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Productspecification

Saint Nicolas and Bl Peter head 3 cm

General information

Group name:	Confectionery
Intrastat number:	17049051
Article number:	36711

Ingredients

	<u>%</u>	<u>origin</u>	<u>source</u>
sugar (cane + beet)	59,6	EU, MU, MZ, ZM, CO, AR, BR, IN, RE	cane or beet
ALMONDS	25,7	ES, US, AU	almond
sugar	4,9	TH	cane
glucose syrup	3,9	EU	wheat
stabiliser: E422	3,9	EU	colza
stabiliser: E420(i)	< 1	EU	maize
colour: E172	< 1	TH, EU	mineral
colour: E161b	< 1	EU	synthetic (natural origin)
colour: E120	< 1	DE, PE	Dactylopius coccus Costa
colour: E133	< 1	US	synthetic
colour: E153	< 1	EU	vegetable carbon
safflower-extract	< 1	CN	safflower (Carthamus Tinctorius)
colour: E163	< 1	DK	red cabbage
colour: E171	< 1	IT	mineral
egg white powder	< 1	DK	chicken egg
water	< 1	/	/
stabiliser: E336	< 1	IT	grapes
thickener: E414	< 1	DE	acacia tree
flavour: vanilla (natural)	< 1	FR, AU, PG, ID, KM, BR, IN	vanilla beans

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

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	423	kcal
Energy	1773	kJ
Carbohydrate	73,7	g
Carb. Of which sugars	67,4	g
Protein	5,1	g
Fat	12,3	g
saturated fat	0,9	g
Salt	0,01	g

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

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

Microbiological parameters		
	<u>Max. value</u>	<u>Method</u>
Salmonella:	0/25g	ISO 6579
Listeria:	0/25g	AFNOR BRD 07/4 - 08/98

Organoleptic parameters	
Taste:	Typical taste for marzipan and sugar
Odour:	Typical odour for marzipan and sugar

Physical control	
Metal detection:	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 (±):	483 g			
Gross weight (±):	600 g			
<u>Packaging</u>	<u>Material</u>	<u>Direct Contact</u>	<u>Weight</u>	<u>Dimensions</u>
Transparent bag	PP	yes	18,06 g	10,8 x 7,4 x 0 cm
Tray	PET	yes	38 g	29 x 24 x 4,5 cm
Box	cardboard with window PET	no	105 g	29,7 x 24 x 5 cm
Box	cardboard	no	1200 g	50,5 x 34 x 57,5 cm

Additional Information	
Halal	Not suitable
Kosher	Not suitable
UTZ	NA
RSPO	NA
Vegetarian	Not suitable
Vegan	Not suitable

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 GMO origin.

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.

Bisphenol statement

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.