


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	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, Anti caking agent - tricalcium phosphate. Recommended storage temperature 10 – 20°C. Shelf life 224 days.	UK, Argentina, Belize, Brazil, Costa Rica, El Salvador, Fiji, France, Guadeloupe, Guatemala, Guyana, Honduras, Jamaica, Malawi, Mauritius, Mozambique, Reunion, South Africa, Swaziland, United States, Zambia	Valeo Confectionery
Glucose syrup (RG0006)	20-50	Glucose Syrup 42DE. Clear aqueous liquid. Derived from wheat. E220 Sulphur dioxide <10mg/kg. Non GMO, Valid IT. Recommended storage temperature 50-60 °c. Shelf life 90 days.	UK, Belgium, France	Valeo Confectionery
Maize starch (RD0013)	8-20	A white to light yellow powdered, acid thinned starch. Derived from maize IP certified, Valid IT & inSYTE. Recommended storage temperature 5-25 °C. Shelf life 730 days.	France, Germany, Hungary, Netherlands	Valeo Confectionery
Citric acid (34004072)	<2	Citric Acid Monohydrate, derived from sugar beet, consists of colourless 50% Solution 50% deionised water. Recommended storage 5-20°C. Shelf life 365 day.	Belgium, UK	Valeo Confectionery

Vegetable oils (sunflower) (RZ0088)	<2	Hi-oleic sunflower oil glaze, slightly yellow to yellow colour. Carnauba wax (E903), Alpha-tocopherol (E307), Ascorbyl Palmitate (E304i), Citric Acid (E330). Recommended storage temperature 5 - 25°C. Shelf life 365.	UK, Argentina, Brazil, China, France, Germany, Netherlands, South Africa, United States,	Valeo Confectionary
Colour (Lutein) (23114360)	<2	An extract of natural xanthophyll pigments standardised with sunflower oil, rendered water miscible by addition of sucrose esters. Dark Brown/orange, Pourable liquid. Xanthophyll (E161b), Glycerine (rapeseed), Sunflower oil, DI water, Sucrose esters (E473) (palm, sugar beet/cane, coconut), DL alpha tocopherol (E307), Ascorbyl palmitate (E304) (palm, corn). Recommended storage temperature 5 - 10 °C. Shelf life 365 days.	UK, China, Argentina, Austria, Australia, Belgium, Bolivia, Brazil, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Guatemala, Hungary, Indonesia, Ireland, Italy, Japan, Latvia, Lithuania, Luxembourg, Malaysia, Malta, Moldova, Netherlands, Philippines, Poland, Portugal, Romania, Russia, Slovakia, Slovenia, South Africa, Spain, Sweden, Thailand, Uruguay	Valeo Confectionary
Colour (anthocyanin) (RC0093)	<2	A red anthocyanin liquid obtained from concentrates of high-quality red fruits and vegetables. Dark red liquid. Colour: Anthocyanin or Colour: E 163. 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 Confectionary
Colour (anthocyanin) (RC0107)	<2	A dark red water-soluble liquid. Produced by extraction of anthocyanins from black carrots (Daucus carota L) The major colouring principles are anthocyanins. Dark red liquid. EU: Colour: Anthocyanin or Colour: E 163. Anthocyanin extract from violet carrot (E 163), Invert sugar, Citric acid (E 330). Recommended storage temperature 4 – 8 °C. Shelf life 365 days.	Denmark, Italy, Turkey.	Valeo Confectionary
Colour (anthocyanin) (RC0094)	<2	A dark red water-soluble liquid free from SO2. Produced by extraction of anthocyanins from vegetables. The major colouring principles are anthocyanins. Violet coloured liquid. Water, Glucose syrup (potato starch), 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 Confectionary

<p>Colour (anthocyanin) (RC0091)</p>	<p><2</p>	<p>A red anthocyanin liquid obtained from concentrates of high-quality red fruits and vegetables. Red coloured liquid. Anthocyanin colour E 163. Anthocyanin extract from fruits and vegetables (E 163) (Red radish, black carrot), Water, Glucose syrup (potato starch), Citric acid (E 330) (Tapioca / corn / maize / sugar beet and cane). Recommended storage temperature 4 – 8 °C. Shelf life 274.</p>	<p>Austria, Belgium, China, Italy, Turkey.</p>	<p>Valeo confectionary</p>
<p>Colour (carotene) (RC0129)</p>	<p><2</p>	<p>Carotene extract, deep yellow/orange coloured liquid. Beta carotene or E160a(iv). Other substances: water, carrier: modified maize starch (E 1450), maltodextrin (potato), sugar (beet), sunflower oil, antioxidants: ascorbic acid (E 300) and dL-alpha-tocopherol (E 307) (maize), preservative: potassium sorbate (E 202) (algal carotene). Recommended storage temperature 1 – 20 °C. Shelf life 365 days.</p>	<p>UK, Australia, China, Germany, Netherlands, United States.</p>	<p>Valeo confectionary.</p>
<p>Colour (carotene) (RC0102)</p>	<p><2</p>	<p>A dark orange water soluble liquid produced by extraction of pigments from palm fruit oil (Elaeis guinensis). The extract is emulsified and stabilized. The major colouring principles are alpha and beta carotene. Orange coloured liquid. Carotene E160a. Contains Modified maize starch (E 1450), Sunflower oil, Maltodextrin (potato), Plant Carotenes (E 160a(ii)) (palm oil) , DL-alpha tocopherol (E 307), Anhydrous ascorbic acid (E 300), Potassium sorbate (E 202). Recommended storage 8 – 15 °C. Shel life 365 days.</p>	<p>Belgium, China, Denmark, Germany, Japan, Malaysia, United States.</p>	<p>Valeo confectionary</p>
<p>Flavouring (Lemon) (RE0090)</p>	<p><2</p>	<p>Clear colourless to pale yellow liquid with a fresh lemon character. Flavouring preparations and Natural flavouring substances. Natural Lemon flavouring in accordance with Regulation (EC) No 1334/2008 <95% from named source. Recommended storage temperature 4 – 25 °C. Shelf life 180 days.</p>	<p>UK</p>	<p>Valeo Confectionary</p>

<p>Flavouring (Blackcurrant) (23113417)</p>	<p><2</p>	<p>A blend of foodstuffs, flavouring substances and food additives. Blackcurrant, Buccu, Fruity, Sulfuryl taste and aroma. Flavouring preparation(s), Natural flavouring substance(s), Propylene glycol E1520, Sodium citrate E331. Natural flavouring in accordance with Regulation (EC) No 1334/2008 >95% from named source. Recommended storage temperature 10 – 30 °C. Shelf life 180 days.</p>	<p>Netherlands</p>	<p>Valeo Confectionary</p>
<p>Flavouring (Raspberry) (RE0032)</p>	<p><2</p>	<p>A blend of foodstuffs, flavouring substances and food additives. Reddish to reddish brown, Fresh, Sweet, Ripe, Fruit Sugary raspberry flavouring. Propylene glycol E1520, Natural flavouring substance(s). . Natural flavouring in accordance with Regulation (EC) No 1334/2008 2008 >95% from named source.. Recommended storage temperature 10 – 30 °C. Shelf life 730 days.</p>	<p>Germany, Switzerland.</p>	<p>Valeo Confectionary</p>
<p>Flavouring (Pear) (RE0214)</p>	<p><2</p>	<p>A blend of foodstuffs, flavouring substances and food additives. Colourless to Pale yellow liquid with a juicy, ripe, fresh, estery pear flavour. Propylene glycol (E1520), Natural flavouring substance(s), Flavouring preparation(s). Natural flavouring in accordance with Regulation (EC) No 1334/2008 2008 >95% from named source. Recommended storage temperature 10 – 30 °C. Shelf life 365 days.</p>	<p>Germany</p>	<p>Valeo Confectionary</p>
<p>Flavouring (Lemon) (RE0022)</p>	<p><2</p>	<p>A blend of foodstuffs, flavouring substances and food additives. Yellow to Yellowish green liquid with a Fresh, Fruity, peely, kin (citrus) lemon flavour. Flavouring preparation(s), Natural flavouring substance(s). Natural flavouring in accordance with Regulation (EC) No 1334/20082008 >95% from named source. Recommended storage temperature chilled 2 – 10 °C. Shelf life 365 days.</p>	<p>Germany</p>	<p>Valeo Confectionary</p>

Flavouring (Orange) (RE0023)	<2	A blend of foodstuffs, flavouring substances and food additives. Dark Orange to orange colour liquid with a Fruity, Juicy, Fresh, Peely orange taste. Flavouring preparation(s), Natural flavouring substance(s). Natural orange flavouring in accordance with Regulation (EC) No 1334/2008 <95% from named source. Recommended storage temperature 10 – 30 °C. Shelf life 365 days.	Germany, Switzerland	Valeo Confectionary
Flavouring (Lime) (23114170)	<2	A blend of foodstuffs, flavouring substances and food additives. A Colourless to almost colourless liquid with a lime taste. Flavouring preparation(s). Natural lime flavouring in accordance with Regulation (EC) No 1334/2008 <95% from named source. Recommended storage temperature 10 – 30 °C. Shelf life 365 days.	Germany, Netherlands	Valeo Confectionary
Gum Arabic (RZ0053)	<2	A dried gummy exudate from the stems and branches of Acacia senegal (Linne) willdenow or of other related African species of Acacia (Fam. Leguminosae). An off-white powder. Recommended storage temperature 5 - 25 °C. Shelf life 1095 days.	UK, Burkina Faso, Chad, Eritrea, Mali, Martinique, Niger, Nigeria, Senegal, Sudan	Valeo Confectionary
Safflower and Spirulina (RC0103)	<2	A concentrate produced from edible plant material by traditional food processing and is considered a food ingredient with colouring properties. Glycerol (E 422), Carthamus concentrate (Safflower concentrate), Water , D-Trehalose (Cassava, potato) , Maltodextrin (corn), Spirulina concentrate (algae), Sugar (beet), Trisodium Citrate (Sugar cane, beet, corn and cassava), Citric acid (E330) (Sugar cane/beet). Recommended storage temperature 4 - 8 °C. Shelf life 183 days.	Belgium, Brazil, China, Denmark, Israel.	Valeo Confectionary
Glazing agent – Carnauba (RZ0088)	<2	Hi-oleic sunflower oil glaze, slightly yellow to yellow colour. Carnauba wax (E903), Alpha-tocopherol (E307), Ascorbyl Palmitate (E304i), Citric Acid (E330). Recommended storage temperature 5 - 25°C. Shelf life 365 days.	Germany, UK, Argentina, France, Germany, Netherlands, South Africa, United States, China, Brazil	Valeo Confectionary
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 Confectionary

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 Confectionary
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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)	1.3		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 – Gluten <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 (cm³)	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	22/07/22	VERSION	1	REVIEW DATE	July 2025
COMPLETED BY	Emma Evans				
COMMENTS/ AMENDS	NOT FOR SALE IN THE USA New SKU for PARR232 moved to R356 vegan recipe code 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.