Raw Material Specification

Section 1 Ingredient Name

Assorted 8 Coloured Sugar Strands SG - standard 4 x 3kg

Section 2 Product Code

C0124

Barcode : Outer 05025715010200. Inner 5025715500367

Section 3 Supplier Contact Details

Supplier Name & Address	James AS Finlay Ltd. 29 Maghaberry Road, Moira, Craigavon, BT67 0JF		
Telephone Number	028 9261 1300		
Fax Number	028 9261 1970		
Technical Contact	Mary-Claire Canavan	Position	Technical Manager
Email Address	maryclaire@finlayfoods.com		
UK Tariff code	17049061		

Section 4 Certification Details

Finlay's Food is certified to BRC Global Standard for Food Safety

RSPO Supply Chain registration number **BMT-RSPO-000887.**

RFA Membership number RA_00079002202

Section 5 Country of Origin

Northern Ireland

Section 6 Declaration of Ingredients

Legal Name of Ingredient	Assorted 8 Coloured Sugar Strands
Product Photograph	
Ingredient Listing (allergens highlighted)	Icing Sugar (sugar, starch), Maize Starch, Un hydrogenated Vegetable Fat (Palm), Water, Emulsifier (Rapeseed Lecithin), Glaze [Glazing Agents- Shellac E904 (Acacia Gum, Sugar)], Colours (E129, E102, E132, E110, E122, E124,E151).

Section 7 Organoleptic Standards

Description of Product / Intended Use	An edible decoration consisting of free flowing, coloured, sausage shaped strands.
Appearance	A mix of Red, Blue, Mauve, Green, Yellow, White, Pink and Orange coloured sugar strands.
Flavour	Sweet. Sugary
Odour	Neutral. No off odours or taints
Texture	Free flowing strands. Strands have a crunchy bite with a soft centre
Other e.g. particle size	Length : 95% between 2 - 10mm. Diameter : 1.3mm +/- 0.2mm Density : 750gm / ltr +/- 30gm

Section 8 Ingredient Composition

Ingredient	% at mixing bowl	Country of Manufacture
Icing Sugar	50-60	Germany, Denmark, UK
Maize Starch	20-25	France, Italy, Spain, Germany
Un-Hydrogenated Vegetable Fat	15-20	The Netherlands
Water	<4	Northern Ireland
Rapeseed Lecithin (E322)	<2	UK
Colour E129	<1	UK
Colour E102	<1	UK
Colour E132	<1	UK
Colour E110	<1	UK
Colour E122	<1	UK
Colour E124	<1	UK
Colour E151	<1	UK
Glazing Agent E414	<1	Africa, France
Glazing Agent- Shellac E904	<1	India, UK, France, Indonesia, Malyasia, Philiphines and Brazil
Glazing Agent Sugar	<1	Germany, Denmark, UK

Section 9 Breakdown of Compound Ingredients

Compound Ingredient	Components	Source	Amount in Ingredient	Country of Origin
Icing Sugar	Sugar	Beet	97 -98%	Germany, UK
	Starch	Potato, Corn	2 - 3%	Denmark, France
Maize Starch	n/a	Maize	100%	France, Spain, Italy, The Netherlands, Germany
Un-Hydrogenated Vegetable Fat	Palm Oil	Palm	75-85%	Malaysia, Indonesia, Papua New Guinea, Colombia, Guatemala, Costa Rica, Honduras, Peru, Ecuador
	Palm Kernel	Palm	15-25%	Malaysia, Indonesia, Papua New Guinea, Colombia, Guatemala, Costa Rica, Honduras, Peru, Ecuador
	Sunflower Lecithin	Sunflower	<1	Argentina, Russia, Spain
Water	n/a	potable mains	100%	Northern Ireland
Rapeseed Lecithin	n/a	Rapeseed	100%	Poland, Hungary, France, Spain, The Netherlands, Austria, Germany, Italy
Colour E129	Allura Red	Synthetic	100%	India
Colour E102	Tartrazine	Synthetic	100%	India
Colour E132	Indigo Carmine	Synthetic	100%	India
Colour E110	Sunset Yellow	Synthetic	100%	India
Colour E122	Carmoisine	Synthetic	100%	India
Colour E124	Ponceau 4R	Synthetic	100%	India
Colour E151	Brilliant Black	Synthetic	100.00%	India
Glazing Agent - Sugar	n/a	Beet	100%	Germany, Denmark, UK
Glazing Agent - Acacia Gum	n/a	Vegetable - Acacia species	100%	Africa, France
Glazing Agent - Shellac E904	Shellac	Kerrica Lacca (animal)	30-45%	India
	Vegetable Oil	Palm	5-15%	Indonesia, Malyasia, Philiphines and Brazil
	Ethanol	Sugar Beet, Sugar Cane	60-70%	Uk, France

Section 10 Nutritional Information

Nutrient	Value / 100g	Analysis / Calculation
Energy (kJ)	1990	Calculation
Energy (kCal)	469	Calculation
Protein	0.1	Calculation
Total Carbohydrate (g)	79.97	Calculation
Of which sugars (g)	79.97	Calculation
Total Fat (g)	17.25	Calculation
Of which saturates (g)	14.34	Calculation
Of which monosaturates (g)	<1	
Of which polyunsaturates (g)	<1	
Dietary Fibre (g)		
Moisture (g)	3%	
Sodium (g)		

Section 11 Allergen Information

	Contains YES / NO	If Yes, please state the source
Added Colours	Yes	*Tartrazine, *Sunset Yellow, *Carmoisine, *Ponceau 4R, *Allura Red, Indigo Carmine, Brilliant Black
Colours - natural	N	
Colours - nature identical	N	
Colours - artificial	Yes	*Tartrazine, *Sunset Yellow, *Carmoisine, *Ponceau 4R, *Allura Red, Indigo Carmine, Brilliant Black
Azo and coal tar dyes	Yes	*Tartrazine, *Sunset Yellow, *Carmoisine, *Ponceau 4R, *Allura Red, Indigo Carmine, Brilliant Black
Added Flavours	N	
Artificial Flavours	N	
Natural Flavours	N	
Glutamates	N	
Monosodium glutamate (MSG)	N	
Added preservatives	N	
Benzoates	N	
Sulphur dioxide at concentrations of more than	N	
Sulphites	N	
Stabilisers	N	
Salt substitute potassium chloride	N	
Added Sugar	Yes	Icing Sugar, Granulated Sugar, Ethanol
Artificial Sweeteners (polyols)	N	
Aspartame	N	
A source of phenylalanine	N	
BHA / BHT	N	
Milk, lactose, milk products and derivatives	N	
Egg and egg derivatives	N	
Other Dairy products	N	
Animal fats and derivatives	N	
Meat / Meat Products	N	
Other Animal Products	Yes	Shellac
Fish and fish products (excluding shellfish)	N	
Shellfish	N	
Crustaceans	N	
Molluscs	N	
Raw materials derived from animals fed on genetically modified animal feeds	N	
Gelatine	N	
Barley and barley derivatives	N	
Maize / corn and derivatives	Yes	Maize Starch
Soya and soya derivatives	N	
Oats and oat derivatives	N	
Rye and rye derivatives	N	
Wheat and wheat derivatives	N	

Section 11 Allergen Information cont.'

	Contains YES / NO	If Yes, please state the source
Spelt and spelt derivatives	N	
Kamut and kamut derivatives	N	
Gluten	N	
Lupin	N	
Yeast and yeast derivatives	N	
Vegetables and vegetable derivatives (excluding oil)	Yes	Potato / corn starch in icing sugar; Acacia species in gum; beet in sugar.
Hydrolysed Vegetable Protein HVP	N	
Fruit and fruit derivatives	N	
Peanuts and derivatives (excluding oil)	N	
Unrefined peanut / groundnut oil	N	
Refined peanut / groundnut oil	N	
Nuts & derivatives (excluding oil) other than peanut	N	
Nut oils - other than peanut	N	
Pine nuts / pine kernels	N	
Seeds and seed derivatives	N	
Unrefined seed oil	N	
Refined seed oil	Yes	Rapeseed Lecithin, Sunflower oil in fat
Palm & palm derivatives	Yes	Vegetable fat, Shellac
Sesame Seeds and derivatives	N	
Poppy seeds	N	
Celery and derivatives	N	
Mustard and derivatives	N	
Coconut	N	
Caffeine	N	
Garlic	N	
Kiwi	N	
Possible sources of histamine	N	
Additives	Y	Rapeseed Lecithin (E322) Acacia Gum (E414) Quantum satis; Group III colours with combined ML 500mg/kg E102 Tartrazine, E122 Carmoisine, E129 Allura Red, E132 Indigo Carmine, E151 Brilliant Black. E110 Sunset Yellow ML 35mg/kg, E124 Ponceau 4R ML 55mg/kg. Shellac E904 *Quantum satis* , used as a glazing agent only.

Section 12 Mandatory Allergens

	Present in Product	Used on the line	Used in Factory (Separate Unit)	Held in Warehouse
Cereals Containing Gluten *	No	No	Yes	Yes
Crustaceans	No	No	No	No
Fish	No	No	No	No
Egg	No	No	Yes	Yes
Peanuts	No	No	No	Yes
Soya	No	No	Yes	Yes
Milk	No	No	Yes	Yes
Tree Nuts **	No	No	No	Yes
Celery	No	No	No	No
Mustard	No	No	No	No
Sesame Seeds	No	No	No	Yes
Sulphites >10mg/kg	No	No	Yes	Yes
Molluscs	No	No	No	No
Lupin	No	No	No	No

* Wheat, Rye, Barley, oats, Spelt, Kamut or their hybridised strains

** Almond, Brazil, Cashew, Hazelnut, Macadamia Nut, Pecan, Pistachio, Walnut

Section 13 Suitability Information

Suitable For	Yes / No	If no, please state reason
Ovo-Lacto Vegetarians	No	Shellac
Vegans	No	Shellac
Diabetics	No	Sugar
Coeliacs	Yes	
Lactose Intolerant	Yes	
Nut Allergies	Yes	
Kosher	No	Not certified
Halal	No	Not certified
* E129, E104, E110, E122, E124		E129, E102, E110, E122, E124 : may have an adverse effect on activity and attention in children

Section 14 Physical Analysis / Chemical Analysis

Analysis	Target	Limit	Method	Frequency
Length	2-10mm	2-10mm	Vernier/Visual	Random/ Per Batch
Colour	Even	No marble effect	Visual	Per Batch
Shine	Glossy	Glossy	Visual	Per Batch
Water Activity	0.611			

Section 15 Microbial Analysis

Analysis	Target	Limit	Method	Frequency
Aerobic Colony Count	<10,000 cfu/g	25,000 cfu/g	SP048 based on ISO 4833:2013	Annual
Presumptive Coliforms	<10 cfu/g	10 cfu/g	SP035 Based on ISO 4832 (2006)	Annual
Yeast	<100 cfu /g	500 cfu /g	SP133 based on ISO 21527-2 (2008)	Annual
Mould	<100 cfu /g	500 cfu /g	SP133 based on ISO 21527-2 (2008)	Annual
Staph Aureus	<20 cfu/g	100 cfu /g	SP036 based on ISO 6888-1 (1999)	Annual
Salmonella	Absent in 25g	Absent in 25g	SP102 based on Solus ELISA kit	Annual
E Coli	<10cfu/g	10 cfu/g	SP049 based on ISO 16649-2 (2001)	Annual
Lab Name & Accreditation		ALS (INAB 166T) and Beechwood (UKAS 1724)		

Section 16 Shelf Life & Storage Conditions

Shelf Life from Manufacture	18 months
Storage Conditions	Clean, dry and well ventilated. Ambient temperature. Store away from direct sunlight and odorous material
Delivery Temperature / Conditions	Ambient at <20˚c
Shelf life on Delivery	Min 75% from date of production
Shelf Life on Opening	Stable to end of shelf life if pack is re-sealed and stored as stated.
Storage Conditions Once Opened	Cool dry ambient (as per storage conditions). Re-seal bag and avoid fluctuations in temperature and humidity <20˚c

Section 17 Weight Control

Description of Packaging Unit	Gusseted Polythene Bag
Minimum or Average Weight Control	Minimum
Drained Weight	n/a

Section 18 Packaging Information

	Primary	Secondary	Tertiary
Packaging Type	Clear Polythene Bag	Corrugated cardboard box	Pallet
Material Type	Polythene	Cardboard	Wood
Dimensions	307mm x 406mm x 660mm	240mm x 195mm x 150mm	1200mm x 1000mm
Weight	17 grams	148grams	26.5kg
Method of Closure	n/a	Tape (clear)	pallet wrap
Batch Coding Information	P Code = Y + DDD + Batch No. DDD based on Julian Code e.g. P 9001 2019 1st Jan		
Does packaging conform to all current legislation?	Yes		

Section 19 Palletisation

Units per layer	10
Layers per pallet	7
Total per pallet	70

Section 20 Details of Manufacture

Addition of dry ingredients into hopper and mixer with liquid ingredients and colour (where applicable). The blended mix is passed through an extruder to form individual strands, released and misted with food grade nitrogen gas to firm. Strands are transferred to polishing pans for tumbling and glazing. Glazed strands are sized sieved and packed. Finished packs are labelled, metal detected and palletised. Where applicable coloured strands can be transferred for further vermicelli / sugar strand mixing. Product is despatched.

Section 21 Foreign Body Control

Test	Standard	Tolerance	Frequency	Action if out of Spec
Metal Detection - Vermicelli Production Vertical Drop	3mm Fe, 4.0mm NF, 5mm SS	0	Every 1 hour	Hold product since last pass test. Inform Technical Manager
Metal Detection - Vermicelli Production Belt Stop	3mm Fe, 4.0mm NF, 5mm SS	0	Every 1 hour	Hold product since last pass test. Inform Technical Manager
Metal Detection - Vermicelli Packing Vertical Drop	3mm Fe, 4.0mm NF, 5mm SS	0	Every 1 hour	Hold product since last pass test. Inform Technical Manager
Metal Detection - Vermicelli Packing Belt Stop	3mm Fe, 4.0mm NF, 5mm SS	0	Every 1 hour	Hold product since last pass test. Inform Technical Manager
Sieving	Sizing sieve - 2460micron (standard) and 3250 micron (jumbo)	0	Per Batch	Out sized or oversized pieces are removed from the process line.
Glass / Hard Plastic	No foreign body contamination	0	Daily check and Monthly Inspection	In case of breakage inform quality department. Risk assessment completed and damage recorded. Product is held if contamination is suspected. Follow glass breakage procedure.
Other - Magnet	Magnets located throughout process	0	3 times per production run	Hold product since last pass test. Inform Technical Manager. Retain metal contaminant for investigation

Section 22 GM Information

1. Does the product or any of its ingredients contain any genetically modified material?	No
* Identify those ingredients which contain such material	
2. Is the product or any of its ingredients significantly changes as a consequence of use of genetic modification?	No
* Identify those ingredients which contain such material	
3. Is the product or any of its ingredients produced from, but not containing, any genetically modified material?	No
* Identify those ingredients which contain such material	
4. Have genetically modified organisms been used as processing aids or additives or to produce processing aids or additives used in connection with the production of the food or any of its ingredients?	No
* Identify those ingredients which contain such material	
5. Have genetically modified organisms been used as processing aids or additives or, but where such genetically modified organisms are not present in the processing aid use din connection with the production of food or any of its ingredients?	No
* Identify those ingredients which contain such material	

Section 23 Warranty

The Food stuff, packaging and label (as appropriate) conform to all relevant UK and EU legal requirements at the time of supply.
The specification will not be altered without prior written approval.
The product is prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of good manufacturing practice. The manufacture of this raw material conforms to all relevant UK and EU legal requirements at the time of supply.
The product has not been treated by irradiation.
Materials shall be transported in clean vehicles, suitable for transportation of food. They shall be free from infestation and contamination and provide the appropriate conditions of temperature.

Section 24 Specification Amendment History

Issue Number	Issue Date	Amendment
6	14/08/2018	Updated information
7	24/05/2019	Change from MB fat to SG fat
8	19/05/2019	Product Image and additive section added.
9	01.07.2021	Update to COM and COO for rapeseed lecithin and shellac. Sizing sieve changed from 2000mic to 2460mic. Addition of Beechwood as testing lab
10	13.04.2023	Update to Technical manager, Rainforest allaince and removal of shellac and replaced with Maize Proetin.
11	08.03.2024	Removal of maize protein and replaced with shellac
12	16.05.2024	Updated Picture

Section 25 Supplier Authorisation

Completed by (print name)	Karen Finlay
Signature	Karen Finlay
Position	NPD Manager
On behalf of	James AS Finlay Ltd
Date	16/05/2024