




PRODUCT SPECIFICATION

1) GENERAL PRODUCT INFORMATION

Brand:	Mr Stanley's	
Name of the food:	14g 18pcs Festive tippie candy canes	
Product description:	14g 18pcs Assorted gin, whisky and mulled wine flavour candy canes.	
Product declared weight (metric and imperial):	14g*18pcs=252g	
E mark:	No	
Country of origin:	China	
For GCC use only:	Product picture:	
	GCC Code	XSTAN003
	F-Code	FXSTAN003
	Barcode	5027306047381

2) SPECIFICATION AMENDMENTS RECORD (For GCC use only):

Issue number	Reason for issue	Date of issue
1	Creation of the spec	14.04.2020

3) SUPPLIER DETAILS

Supplier name:	Quanzhou Quanwang Food Co.,Ltd.
Address:	Zhenbei Industrial District,Luoyang Town, Taiwanese Investment Zone,Quanzhou,Fujian,China
Telephone number / Fax	86-595-28229896
Technical contact name:	Mr. Long Chaolong
Phone number:	86-595-28229896
E-mail:	quanwang@qwsweets.com
Commercial contact name:	Ms. Aileen Wu
Phone number:	86-595-28229896
E-mail:	quanwang@qwsweets.com
Manufacturing site name: (when different from supplier site)	
Address:	

Document name	Version number	Prepared by:	Approved by:	Issue date:
Specification template January 2018	2.0	Corinne Isherwood	Caroline Greene	10.01.2018

4) SHELF LIFE/ STORAGE CONDITIONS:

Please include temperatures and humidity level for storage.

Shelf life unopened:	24 months
Storage conditions unopened:	Store in a cool dry place
Shelf life once opened:	1 day
Storage conditions once opened:	Store in a cool dry place
How was the shelf life assessed? Please describe tests (microbiological, chemical, organoleptic, etc) and age of the product tested:	
Lab test	

5) PRODUCT CODING:

Batch code format:	3432-XXX
Position on packaging:	On the label of the box and top of the master case
Best before end format:	End of month/year
Position on packaging:	On the label of the box
Stickers or inkjet printing? Please specify location on pack.	Print directly on the box

6) MICROBIOLOGICAL STANDARD

TEST TYPE	FREQUENCY	ACCEPTABLE	ALERT RESULT	REJECT
n/a				

ALL products containing chocolate require micro standard info.

COCOA POWDER, EGG and COCONUT: micro standard must be present for USA/ Australia.

7) TOXINS

When relevant, and for ALL products containing nuts. E.g: aflatoxin, ochratoxin, etc

TEST TYPE	FREQUENCY	ACCEPTABLE	ALERT RESULT	REJECT

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8) INGREDIENTS/ COMPOUND INGREDIENTS INFORMATION:

INGREDIENTS: please detail the sub-ingredients in compound ingredients, 1 line per sub-ingredient.	% in final product/ % in Ingredients if sub-ingredients	Supplier names:	Country of origin:	Country of manufacture:	Source/ Comments: e.g animal/vegetal, Starch origin, vegetable oil origin, etc
Sugar	58.42	Guangzhong Company	China	China	
Glucose Syrup	38.95	Zhangzhou Mincheng Company	China	China	Corn origin
Water	2	Quanzhou Water supply General Company	China	China	
Citric Acid	0.3	Huadaxin Company	China	China	
Artificial Flavour (Gin, Elderflower, Whiskey, Lime, Rum, Orange)	0.3	Huadaxin Company (for Lime and orange)	China	China	
Natural Colours (E141, E160a, E163)	0.024	Huadaxin Company	India	India	
Coloring Food (concentrate of spirulina, apple)	0.006	Zhuhai Yafuxingyuan Food Company	The Netherlands	The Netherlands	
INGREDIENTS LABEL DECLARATION (as should appear on label):					
Sugar, Glucose Syrup, Water, Acidity Regulator: Citric Acid, Artificial Flavourings, Natural Colours: Copper Complexes of Chlorophylls, Carotenes, Anthocyanins; Coloring Food (concentrate of spirulina, apple). Contain corn origin. Not suitable for vegetarian. The supplier cannot confirm the flavours are vegetarian.					

9) ADDITIVES

E NUMBER and GRAS NUMBER	CHEMICAL NAME	NATURAL or ARTIFICIAL?	VEGETARIAN? Yes or no	FUNCTION IN FINAL PRODUCT
E141	Copper complexes of chlorophylls	Natural	Yes	Colour
E160a	Carotenes	Natural	Yes	Colour
E163	Anthocyanins	Natural	Yes	Colour

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10) ALLERGENS DATA

Please fill out the following table:

	Column I	Column II	Comments: (please specify ingredients, area where handled, etc)
	Present in the product: Yes/No	Handled in the factory ² : Yes/No	
Peanuts*	No	No	
Nuts*¹	No	No	
Sesame seeds*	No	No	
Fish*	No	No	
Crustaceans*	No	No	
Molluscs*	No	No	
Lupin*	No	No	
Milk, Lactose*	No	No	
Egg*	No	No	
Celery and Celeriac*	No	No	
Mustard*	No	No	
Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut, or hybridised strains)*	No	No	
Soya*	No	No	
Sulphur Dioxide and Sulphites > 10ppm (in finished product) *	No	No	

*And products thereof

¹ Almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, Macadamia or Queensland nuts² List all the allergens handled in the factory (and throughout supply chain) whether there is a risk of cross-contamination or not.**ALLERGENS CROSS-CONTAMINATION RISKS:**

For allergens marked yes in column II: based on your allergens risk assessment, please specify which allergen(s) should be declared on the label as cross-contamination risk?
N/A
If an allergen handled in the factory does not need to be declared as a cross-contamination risk, please explain succinctly why (for ex, through allergen risk assessment):
N/A

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11) PRODUCT/ INGREDIENTS INFORMATION

Please fill out the table below for all the products containing the following ingredients. Mark as N/A when non-applicable.

EGG	Please confirm it has been pasteurised (or equivalent heat treatment):
	NO
	Please state heat treatment parameters:
	NO
	Please specify if powdered, frozen or liquid egg:
	NO
	What type of hens are they from (caged, free-range, colonies, etc)?
NO	
EDIBLE OIL	What is the source? Palm, Rapeseed, etc.
	NO
	Please state any process that has modified its fatty acid content (e.g hydrogenation):
	NO
	If Palm oil is used, is it RSPO certified or equivalent? Please attached certificate.
NO	
CREAM	Please state fat content of the cream used as a % (must not be < 35% for Australia):
	NO
BUTTER	Please state fat content (must not be <80% milk fat for Australia):
	NO
GELATINE	Please specify source (beef, pork):
	NO
GMO	Genetically modified organisms presence: yes or no?
	NO
ARTIFICIAL FLAVOURING	If present, specify which flavouring.
	Gin, Elderflower, Whiskey, Lime, Rum, Orange
ARTIFICIAL SWEETENER	If present, specify which sweetener.
	NO
CORN/MAIZE DERIVATIVES	If present, specify which ingredient:
	Glucose Syrup
OTHER	Do you handle one of the following in the factory: Coconut, Chestnuts, Pine nuts, Beech nut, Butternut (Juglans cinerea), Chinquapin, Gingko nut, Hickory nut, Lichee nut, Sheanut? Please specify below:
	NO

IS THE PRODUCT SUITABLE FOR THE FOLLOWING?

	Yes or No	If answer is no, please specify ingredients it relates to:
Vegetarians	No	Cannot confirm the flavourings are vegetarian.
Vegans	No	Cannot confirm the flavourings are vegetarian.
Coeliacs	No	No gluten ingredients in recipe. However, no gluten free claim to be made.
Lactose intolerant	No	No dairy ingredients in recipe. However, no claim to be made.

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12) NUTRITION TABLE

Completing the sections below in bold is mandatory. If the data is not available (through analysis or calculation), please write N/A (non available).

*Required for USA & Canadian labels

	Per 100g (or 100ml)	Per serving (Required for the USA)	
		Serving Size (g):	14g
Energy (kJ)	1588	222.38	
(kcal)	380	53.2	
Fat:			
Of which:			
- Saturates	0	0	
- Mono-unsaturates	0	0	
- Polyunsaturates	0	0	
Available Carbohydrate:	95	13	
Of which:			
- Sugars	60	8.4	
- Polyols			
- Starch			
Fibre*	0	0	
Protein	0	0	
Sodium (mg) *	0	0	
Salt (= Sodium x 2.5)	0	0	
Cholesterol*	0	0	
Trans fat content *	0	0	
Total carbohydrate *	0	0	
Vitamin A (mcg)*	0	0	
Vitamins C (mg) *	0	0	
Vitamin D (mcg)*	0	0	
Potassium (mg)*	0	0	
Calcium (mg)*	0	0	
Iron (mg)*	0	0	

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13) HACCP AND PROCESSING DETAILS:

Please attach the flow diagram and HACCP plan for this product with CCP's clearly identified.

Is the HACCP summary attached? Yes or No

Is the Flow diagram attached? Yes or No

Metal detection:

Point of detection in the process (where?):	Hard candy workshop before inner packing
Test piece(s) size(s):	Fe Φ <1.2mm /SUS Φ <2.0mm、Cu2.0mm
Frequency of test:	For every pieces
Method of rejection:	Rejection alarm

14) PACKAGING

When applicable:

Do you hold current migration certificates for food contact packaging to confirm compliance with legal requirements?	Yes If yes, please provide a copy. Copy attached: yes/no
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15) AUTHORISATION

Supplier:

I confirm that:

- 1) All food including the packaging, which is supplied by us to the Gourmet Candy Company whether directly or indirectly complies at the date of delivery in all respects of the Food Safety Act 1990 and/or regulations made thereunder and all other UK/EU legislation and regulations relating to the supply or sale of food.
- 2) Product details on this specification must not be changed without agreement from the Gourmet Candy Company.

SUPPLIER TECHNICAL APPROVAL	GOURMET CANDY TECHNICAL APPROVAL
Name: Aileen	Name: Corinne Isherwood
Position: Sales	Position: Technical Manager
Signature: 	Signature: 
Date: 13 April, 2020	Date: 13.05.2020

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