

### BRANDED PRODUCT SPECIFICATION

	BRAND	TAVENERS
	PRODUCT	WINE GUMS
	PACK FORMAT	4X3KG e
	SKU NO.	PARR235
	MANUFACTURING SITE	Cleckheaton (CR0149) /Blackpool (WG34)/Pontefract (R546)

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

INGREDIENTS	% Range	Grade	Country(s) of Origin	Supplier
Glucose Syrup (RG0006)	30 - 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
Sugar (RS0015)	20-50	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 Rica, El Salvador, Fiji, France, Germany, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Malawi, Mauritius, Mozambique, Netherlands, Poland, Reunion, South Africa, Swaziland, Thailand, Zambia	Valeo Confectionery
Maize Starch (RD0004)	6-10	A white to light cream / light yellow powdered acid-thinned starch. Sulphur Dioxide E220 <10ppm. Non GM IP certified – LRQA, Valid IT, inSYTE. Recommended storage temperature – ambient. 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 or E 1404. 100% Oxidised Starch derived from potato. Sulphites <10ppm. Recommended storage temperature 10 – 40 °C, Shelf life 1068 days.	Denmark	Valeo Confectionery
Beef Gelatine (RJ0007)	2-5	A light-yellow dried material, obtained by water extraction from partially hydrolysed collagen, derived from animal tissues. Gelatine is a natural colloidal protein having both gelling properties and a stabilising effect. It is pale straw in colour and dissolves in warm water, forming a gel on cooling. Halal certified. Recommended storage temp. 17 – 25°c. Shelf life 1800 days	Brazil, Paraguay, Colombia, Italy, Pakistan, Spain, Turkey.	Valeo Confectionery

Lactic Acid (RH0003)	<2	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
Acetic Acid (RH0001)	<2	Acetic Acid – 80%. A fully synthetic chemical. Recommended storage temperature 5 – 25 °C. Shelf life 730 days	UK, Germany	Valeo Confectionery
Flavourings - Blackcurrant (RE0002)	<2	Natural Blackcurrant Flavouring with other natural flavourings. Consists of Flavouring preparations, Natural flavouring substances, Sugar Syrup (beet/cane/wheat), Ethanol (sugar beet/cane, cereals), Propan-1, 2-diol (synthetic). Natural flavouring substances, Flavouring Preparations. Natural flavouring by Regulation (EC) No 1334/2008 with less than 95% derived from named source. Recommended storage temperature 4 – 8 °C. Shelf life 360 days.	China, France, Germany, Guatemala, India, Netherlands, Poland, Singapore, Slovakia, South Africa, South Africa, Spain, United States	Valeo Confectionery
Flavourings - 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
Flavourings - 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
Flavourings - Lemon (RE0329)	<2	Natural Lemon Flavouring with other natural flavourings. Clear yellow-orange liquid with a peely, juicy and fruity taste. Consists of flavouring preparations, natural flavouring substances, alpha-tocopherol (E 307). Natural flavouring by Regulation (EC) No 1334/2008 with at less than 95% derived from named source. Recommended storage temperature 6 – 25 °C. Shelf life 360 days.	Brazil, China, Germany, Italy, Mexico, United States.	Valeo Confectionery
Flavourings - 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

Flavourings - 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
Flavourings - Lime (RE0024)	<2	Natural Citrus Fruits Flavouring (or Natural Fruits Flavouring). Consists of Flavouring preparations, Natural flavouring substances. Natural Citrus fruits 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
Flavourings - Lime (RE0281)	<2	Natural Lime Flavouring With Other Natural Flavourings. A yellow-green liquid with a line taste and aroma. Consists of flavouring preparations, natural flavouring substances, alpha-tocopherol (E307). Natural flavouring by Regulation (EC) No 1334/2008 with less than 95% derived from named source. Recommended storage temperature 15 – 25 °C. Shelf life 360 days.	Argentina, Brazil, China, France, Germany, Hing Kong, Indonesia, Italy, Mexico, Spain, Taiwan, United States	Valeo Confectionery
Carnauba Wax and sunflower oil (glazing agent) (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 - Anthocyanins (RC0018, RC0016)	<2	RC0018 - Colour: Anthocyanin or Colour: E 163 (Grape skin extract). A dark red water-soluble liquid. Produced by extraction of anthocyanins from grape skin. The major colouring principles are anthocyanins. 100% grape skin extract. Recommended storage temperature 4 – 8 °C. Shelf life 183 days.  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 °C. Shelf life of 274 days.	France, Italy             UK, China, France, Poland, Turkey	Valeo Confectionery

Colour - Paprika Extract (34004328)	<2	Colour: E160c or Colour : Paprika Extract An extract of paprika (Capsicum annuum) 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, Austria, Belgium, Brazil, Bulgaria, China, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Guatemala, Hungary, Ireland, Italy, India, Indonesia, Japan, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Moldova, Netherlands, Philippines, Poland, Portugal, Romania, Slovakia, Slovenia, South Africa, Spain, Sweden, Thailand	Valeo Confectionery
Colour - Curcumin (RC0013)	<2	EU: Colour: Curcumin or Colour: E 100. A yellow water soluble liquid produced by extraction of pigments from turmeric root (Curcuma longa L.). Consists of Curcumin (E 100), Sugar (beet), Pectin (sugar beet), Potassium sorbate (E 202 – synthetic). 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. 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
Non-declarable processing aid – Anti Foam (Cleckheaton only) 23114441	<2	Anti-Foam and Defoaming agent. Consists of Water, Polydimethyl Siloxane (E 900), Sorbitan Monooleate (E494), Silicon Dioxide (E 551), Polysorbate 80 (E 433), Benzoic Acid (E 210), Xanthan Gum (E 415). Recommended storage temperature 4 – 30 °C. Shelf life 365 days.	UK, Germany, Holland	Valeo Confectionery

NUTRITION (Typical values as supplied)	Per 100g	Per serving		Per 100g	Per serving
<b>Energy (kJ)</b>	<b>1423</b>		<b>Carbohydrate (g)</b>	<b>78.8</b>	
<b>Energy (kcal)</b>	<b>335</b>		<b>Of which sugars (g)</b>	<b>43.4</b>	
<b>Fat (g)</b>	<b>0.2</b>		Of which starch (g)		
<b>Of which saturates (g)</b>	<b>&lt;0.1</b>		Fibre (AOAC) (g)	<0.1	
Of which monounsaturates (g)			<b>Protein (g)</b>	<b>3.4</b>	
Of which polyunsaturates (g)			Sodium (g)		
Of which trans- fatty acids (g)			<b>Salt equivalent (g)</b>	<b>0.11</b>	
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 aid in colours
Cocoa	NO	
Coconut	NO	
Palm Oil	YES	Non declarable processing aid in colours
Fruit products	NO	
Seed products	NO	
Alcohol	YES	Non-Declarable processing aids: Vapourised on production, not present in finished product
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	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)	393	293	200
Net case weight (kg)	12	Case Volume (cm <sup>3</sup> )	23029.8		
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	1565

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

PACKAGING	Material	Weight		Material	Weight	Recyclable
Bag	Clear Bulk Bag - 12 clear PET / 50 clear PE	15.1 g	Outer	Generic Cardboard case – 125k/130fhyB/85hif/100hif/125k	489 g	
Label	Self-adhesive printed label	1.23 g	Outer label	Self-adhesive printed label	0.79 g	

DATE	10/10/2023	VERSION	12	REVIEW DATE	October 2026
COMPLETED BY	Emma Evans				
COMMENTS/ AMENDS	NOT FOR SALE IN THE USA Addition of Pontefract as manufacturing site. Updated declaration and nutrition. Commodity Code: 1704906500 Meursing Code: 7017				

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.