



Specification

Product Name: Neutral Crackle Crystals Popping Candy

Product Code: SPEC0015

Description:

Our Crackle Crystals are premium quality carbonated sugar, coated with tasteless cocoa butter to stop them popping until eaten. Used by professional chefs to provide a mouth popping sensation. Crackle Crystals can add a new dimension to desserts, cakes and sweets. Ideal for decorating and flavouring cakes, mousses, ice creams, sorbets, jellies, cupcakes, patisserie, desserts and cocktails or they can just be enjoyed as sweets.

Product Description	Popping Candy Uncoated, Unflavoured, Uncoloured
Particle Size	2.5 to 4.5 mm (<2.5 mm and >4.5 mm ±% 10 Acceptable Tolerance)

Composition:	Functional Class	Origin	Country of Origin	% Percentage
Sugar	Ingredient	Sugar Beet	Turkey	56-60%
Glucose Syrup	Ingredient	Maize	Turkey	32,5-36,5%
Cocoa Butter	Ingredients	Cocoa Bean	Turkey	2,7-6,7%
Lactose	Ingredient	Milk	Germany	0.5-4.5%
Carbon Dioxide (E290)	Ingredient	Gas	Turkey	0.0038-0.0042%
Physical Properties: Density (Popping Candy) Flavour and texture Magnet and metal detector checks	0.8g / cc approx Typical to the product No foreign substance			
Chemical Properties Moisture Arsenic (As) Cadmium (Cd) Lead (Pb) Mercury (Hg)	Less than 4% Max 1.00 ppm Max 0.05 ppm Max 1.00ppm Max 0.01ppm			
Microbiological Properties:	Max Limits	Methods		
Yeast and Mould	10 ² cfu/g	ISO 21527		

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E. Coli	0 cfu/g	ISO 7251
Salmonella	0/25 g-ml	EN/ISO 6579
Enterobacteriaceae	0 cfu/g	ISO 21528
Coliforms	0 cfu/g	ISO 4831
Total Plate Counts	10 ⁴ cfu/g	ISO4833

Additional Information:

Popping candy has variation in colors which is typical to product and may contain traces of white foam pieces and burnt sugar resulting from the characteristics of process. Also size distribution percentages differ from batch to batch. It contains milk products (lactose).

Popping Candy is used as a final product or directly used as an ingredient in foods with a low moisture content. In bulk form, it is not recommended to use in the media containing moisture more than 5 %. The bulk form PC is recommended to use as side or top pack beside high humidity content end product.

Ingredients:

Sugar, Glucose Syrup, Cocoa Butter, **LACTOSE**, Carbon Dioxide (E290).

Dietary Information:

Suitable for Vegetarians, Non-GMO, Gluten Free, Non-Irradiated.

Nutritional Information:

Based on typical content/per 100g: Energy: 1740kj / 416kCal, Fat: 4.64g, of which saturates: 2.81g, Carbohydrates: 92.30g, of which sugars: 79.39g, Protein: 0.31g, Salt: 0.0036g

Storage:

In a dry place away from heat sources and direct sunlight. Maximum 28°C. Relative humidity should be low, preferably, de-humified to a level of 25°C and relative humidity should be 65%.

Packaging:

Size	EAN
100g	5060341110610
500g	5060341110634
5kg	5056191007699
10kg	5056191007705

Shelf Life:

24 months from production date.

Allergen Declaration

Allergen	Contains (Y/N)
Cereals containing Gluten	N
Crustaceans	N
Eggs	N

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Fish	N
Peanuts	N
Soybeans	N
Milk	Y
Nuts	N
Celery	N
Mustard	N
Sesame Seeds	N
Sulphur Dioxide and Sulphites (at concentration of more than 10mg/kg or 10mg/L in terms of Sulphur Dioxide)	N
Lupin	N
Molluscs	N

Material Safety Data Sheet

1: Substance/Preparation and Company Identification:

1.1 Product Name:

Popping Candy – Coated, Unflavoured, Uncoloured 2.5 – 4.5mm. Supplier: Special Ingredients Ltd, 4 Foxwood View, Chesterfield, S41 9RN. Tel: 0044 (0)1246 906247. E-mail address: <https://specialingredients.co.uk/pages/contact>, Emergency Telephone Contact: 07701 095864.

1.2 Recommended uses of the product and restrictions on use:

This product is human food. It is used as a final product or used in yogurt, ice cream, chocolate and beverages. It is fit for human consumption except under 3 years old children. Also it contains milk product **LACTOSE (allergen)**

2: Hazard Identification:

Non-hazardous product.

2.1 Classification of the substance or mixture:

Physical Hazards: Not classified.

Health Hazards: Not classified.

Environmental Hazards: Not classified.

2.2 Label Elements

Not Classified

Pictograms: Non applicable

Hazard Statement: Non applicable

Prevention Statement: Non applicable

Other Hazards: Non applicable

3: Composition And Information on Ingredients:

Composition:	% Percentage
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Sugar	56-60 %
Glucose Syrup	32.5-36.5 %
Cocoa Butter	2.7-6.7 %
Lactose	0.5-4.5 %
Carbon Dioxide (E290)	0.0038-0.0042%

4: First Aid Measures:

4.1 Description of First Aid Measures

IF INHALED

If breathed, no special care or attention.

IN CASE OF SKIN CONTACT

No special care or attention.

IN CASE OF EYE CONTACT

Wash with clean water and seek medical advice.

IF SWALLOWED

Product is human food, no special care or attention.

4.2 Most important symptoms and effects, both acute and delayed

Product is human food, no special care or attention.

4.3 Indication of any immediate medical attention and special treatment needed.

Product is human food, no special care or attention.

5: Firefighting Measures:

5.1 Extinguishing Media

Product is non-flammable.

5.2 Special hazards arising from the substance or mixture.

No special hazards

5.3 Advise for firefighters

No special advice for firefighters

6: Accidental Release Measures:

6.1 Personal precautions, protective equipment and emergency procedures

Not necessary

6.2 Environment Precautions

Do not let product enter drains for disposal. See Section 13

6.3 Methods and Materials for containment and cleaning up

Sweep and collect with shovel. Keep in suitable bags.

6.4 Reference to other sections

For disposal see Section 13.

7: Handling and Storage:

7.1 Precautions for safe handling.

This is not a dangerous product to handle.

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7.2 Condition for safe storage, including any incompatibilities.

Store and transport of product in cool and dry place away from heat sources and direct sunlight. Delivery in reefer container is preferable. Recommendable temperature for storing and transportation is between 15 – 22 °C and relative humidity should be at a level of <65 % during storage and transport. When opened during production relative humidity should be at a level between 35 and 40%. Shelf life for unopened packaging stored at above conditions is 1 (one) year. Opened packs should be consumed on the same day to attain shelf life. Use no hooks, stock on pallets max 2.20m height.

7.3 Specific and uses

No data available.

8: Exposure Controls/Personal Protection:**8.1 Control parameters**

Not necessary.

8.2 Exposure controls

No exposure substances and ingredients.

8.2.1 Appropriate engineering controls

Not necessary

8.2.2 Personal Protective Equipment

Skin protection, handle with gloves for food hygiene.

Body protection: not necessary

Respiratory protection: not necessary

Eye / face protection: not necessary

9: Physical and Chemical Properties:**9.1 Information on basic physical and chemical properties**

Appearance: Irregular shaped granule crystals

Colour: Light yellow to amber

Taste: Sweet

Odour: Typical to the product

Ph: No data available

Density: 0,8 g / cc approx.

Flash point: Not applicable

Freezing point: Not applicable

Boiling point: No data available

Solubility: Soluble in water

Vapour pressure: No data available

Partition coefficient: No data available

9.2 Other safety information

No data available

10: Stability and Reactivity:

10.1 Reactivity

Stable

10.2 Chemical stability

Stable

10.3 Possibility of hazardous reactions

No possibility of hazardous reactions.

10.4 Conditions to avoid

Not applicable

10.5 Incompatible materials

Not applicable

10.6 Hazardous decomposition products

Product is not hazardous decomposition

11: Toxicology Information:**11.1 Information on toxicological effects**

Product is human food, not toxic.

12: Ecological Information:**12.1 Ecotoxicity**

Product is not classified as environmentally hazardous.

12.2 Persistence and degradability

No data available

12.3 Bioaccumulative potential

No data available

12.4 Mobility in soil

No data available

12.5 Results of PBT and vPvB Assessment

No data available

12.6 Other adverse effect

No data available

13: Disposal Considerations:**13.1 Waste treatment methods**

Damaged or polluted product must be delivered to authorized companies for the appropriate disposal.

14: Transport Information:

This is not a dangerous product

14.1 UN number

Not applicable

14.2 UN proper shipping name

Not applicable

14.3 UN transport hazard class(es)

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Not applicable

14.4 Packaging group

Not applicable

14.5 Environmental hazards

No air, water or soil pollution risk

14.6 Special precautions for use

The product shouldn't be used for children under 3 years old. Also it contains milk product **lactose (allergen)**

15: Regulatory Information:**15.1 Safety, health and environmental regulation / legislation specific for the substance or mixture**

This is not a dangerous product.

16: Other Information:

The information contained in this data sheet is, to the best of our knowledge, true and accurate, but any recommendations or suggestions which may be made are without guarantee, since the conditions of use are beyond our control. We do not accept any liability whatsoever, however arising, which results directly or indirectly from the use of the product.