

Approval	BRCGS Food Safety Management System	
DSN		
Management Representative	Finished Product Specification	

FINISHED PRODUCT SPECIFICATION

Product/Ingredient name	Butterflies
Product code/s	EA24EDP001
Product weight	24.3g

Manufactured in	South Africa
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Product Description	Hand crafted sugar confectionery shaped into Butterflies
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Ingredient	Percentage	Function	Source Plant / Animal	Country of origin
Icing Sugar	79.66	Sweetener	Plant	SouthAfrica
Water	12.11	Binder	Municipality	SouthAfrica
Glucose	5.13	Humectant	Plant	Netherlands
Carboxy methyl cellulose (E466)	2.44	Thickener	Plant	China
Agar (E406)	0.19	Thickener	Plant	India
Glycerine (E422)	0.19	Humectant	Plant	Malaysia, Indonesia
Salt	0.14	Taste	Mined	UK
Vanilla – Flavouring substances–121-33-5	0.11	Flavour	Plant	South Africa
Vegetable fat (Palm Fat)	0.02	Soften Texture	Plant - Palm	Malaysia, Indonesia
Colour (E133)	0.006	Colour	Synthetic	USA
Colour (E124)	0.004	Colour	Synthetic	Mexico
Colour (E102)	0.002	Colour	Synthetic	USA
Colour (E122)	0.002	Colour	Synthetic	Mexico
Colour (E129)	0.0007	Colour	Synthetic	USA

Legal notice: Additional information

E129 – Approx. 7ppm
 E102 – Approx. 20ppm
 E133 – Approx. 60ppm
 E124 - Approx. 40ppm
 E122 – Approx. 20ppm
 E124, E102, E122 and E129 May Have An Adverse Effect On The Activity And Attention In Children

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FOOD ALLERGEN INFORMATION				
ALLERGEN	PRESENT IN PRODUCT	PRESENT ON SAME PRODUCTION LINE	MAY CONTAIN DUE TO SUPPLIERS	SOURCE AND CONTROL MEASURES
cereals containing gluten (E.g. wheat, rye, barley, oats, spelt)	No	No	Yes	ALLERGEN CONTROL PROGRAM IN PLACE
crustaceans	No	No	No	
eggs	No	No	Yes	ALLERGEN CONTROL PROGRAM IN PLACE
fish	No	No	No	
peanuts	No	No	Yes	ALLERGEN CONTROL PROGRAM IN PLACE
soybeans	No	No	Yes	ALLERGEN CONTROL PROGRAM IN PLACE
milk	No	No	Yes	ALLERGEN CONTROL PROGRAM IN PLACE
tree nuts (E.g. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts)	No	No	Yes	ALLERGEN CONTROL PROGRAM IN PLACE
celery	No	No	No	
mustard	No	No	No	
sesame seeds	No	No	No	
Sulphur dioxide and sulphites when final product is >10mg/kg or 10mg/ litre	No	No	Yes	ALLERGEN CONTROL PROGRAM IN PLACE – less than 10ppm
lupin	No	No	No	
molluscs	No	No	No	

DISCLAIMER
Product is fragile: Handle with care May Contain Wheat, Barley, Gluten, Egg, Peanuts, Soya, Milk, Tree nuts and Sulphites. There are no allergens onsite. Allergen Control Program in place. Attention: Although edible, these decorations maybe hard. Please take care if eating.

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PHYSICAL/CHEMICAL PROPERTIES

pH	5-5.99
Moisture	< 2%

PRODUCT SHELF LIFE AND BATCH CODING

Storage and conditions	Store in a cool, dry place, away from heat and direct sunlight at 25°C.
Distribution conditions	Store in a cool, dry place, away from heat and direct sunlight at 25°C.
Shelf life of product unopened	24 months
Batch coding/traceability	Traceability information found on packaging.

TREATMENT & PROCESSING

Mixing Ingredients– Shaping / Molding - Drying

QUALITY STANDARDS

Taste	Sweet
Odour:	Sweet

PACKAGING DETAILS

All primary packaging complies with EU regulations with regards to food contact materials.

NUTRITION INFORMATION

ENERGY	1700Kj/406kcal
FAT	2.4g
OF WHICH SATURATES	2.2g
CARBOHYDRATES	94g
OF WHICH SUGARS	85g
PROTEIN	0.5g
Salt	0.55g

FOOD SAFETY INFORMATION

BRC certified	
Kosher certification on request	
Vegetarian Suitable	Yes
Vegan Suitable	Yes
Halaal Suitable	Yes

Micro specifications

TPC	<1000000cfu/g
Coliforms	<10cfu/g
E.coli	Absent
Mould	<35cfu/g
Yeast	<35cfu/g
Staphylococcus aureus	<10cfu/g
Enterobacteraceae	<10cfu/g
Salmonella	Absent

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Approved By:	QA Officer <i>D. S. Nandoo</i> <i>Daudoo</i>
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