



## Leman Cake Decorations

Avenue du Haureu 2  
7700 Moeskroen  
Belgium

[www.leman.be](http://www.leman.be)

tel. +32 (0)56 72 80 74

fax. +32 (0)56 74 51 40

e-mail: [info@leman.be](mailto:info@leman.be)



## Productspecification

### Bag ass. 4x2,5cm

#### General information

Group name:	Confectionery
Intrastat number:	17049051
Article number:	68320

#### Ingredients

	%	origin	source
sugar (beet/cane)	60,2	EU, MU, MZ, ZM, CO, AR, BR, IN, RE	beet, cane
ALMONDS	26,0	ES, US, AU	almond
glucose syrup (WHEAT)	3,9	EU	wheat
stabiliser: E422	3,9	EU	colza
sugar (cane)	3,9	TH	cane
stabiliser: E420(i)	< 1	EU	maize
colour: E172	< 1	TH, EU	mineral
safflower extract	< 1	CN	safflower (Carthamus Tinctorius)
colour: E161b	< 1	EU	synthetic (natural origin)
colour: E120	< 1	DE, PE	Dactylopius coccus Costa
colour: E133	< 1	US	synthetic
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
natural flavour: vanilla	< 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		422 kcal
Energy		1766 kJ
Carbohydrate		73,1 g
Carb. Of which sugars		66,6 g
Protein		5,2 g
Fat		12,5 g
saturated fat		1 g
Salt		0,01 g

Physical parameters		
Moisture:	NA	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	

### Microbiological parameters

	<u>Max. value</u>	<u>Method</u>
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 and sugar
Odour:	Typical odour for marzipan and sugar

### Physical control

Metal detection:	Fe:1,5mm; non-Fe: 2,0mm; SS: 2,5mm
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### 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 (±):	470 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

### 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 and Gidavi, hereby declare that we are BRC certified.

### **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.