
Glucose syrup (RG0006)	20-50	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

Maize starch (RD0013)	8-20	A white to light cream / light yellow powdered acid-thinned starch. 100% acid thinned maize. Sulphur dioxide E220 <10ppm. GMO IP certified inSYTE, Valid-IT, LRQA. Recommended storage temperature 5 – 25 °C. Shelf life 730 days.	Netherlands	Valeo Confectionery
Citric acid (34004072)	<2	E 330 Citric Acid Monohydrate consists of colourless 50% Solution. Odourless. Citric Acid (Sugar Beet molasses) and Deionised Water. Sulphur Dioxide E 220 < 10ppm. Recommended storage temperature 5 – 20 °C. Shelf life 365 days.	UK, Belgium, Egypt, France, Germany, Netherlands, Poland	Valeo Confectionery
Vegetable oils (sunflower) (RZ0088)	<2	Hi-oleic sunflower oil glaze. Slightly yellow to yellow oily dispersion, semi-solid. Composed of Vegetable oil (sunflower), glazing agent: carnauba wax (E 903), alpha tocopherol (E 307), Ascorbyl Palmitate, Citric acid (E 330). Ambient storage conditions of 10 – 25 °C. Shelf life of 365 days.	UK, Argentina, Brazil, China, France, Germany, Netherlands, South Africa, United States.	Valeo Confectionery
Colour (Lutein) (23114360)	<2	Colour: E 161b or Colour : Lutein. An extract of natural xanthophyll pigments standardised with sunflower oil, rendered water miscible by addition of sucrose esters. Consists of Glycerol (Rapeseed) Sunflower Oil, Water, Xanthophylls (Tagetes erecta), Sucrose Esters (Palm, sugar beet/cane, coconut), Alpha Tocopherol (synthetic), Ascorbyl Palmitate (Palm, corn) . Recommended storage temperature 5 – 10 °C. Shelf life 365 days.	UK, China, France, Malaysia	Valeo Confectionery
Colour (anthocyanin) (RC0093)	<2	Colour: Anthocyanin or Colour: E 163. - A red anthocyanin liquid obtained from concentrates of high-quality red fruits and vegetables. Dark red liquid. Water, Glucose syrup (potato/corn) , Anthocyanin extract from fruits and vegetables (E 163) (sweet potato, red radish) , Citric acid (E 330) (Tapioca, corn). Recommended storage temp 4 - 8 °C. Shelf life 274 days.	Austria, Belgium, China, Italy	Valeo Confectionery

Colour (anthocyanin) (RC0107)	<2	EU: Colour: Anthocyanin or Colour: E 163. US: Coloured with Vegetable Juice. A dark red water soluble liquid. Produced by extraction of anthocyanins from black carrots (Daucus carota L) The major colouring principles are anthocyanins. Consist of Anthocyanin extract from violet carrot (E 163 – violet carrot) , Invert sugar (sugar beet) , Citric acid (E 330 – corn, sugar beet). Recommended storage conditions of 54- 8 °C. Shelf life of 365 days	Denmark, Italy, Turkey	Valeo Confectionery
Colour (anthocyanin) (RC0094)	<2	EU: Colour: Anthocyanin or Colour: E 163. Consists of Water , Glucose syrup (potato) , Anthocyanin extract from vegetables (E 163 – purple sweet potato) , Citric acid (E 330 – tapioca/corn). Recommended storage temperature 4 – 8 °C. Shelf life 183 days.	Austria, Belgium, China, Italy	Valeo Confectionery
Colour (anthocyanin) (RC0091)	<2	Colour: Anthocyanin or Colour: E 163. Anthocyanin extract from fruits and vegetables (E 163 - red radish, black carrot) , Water , Glucose syrup (potato), Citric acid (E 330 - Tapioca, Corn, Maize, Sugar Beet, Sugar Cane). Recommended storage temperature 4 - 8 °C. Shelf life 274 days.	Austria, Belgium, China, Italy, Turkey	Valeo Confectionery
Colour (carotene) (RC0129)	<2	Beta Carotene or E160a(iv). A deep yellow/orange liquid. Consists of Water, Modified Maize Starch, Sugar (beet), Maltodextrin (potato), Carotene (Algal carotene), Sunflower Oil, Tocopherol (Maize), Ascorbic Acid (synthetic), Potassium sorbate (synthetic). Recommended storage temperature 1 – 20 °C. Shelf life 365 days.	UK, Australia, China, Germany, Netherlands, United States	Valeo Confectionery
Colour (carotene) (RC0102)	<2	EU: Colour: Carotenes (Plant Carotenes) or Colour: E 160a. Consists of Water, Modified food starch (E 1450 – waxy maize starch) , Sunflower oil , Maltodextrin (potato), Plant Carotenes (E 160a(ii) – Palm Oil (Elaeis guinensis) , DL-alpha tocopherol (E 307 - synthetic) , Anhydrous ascorbic acid (E 300 - synthetic), Potassium sorbate (E 202 - synthetic). Recommended storage temperature 8 – 15 °C. Shelf life 365 days.	Belgium, China, Germany, Japan, Malaysia	Valeo Confectionery
Flavouring (Lemon) (RE0090)	<2	Natural Lemon flavouring. Clear colourless to pale yellow liquid with a fresh lemon character. Consists of Flavouring Preparations and Natural Flavouring Substances. Natural lemon flavouring by Regulation (EC) No 1334/2008 with at least 95% derived from named source. Recommended storage temperature 4 – 25 °C. Shelf life 180 days.	UK	Valeo Confectionery

Flavouring (Blackcurrant) (23113417)	<2	Natural Blackcurrant Flavouring with other Natural Flavourings. A colourless liquid with a blackcurrant, bucca, fruity, sulphury taste and aroma. Consists of Flavouring preparation(s), Natural flavouring substance(s), Propylene glycol (E 1520), Sodium citrate (E 331). 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 180 days.	Netherlands	Valeo Confectionery
Flavouring (Raspberry) (RE0032)	<2	Natural flavouring. Reddish to redid brown coloured liquid with a fresh, sweet, ripe, fruity raspberry taste and aroma. Consists of Propylene Glycol (E 1520) Natural Flavouring Substances, Sugar. Natural flavouring by Regulation (EC) No 1334/2008 with less than 95% derived from named source. Recommended storage temperature 10 – 30 °C. Shelf life 730 days.	Germany, Switzerland	Valeo Confectionery
Flavouring (Pear) (RE0214)	<2	Natural Flavouring - Pear. A colourless to pale yellow liquid with a juicy, ripe, fresh, estery taste and aroma. Consists of propylene glycol (E 1520), natural flavouring substances, 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 365 days.	Germany	Valeo Confectionery
Flavouring (Lemon) (RE0022)	<2	Natural Lemon Flavouring with other Natural Flavourings. A yellow to yellowish liquid with a fresh, fruity, peely, citrus skin taste and aroma. Consists of Flavouring preparation and Natural flavouring substances. Natural flavouring by Regulation (EC) No 1334/2008 with less than 95% derived from named source. Recommended storage temperature 2 – 10 °C. Shelf life 365 days.	Germany	Valeo Confectionery
Flavouring (Orange) (RE0023)	<2	Natural Orange Flavouring (or Natural Citrus Flavouring or Natural Fruits Flavouring. Dark orange to orange liquid with a fresh, juicy, fruity, peely taste and aroma. Consists of flavouring preparations and Natural flavouring substances. Natural Orange flavouring by Regulation (EC) No 1334/2008 with at least 95% derived from named source. Recommended storage temperature 10 – 30 °. Shelf life 365 days.	Germany, Switzerland	Valeo Confectionery
Flavouring (Lime) (23114170)	<2	Natural Lime Flavouring, A colourless to almost colourless liquid with a lime taste and aroma. 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

Gum Arabic (RZ0053)	<2	E414 - A dried gummy exudate from the stems and branches of Acacia senegal (Linne) willdenow or of other related African species of Acacia (Fam. Leguminosae). Recommended storage temperature 5 – 25 °C. Shelf life 1095 days.	UK, Burkina Faso, Chad, Eritrea, Mali, Martinique, Niger, Nigeria, Senegal, Sudan	Valeo Confectionery
Safflower and Spirulina (RC0103)	<2	Safflower and Spirulina Concentrate is based on a concentrate produced from edible plant material by traditional food processing and is considered a food ingredient with colouring properties. Consists of Glycerol (E 422 – Rapeseed), Safflower/Carthamus concentrate , Water , D-Trehalose (Cassava/potato) , Maltodextrin (maize), Spirulina concentrate (algae), Sugar (beet), Trisodium Citrate Sugarcane/sugar beet/corn/cassava), Citric Acid (E 3330 – sugar beet/cane). Recommended storage temperature 4 – 8 °C. Shelf life 183 days.	Belgium, Brazil, China, Denmark, Germany, Israel	Valeo Confectionery
Glazing agent – Carnauba Wax (RZ0088)	<2	Hi-oleic sunflower oil glaze. Slightly yellow to yellow oily dispersion, semi-solid. Composed of Vegetable oil (sunflower), glazing agent: carnauba wax (E 903), alpha tocopherol (E 307), Ascorbyl Palmitate, Citric acid (E 330). Ambient storage conditions of 10 – 25 °C. Shelf life of 365 days.	UK, Argentina, Brazil, China, France, Germany, Netherlands, South Africa, United States.	Valeo Confectionery
Non declarable processing aids (RZ0048)	<2	100% highly refined hydrocarbon conforming to the Pharma Europa specification for Light Liquid Paraffin. Recommended storage temperature 0 - 35°C. Shelf life 1095 days.	UK	Valeo Confectionery
Non declarable processing aids (RZ0037(b))	<2	A high purity talc which may contain trace quantities of dolomite, magnesite and /or chlorite. Recommended storage temperature ambient . Shelf life 1095 days.	China	Valeo Confectionery

NUTRITION (Typical values as supplied)	Per 100g	Per serving		Per 100g	Per serving
Energy (kJ)	1551		Carbohydrate (g)	90.6	
Energy (kcal)	365		Of which sugars (g)	58.6	
Fat (g)	0.1		Of which starch (g)		
Of which saturates (g)	0.01		Fibre (AOAC) (g)	0.04	
Of which monounsaturates (g)			Protein (g)	0.05	
Of which polyunsaturates (g)			Sodium (g)		
Of which trans- fatty acids (g)			Salt equivalent (g)	0.03	
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	<10ppm sulphites
Celery	NO	NO	
Mustard	NO	NO	
Fish	NO	NO	
Crustaceans	NO	NO	
Molluscs	NO	NO	

DIETARY SUITABILITY	Yes/No	Comments
Vegetarian	YES	
Vegan	YES	
Coeliac	YES	Not tested
Halal	NO	
Kosher	NO	

OTHER ITEMS OF INTOLERANCE	Yes/No	Comments
Animal products	NO	
Artificial colours	NO	
Artificial flavourings	NO	
Artificial sweeteners	NO	
Maize products	YES	
Cocoa	NO	
Coconut	NO	
Palm Oil	YES	Non declarable processing aids
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	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)		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	
Net weight (g)	3000g	Pack dimensions (l,w,h) (mm)	100	280	375
Packs per outer	4	Case dimensions (l,w,h) (mm)	393	293	200
Net case weight (kg)	12	Case Volume (cm ³)	2358		
Gross case weight (kg)	12.55	Layers per Pallet	10		
Cases per layer	7	Cases per pallet	70		
		Pallet dimensions (l,w,h) (mm)	1000	1200	1565

Pack barcode	Case barcode	Shipper barcode (if applicable)
5010511480722	05010511038299	

PACKAGING	Material	Weight		Material	Weight	Recyclable
Bag	Clear PET/PE bags	15.1g	Outer Label	Self-adhesive label bulk label	1.23g	
Outer	Corrugated cardboard box	489g	Other	Self-adhesive label – generic case label	0.79g	

DATE	06/11/2023	VERSION	2	REVIEW DATE	November 2026
COMPLETED BY	Emma Evans				
COMMENTS/ AMENDS	NOT FOR SALE IN THE USA Updated countries of origin. Meursing code 7017 Commodity Code 1704906100				

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.