

Leman Cake Decorations www.leman.be

Avenue du Haureu 2 tel. +32 (0)56 72 80 74 7700 Moeskroen Belgium e-mail: info@leman.be



Productspecification

Pumpkin 3D

General information			
Group name:	Confectionery		
Intrastat number:	17049051		
Article number:	13329		

Ingredients			
	<u>%</u>	<u>origin</u>	<u>source</u>
sugar (cane + beet)	62,7	EU, MU, MZ, ZM, CO, AR, BR, IN, RE	beet, cane
ALMONDS	27,1	ES, US, AU	almond
glucose syrup (wheat)	4,1	EU	wheat
stabiliser: E422	4,1	EU	colza
stabiliser: E420(i)	1,0	EU	maize
colour: E161b	< 1	EU	synthetic (natural origin)
colour: E120	< 1	DE, PE	Dactylopius coccus Costa
colour: E172	< 1	TH, EU	mineral
1			

* AZO: May have a negative effect on the activity and attention of children

issued by: Eveline Callewaert function: quality manager

page: 1 / 4 date: 18/10/2019

Allergens		
gluten	-	(definitions following EC directives 2003/89/EC and 2006/142/EC)
shellfish	-	+: contains as ingredient
egg	-	-: free from
fish	-	?: may contain traces or unknown
peanut	-	
soya	-	
milk	-	
nut	+	
celery	-	
mustard	-	
sesame	-	
SO2	-	
lupin	-	
molluscs	-	

Nutritional value table	(per 100g)
Energy	425 kca
Energy	1778 kJ
Carbohydrate	72,5 g
Carb. Of which sugars	65,8 g
Protein	5,3 g
Fat	13 g
saturated fat	1 g
Salt	0,01 g

Physical parameters		
Moisture:	Max. 1%	Dry matter: Max. 90,76%
		Aw-value: Max. 0,73

Chemical parameters			
<u>Parameter</u>	<u>Value</u>	<u>Bias</u>	
Aflatoxines B1 + B2 + G1 + G2	Max. 4 ppb		
Aflatoxines B1	Max. 2 ppb		

issued by: Eveline Callewaert function: quality manager

page: 2 / 4 date: 18/10/2019

Microbiological parameters

Max. value Method

 Salmonella:
 0/25g
 AFNOR BRD 07/11-12/05

 Listeria:
 0/25g
 AFNOR BRD 07/4 - 08/98

Organoleptic parameters

Taste: Typical taste for marzipan
Odour: Typical taste for marzipan

Physical control

Metaldetection: Fe:1,5mm; Non-Fe:2,0mm; SS:2,5mm

Shelflife and storage

Shelflife: 48 months

Storage: 12-20°C no fluctuation, dry (< 65% RH), free from sunlight and foreign odours

Packaging

 Units/box:
 42

 Box/outer:
 0

 Box/Pallet:
 0

 Net weight (±):
 336 g

 Gross weight (±):
 500 g

<u>Packaging</u> Material **Direct Contact** Weight **Dimensions** Transparent bag PΡ 18,06 g 10,8 x 7,4 x 0 cm yes Tray PET 38 g 29 x 24 x 4,5 cm yes Вох 105 g 29,7 x 24 x 5 cm cardboard with window PET no

Additional Information

Halal Not suitable
Kosher Not suitable
UTZ NA
RSPO NA
Vegetarian Not suitable

Vegetarian Not suitable
Vegan Not suitable

issued by: Eveline Callewaert function: quality manager

page: 3 / 4 date: 18/10/2019

Certificates

BRC certificate

We, Leman Cake Decorations, hereby declare that we are BRC certified since 2010.

Self checking certificate FASFC (FAVV-AFSCA)

We, Leman Cake Decorations, hereby declare that we are certificated for G022 and G039.

Statements

GMO-statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, herewith declare that this product does not contain any GMO ingredients or additives, according the EC Directive 1829/2003 & 1830/2003. Therefore the product must not be labeled as being of

Ionizing radiation statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, herewith declare that this product and its ingredients are not submitted to ionizing radiation energy.

Contamination statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, herewith declare that this product is in accordance with the European legislation concerning pesticides (396/2005), concerning heavy metals (1881/2006) and concerning dioxins and PCB (1259/2011).

Nano-materials statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, herewith declare that this product does not contain intentionally produced nano-materials or is not produced with nano-technology. The products are in compliance with regulation 1169/2011.

Packaging statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, hereby declare that the packaging of this product is in accordance with the European legislation 1935/2004 an 10/2011.

Food additives statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, hereby declare that the food additives used in this product are in compliance with the European legislation 1333/2008.

Natural vanilla flavour statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, hereby declare that the natural vanilla flavour used in this product is in compliance with the European legislation 1334/2008.

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, hereby declare that this product does not contain bisphenol A.

Soy lecithin statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, hereby declare that the soy lecithin used in this product is IP.

issued by: Eveline Callewaert page: 4 / 4 date: 18/10/2019 function: quality manager