


### BRANDED PRODUCT SPECIFICATION

	BRAND	
	PRODUCT	Bulk Milk Choc Mini Eggs
	PACK FORMAT	4 x 3kg
	SKU NO.	505MGL3K
	MANUFACTURING SITE	BLACKBURN (BR0039)

PRODUCT NAME	Milk Chocolate Mini Eggs
LEGAL NAME	Milk chocolate coated in a crisp candy shell
INGREDIENT DECLARATION	<p>MILK CHOCOLATE (70%) (Sugar, Cocoa Butter, Skimmed <b>Milk</b> Powder, Cocoa Mass, Whole <b>Milk</b> Powder, Whey Powder (<b>Milk</b>), Butteroil (<b>Milk</b>), Emulsifier (<b>Soya</b> Lecithin), Flavouring), Sugar, Glazing Agents (Gum Arabic, Dextrinised Tapioca Starch), Colours (Curcumin, Anthocyanins, Plain Caramel, Carotenes, Copper Chlorophyllin), Beetroot Juice Concentrate, Spirulina Extract.</p> <p>Milk chocolate contains 25% min cocoa solids, 20% min milk solids</p>

INGREDIENTS	% Range	Grade	Country(s) of Origin	Supplier
Chocolate (RCHO102)	50-90	Milk chocolate. Brown in colour with a typical taste, texture and aroma for milk chocolate. Sugar (beet/cane), cocoa butter, milk (cows), cocoa mass, milk powder (cow), whey powder (cow), milk fat (anhydrous) (cows milk), soya lecithin, Natural flavouring (vanilla). 25% cocoa solids, 20% min milk solid fats. Recommended storage temperature 45 – 60 °C. Shelf life 28 days.	UK, Argentina, Austria, Belgium, Brazil, Colombia, France, Germany, India, Mauritius, Mozambique, Netherlands, Poland, Reunion, Zambia, Cameroon, Congo, Democratic Republic, Cote d'Ivoire, Dominican Republic, Ecuador, Ghana, Nigeria, Peru, Bulgaria, Croatia, Cyprus, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Comoros, Madagascar, Maldives, Seychelles, Sri Lanka	Valeo Confectionary
Sugar (RS0015, RS0018)	20-40	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 <10ppm. Recommended storage temperature 10 – 20°C. Shelf life 548 days.	Argentina, Belize, Brazil, Costa Rica, El Salvador, Fiji, France, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Malawi, Mauritius, Mozambique, Mozambique, Reunion, South Africa, Swaziland, UK, Zambia	Valeo Confectionary
Dextrinised Tapioca Starch (RZ0098)	<2	A water-based solution for pre-coating confectionery centres prior to chocolate or sugar coating. A viscous liquid, tan to dark tan colour with a sweet, starchy with slight chemical or astringent taste. Sugar, Tapioca Starch, Citric acid – E330, Sorbic acid – E200. Recommended storage temperature 5 – 25°C. Shelf life 365 days.	UK, China, Germany, Switzerland, Thailand	Valeo Confectionary

<p>Gum Arabic (RMIS168)</p>	<p>&lt;2</p>	<p>A compound of sucrose and selected hydrocolloids. It is a natural gumming Agent for the pre-treatment of centres in the production of panned confectionery products. Sucrose (sugar beet and cane), Gum Acacia (E 414)). Recommended ambient storage temperature. Shelf life 730 days.</p>	<p>Algeria, Angola, Benin, Botswana, Burkina Faso, Burundi, Cameroon, Cape Verde, Central African Republic, Chad, Comoros, Congo, Democratic Republic, Republic, Cote d'Ivoire, Djibouti, Egypt, Equatorial Guinea, Eritrea, Ethiopia, French Guiana, Gabon, Gambia, Germany, Ghana, Guinea, Guinea-Bissau, Kenya, Lesotho, Liberia, Libya, Madagascar, Madeira, Malawi, Mali, Mauritania, Mauritius, Mayotte, Morocco, Mozambique, Namibia, Niger, Nigeria, Reunion, Rwanda, Saint Helena, Sao Tome and Principe, Senegal, Seychelles, Sierra Leone, South Africa, Swaziland, Tanzania, Togo, Tunisia, Uganda, Western Sahara, Zambia, Zimbabwe.</p>	<p>Valeo Confectionary</p>
<p>Gum Arabic (RZ0092)</p>	<p>&lt;2</p>	<p>E414 - A purified and standardized Gum Acacia Powder which is produced by roller drying from the exudate of acacia trees. Light to cream colour agglomerated powder. Recommended ambient storage temperature. Shelf life 1095 days.</p>	<p>Algeria, Angola, Benin, Botswana, Burkina Faso, Burundi, Cameroon, Cape Verde, Central African Republic, Chad, Comoros, Congo, Democratic Republic, Cote d'Ivoire, Djibouti, Egypt, Equatorial Guinea, Eritrea, Ethiopia, Gabon, Gambia, Germany, Ghana, Guinea, Guinea-Bissau, Kenya, Lesotho, Liberia, Libya, Madagascar, Madeira, Malawi, Maldives, Mali, Mauritius, Mayotte, Morocco, Mozambique, Namibia, Niger, Nigeria, Reunion, Rwanda, Saint Helena, Sao Tome and Principe, Senegal, Seychelles, Sierra Leone, Somalia, South Africa, Swaziland, Togo, Tunisia, Uganda, Western Sahara, Zambia, Zimbabwe</p>	<p>Valeo Confectionary</p>
<p>Colour -Curcumin (RCOL190)</p>	<p>&lt;2</p>	<p>An extract obtained from turmeric roots and formulated to make it water soluble. A dark yellow liquid with a characteristic taste and aroma. Turmeric oleoresin (curcuma longa L), propylene glycol E1520 (synthetic). Recommended storage temperature 0 – 12 °C. Shelf life 184 days.</p>	<p>Cambodia, France, Germany, Indonesia, Netherlands, Spain, Vietnam</p>	<p>Valeo Confectionary</p>

Colour - Curcumin (RC0013)	<2	EU: Colour: Curcumin or Colour: E 100. A yellow water-soluble liquid produced by extraction of pigments from turmeric root ( <i>Curcuma longa</i> L.). To improve functionality the pigments are encapsulated in a matrix of sugar and hydrocolloid. The major colouring principle is curcumin. Curcumin - E 100 (Turmeric root), Water, Sugar (beet), Pectin (sugar beet), Potassium sorbate - E 202 (synthetic). Preservative: Potassium sorbate 500 ppm. Recommended storage temperature 4 – 8 °C. Shelf life 730 days.	China, Denmark, India, Israel	Valeo Confectionary
Colour - Anthocyanins (RC0093)	<2	Colour: Anthocyanin or Colour: E 163. A red anthocyanin liquid obtained from concentrates of high-quality red fruits and vegetables. Water, Glucose syrup (potato/corn), Anthocyanin extract from fruits and vegetables - E 163 (sweet potato and red radish), Citric acid - E 330 (Tapioca/corn). Recommended storage temperature 4 – 8 °C. Shelf life 274 days.	Austria, Belgium, China, Italy	Valeo Confectionary
Colour - Plain Caramel (RCOL157)	<2	Caramel Colour E150d or Colour Sulphite Ammonia Caramel. A dark brown, Class IV, double strength, acid proof water soluble liquid with a negative colloidal charge used to colour food and beverage products. Recommended storage temperature 16 – 27 °C. Shelf life 730 days.	UK	Valeo Confectionary
Colour –Carotene (RC0129)	<2	Beta Carotene or E160a(iv). Carotene extract, deep yellow – orange in colour. Other substances: water, carrier: modified starch -E 1450 (maize), maltodextrin (potato), sugar (beet), sunflower oil, antioxidants: ascorbic acid -E 300 (synthetic) and dL-alpha-tocopherol - E 307 (maize) preservative: potassium sorbate - E 202 (algal carotene). Recommended storage temperature 1 – 20 °C. Shelf life 365 days.	UK, Australia, China, Germany, Netherlands, United States	Valeo Confectionary
Colour - Copper Chlorophyllin (RCOL191)	<2	Colour: E141(ii) or Colour: Copper Chlorophyllin. Sodium copper chlorophyllin standardised for colour strength with DI water. Copper chlorophyllin (E141ii), Glucose syrup (wheat), Di water, Potassium hydroxide - E525 (synthetic). Glucose syrup is derived from wheat but excluded to allergen labelling according to EU Reg 1169/2011. Recommended storage temperature 4 – 18 °C. Shelf life 365 days.	UK, Belgium, Canada, France, South Korea, Spain, Sweden.	Valeo Confectionary

Beetroot juice concentrate (RCOL174)	<2	The concentrate juice of red beetroot (Beta vulgaris). Red coloured viscous liquid with a characteristic aroma and taste of beetroot. Beetroot (beta vulgaris L), Citric acid E330 (sugar beet and cane, maize – IP certified Valid IT). Recommended storage temperature 5 – 10 °C. Shelf life 365 days.	Belarus, Belgium, Belize, China, Egypt, El Salvador, France, Germany, India, Indonesia, Mexico, Poland, Russia, Ukraine	Valeo Confectionary
Spirulina extract (RC0120)	<2	Extract obtained from spirulina. Botanical name: Arthrospira platensis. A blue coloured liquid. Spirulina extract powder, Invert sugar syrup (sugar beet), Water, Trehalose (Cassava and Tapioca), Tri sodium citrate - E331iii (sweet potato/ corn). Recommended storage temperature 5 – 10 °C. Shelf life 365 days.	UK, China, India, Indonesia, Japan, France, Thailand, Vietnam	Valeo Confectionary
Non declarable processing aid – Release agent (RMIS113)	<2	A combination of Ethanol and Glycerine. A clean, translucent low viscosity liquid. Ethanol (Sugar beet), Glycerine (Rapeseed oil). Recommended storage temperature 5 – 25°C. Shelf life 365 days.	UK, Belgium, France, Germany	Valeo Confectionary

NUTRITION (Typical values as supplied)	Per 100g	Per serving		Per 100g	Per serving
<b>Energy (kJ)</b>	<b>2008</b>		<b>Carbohydrate (g)</b>	<b>72.2</b>	
<b>Energy (kcal)</b>	<b>478</b>		<b>Of which sugars (g)</b>	<b>71.3</b>	
<b>Fat (g)</b>	<b>18.9</b>		Of which starch (g)		
<b>Of which saturates (g)</b>	<b>11.0</b>		<b>Fibre (AOAC) (g)</b>		
Of which monounsaturates (g)			<b>Protein (g)</b>	<b>4.7</b>	
Of which polyunsaturates (g)			<b>Sodium (g)</b>		
Of which trans- fatty acids (g)			<b>Salt equivalent (g)</b>	<b>0.23</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	YES	YES	Soya Lecithin
Peanuts	NO	YES	Peanuts used on site
Nuts	NO	YES	Brazil nuts and almonds used on site
Sesame	NO	NO	
Lupin	NO	NO	
Milk	YES	YES	Milk in chocolate
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	YES	
Artificial flavourings	NO	
Artificial sweeteners	NO	
Maize products	YES	Maize derivatives in colours
Cocoa	YES	Cocoa butter and cocoa mass in the chocolate
Coconut	NO	
Palm Oil	NO	
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	NO	Copper Chlorophyllin and E 150d
Only natural flavourings	YES	
Added salt	NO	
Other	Yes	<ul style="list-style-type: none"> <li>- Choking Warning: Not suitable for children under 36 months</li> <li>- Products are coloured to a specified target with light and dark tolerances accepted, consequently some shade difference can be expected.</li> <li>- Natural/nature identical colours are prone to fading when exposed to light and heat.</li> <li>- Due to the method of application, a variation in speckling is to be expected.</li> </ul>

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

Distribution and Storage	Shelf life (days)	540	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	250	350
Packs per outer		Case dimensions (l,w,h) (mm)	315	245	254
Net case weight (kg)	12.0	Case Volume (cm <sup>3</sup> )	19602.5		
Gross case weight (kg)	13.2	Layers per Pallet	4		
Cases per layer	11	Cases per pallet	44		
		Pallet dimensions (l,w,h) (mm)	1200	800	1181

Pack barcode	Case barcode	Shipper barcode (if applicable)
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5015027121657	05015027121664
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PACKAGING	Material	Weight		Material	Weight	Recyclable
Bag	50um Polyethylene bag	15g	Outer Label	Self-adhesive paper label	0.79g	
Outer	Generic brown case	295 g	Other	Self-adhesive paper label	0.79g	

DATE	22/11/2022	VERSION	5	REVIEW DATE	November 2025
COMPLETED BY	Emma Evans				
COMMENTS/ AMENDS	NOT FOR SALE IN THE USA New recipe removing titanium dioxide				

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.