


BRANDED PRODUCT SPECIFICATION

	BRAND	Bulk
	PRODUCT	Milk Chocolate Mini Eggs – 5 colour mix, speckled
	PACK FORMAT	4 x 3kg e
	SKU NO.	GLIST005
	MANUFACTURING SITE	Blackburn (BR0063)

PRODUCT NAME	Milk Chocolate Mini Eggs
LEGAL NAME	Milk chocolate coated in a candy shell
INGREDIENT DECLARATION (UK Format)	Milk Chocolate 70% (Sugar, Cocoa Butter, Skimmed MILK Powder, Cocoa Mass, Whey Powder (MILK), Lactose (MILK), Butter Oil (MILK), Emulsifier (SOYA Lecithin), Flavouring), Sugar, Glazing Agent (Gum Arabic), Rice Starch, Malt BARLEY Extract, Colours (Anthocyanins, Carotenes, Curcumin), Spirulina Concentrate. Milk chocolate contains Cocoa Solids 25% min, Milk Solids 14% min.

INGREDIENTS	% Range	Grade	Country(s) of Origin	Supplier
Milk Chocolate (RCHO149)	70	Milk chocolate. Consists of Sugar (beet/cane), Cocoa Butter, Skimmed MILK Powder (Bovine), Cocoa Mass, Whey Powder (MILK) (Bovine), Lactose (MILK) (Bovine), Butter Oil (MILK) (Bovine), Emulsifier (SOYA Lecithin E322), Natural Flavouring - vanilla. Cocoa Solids 26% min, Milk Solids 14.6% min, Milk Fat 3.7%, Total Fat: cocoa butter and milk fat 25% min. Recommended storage temperature 45 – 60 °C. Shelf life 28 days.	UK, Argentina, Austria, Belgium, Brazil, Bulgaria, Cameroon, Colombia, Comoros, Congo, Republic, Congo, Democratic Republic, Cote D'Ivoire, Croatia, Cyprus, Denmark, Dominican Republic, Ecuador, Estonia, Finland, France, Germany, Ghana, Greece, Hungary, Ireland, Italy, India, Latvia, Lithuania, Luxembourg, Madagascar, Maldives, Malta, Mauritius, Mozambique, Netherlands, Nigeria, Peru, Poland, Portugal, Reunion, Romania, Seychelles, Slovakia, Slovenia, Spain, Sri Lanka, Sweden, Zambia	Valeo Confectionery
Sugar (RS0015, RS0018)	25-30	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. RS0018 - Caster Sugar derived from beet and cane. E 220 Sulphur Dioxide <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 UK, France, Mauritius, Mozambique, Zambia	Valeo Confectionery

Gum Arabic (RMIS168, RZ0092)	<2	<p>RMIS168 – Gum Arabic E 414 Consists of Gum Arabic (exudate of acacia trees) and Sugar (beet/cane). Recommended storage temperature - ambient. Shelf life 730 days.</p> <p>RZ0092 - Gum Arabic E 414. A light cream coloured powder produced from drying the extrudate of acacia trees. Recommended storage temperature - ambient. Shelf life 1095 days.</p>	<p>Chad, Germany, Nigeria</p> <p>Chad, Nigeria</p>	Valeo Confectionery
Rice Starch (RC0133)	<2	<p>A white powder providing high tinctorial strength due to especially selected starches and maltodextrins. Consists of Starch (rice), Maltodextrin and Sunflower Lecithin E 322. Sulphites. Recommended storage temperature 5 - 25 °C. Shelf life 730 days.</p>	Belgium, Germany, United States	Valeo Confectionery
Malt Extract (RC0132)	<2	<p>Malt Extract (contains Barley) or Barley Malt Extract. Contains demineralised water and malt extract. The roasted malt extract gluten <20ppm in accordance with Regulation (EU) No 1169/2011 (Annex II). Recommended storage temperature 5 – 15 °C. Shelf life 270 days.</p>	UK	Valeo Confectionery
Colours – Anthocyanins (RC0016)	<2	<p>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.</p>	UK, China, France, Poland, Turkey, United Kingdom	Valeo Confectionery
Colours – Curcumin (RC0013)	<2	<p>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.</p>	China, Denmark, India, Israel	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) , Alpha tocopherol (E 307 - synthetic) , Ascorbic acid (E 300 - synthetic), Potassium sorbate (E 202 - synthetic). Recommended storage temperature 8 – 15 °C. Shelf life 365 days.	Belgium, China, Denmark, Germany, Japan, Malaysia, United States	Valeo Confectionery
Spirulina Concentrate (RC0125)	<2	Spirulina Concentrate OR Spirulina Extract. Consists of Invert sugar (beet), Water, D-Trehalose (cassava, potato), Spirulina Concentrate (Arthrospira plantensis), trisodium Citrate (E 331 – corn, cassava, sugar). Recommended storage temperature 4 - 8 °C. Shelf life 365 days.	China, Denmark, Japan	Valeo Confectionery
Non-declarable processing aid - Release Agent (RMIS113)	<2	Non-declarable processing aid consists of ethanol and glycerine. Recommended storage temperature 5 – 25 °C. Shelf life 365 days.	UK, Belgium, France, Germany	Valeo Confectionery

NUTRITION (Typical values as supplied)	Per 100g	Per serving		Per 100g	Per serving
Energy (kJ)	2006		Carbohydrate (g)	74.3	
Energy (kcal)	477		Of which sugars (g)	72.9	
Fat (g)	18.3		Of which starch (g)		
Of which saturates (g)	11.1		Fibre (AOAC) (g)	1.5	
Of which monounsaturates (g)			Protein (g)	3.9	
Of which polyunsaturates (g)			Sodium (g)		
Of which trans- fatty acids (g)			Salt equivalent (g)	0.21	
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	Yes	-	
Gluten	Yes	-	Contains Malt barley < 20ppm gluten
Soya	Yes	-	Soya Lecithin
Peanuts	No	Yes	Peanuts handled on-site
Nuts	No	Yes	Brazil Nuts and Almonds handled on-site
Sesame	No	No	
Lupin	No	No	
Milk	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	Milk in chocolate
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	No	
Artificial flavourings	No	
Artificial sweeteners	No	
Maize products	Yes	Maize derivatives in colours
Cocoa	Yes	In chocolate
Coconut	No	
Palm Oil	No	
Fruit products	No	
Seed products	No	
Alcohol	Yes	Release agent – ethanol is vapourised on production and not present in the 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	<ul style="list-style-type: none"> Choking Warning: Not suitable for children under 36 months Products are coloured to a specified target with light and dark tolerances accepted, consequently some shade difference can be expected. Natural/nature identical colours are prone to fading when exposed to light and heat. Due to the method of application, a variation in speckling is to be expected.

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)		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	4	Case dimensions (l,w,h) (mm)	315	245	245
Net case weight (kg)	12	Case Volume (cm³)	19602.5		

Gross case weight (kg)	13.2	Layers per Pallet	5		
Cases per layer	15	Cases per pallet	75		
		Pallet dimensions (l,w,h) (mm)	1200	800	1435

Pack barcode	Case barcode	Shipper barcode (if applicable)
5015027121657	05015027121664	

PACKAGING	Material	Weight		Material	Weight	Recyclable
Bag	Clear bulk bag – 12 clear PET / 50 Clear PE	1.0 g	Bag Label	Self-adhesive paper	0.79 g	
Case	Generic Brown Case – EB125TT	295 g	Outer Label	Self-adhesive paper	0.79 g	

DATE	15/05/2024	VERSION	2	REVIEW DATE	May 2027
COMPLETED BY	Emma Evans				
COMMENTS/ AMENDS	NOT FOR SALE IN THE USA AN5644 – Change of Carotene colour Meursing Code 7143 Commodity Code 1806905000				

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.