



Bonbon Rio Candy inc.

PRODUCT INFORMATION

PRODUCT INFORMATION	
Product Name	Mini Cups
Country of Origin Statement	Made in Canada from domestic and imported goods

MANUFACTURER	
Business contact Name and Title	DINO MADONIS (PRESIDENT)
Manufacturer Name	BONBON RIO CANDY INC
Address	12451 INDUSTRIEL, MONTREAL, QUEBEC H1B 5M7
Phone	514-645-7788
Fax	514-645-8966
Email	Dino.niki@bonbonrio.com
QA/QC Contact Name and Title	DIMITRI MADONIS (QA/QC MANAGER)
Phone	514-645-7788
Fax	514-645-8966
Email	dimitri@bonbonrio.com
Customer Care Contact Name	DINO MADONIS OR DIMITRI MADONIS
Phone	514-645-7788
Fax	514-645-8966
Email	Dino.niki@bonbonrio.com or dimitri@bonbonrio.com
Emergency Cell Phone Number(s) (for recalls/crisis/issues occurring after business hours and weekends)	Dimitri Madonis 514-569-6034

REGISTRATION/CERTIFICATIONS		
	Yes/No	Certifying Agency/Body/#
Kosher	YES	JEWISH COMMUNITY COUNCIL OF MONTREAL

Ingredients Listing: Enriched Flour, Corn Starch, Sugar, Canola and/or Soybean oil, Soy Lecithin, Salt, Sodium Bicarbonate, Annatto

Ingredient Origins	
Ingredient (including components)	Country of Origin
ENRICHED WHEAT FLOUR	CANADA
CORN STARCH	USA
SUGAR	BRAZIL, AUSTRALIA, CENTRAL & SOUTH AMERICA
CANOLA / SOYA OIL	CANADA
SOY LECITHIN	USA
SALT	CANADA
SODIUM BICARBONATE	USA
ANNATTO	USA & KENYA
WATER	CANADA

Émission: 2014-11-27

Révision: 2018-03-20

Nutrition Facts (Note: not to be used for declaration purposes)**Valeur nutritive**

Per 1 cup (2g)

Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 10	
Fat / Lipides 0g	0 %
Saturated / saturés 0g + Trans / trans 0g	0%
Cholesterol / Cholestérol 0 mg	
Sodium / Sodium 2 mg	1 %
Carbohydrate / Glucides 2 g	1 %
Fibre / Fibres 0 g Sugars / Sucres 0 g	0 %
Protein / Protéines 0.2 g	
Vitamin A / Vitamine A	0 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	0 %
Iron / Fer	0 %

ALLERGEN INFORMATION :

Declaration of the presence or potential presence of allergens is imperative, to protect our customers. Note that these ingredients may be present as part of the formulation or from cross-contamination with other products produced in your plant or as a processing aid.

Do you have an allergen program in place?	YES
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Component	Source	Present in the product (Yes/No)	Present in other products manufactured on the same line	Present in the same manufacturing plant
Peanuts and/or their Oils	N/A	NO	NO	NO
Tree Nuts and/or their Oils	N/A	NO	NO	NO
Sesame Seeds and/or their Oils	N/A	NO	NO	NO
Milk/Dairy Products	N/A	NO	NO	NO
Eggs/Egg Products	N/A	NO	NO	NO
Fish	N/A	NO	NO	NO
Shellfish	N/A	NO	NO	NO
Soy	SOY LECITHINE SOY OIL	YES	YES	YES
Wheat	FLOUR	YES	YES	YES
Mustard	N/A	NO	NO	NO
Sulphites (list quantity in ppm)	<10PPM	<10PPM	<10PPM	<10PPM

Indicate any allergen claims that will appear on the packaging	CONTAINS WHEAT AND SOY
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PREPARATION INSTRUCTIONS	
Consumer preparation instructions.	IF CONES LOSE CRISPINESS, PREHEAT OVEN TO 300oF (150oC), THEN TURN OFF HEAT. REMOVE CONES FROM BAG AND HEAT IN OVEN FOR 2 MINUTES

PACKAGING/CODING/STORAGE INFORMATION	
Type and format of retail unit packaging (i.e. cardboard box with film overwrap, can, PET bottle, etc.)	CARDBOARD BOX
Type and format of inner packaging where applicable (i.e. sealed plastic bag, paper pouch)	SEALED PLASTIC BAG
Recycling symbol where applicable	YES
Tamper Proof? If yes, specify format	SEALED INNER BOX AND HEAT SEALED PLASTIC BAGS
Coding format information *	JULIAN DATE + LETTER REPRESENTING YEAR
Best before or production	BOTH IN ONE CODE
Location of code	BOTTOM FLAP ON THE LEFT SIDE
Type of code (embossed, ink jet, sticker)	EMBOSSSED /STAMPED
If a BB/Production code is applied on an inner unit/package provide details on format and location	N/A
Storage at Warehouse Level	KEEP IN DRY AREA AND IN AMBIENT TEMPERATURE
Storage at Store Level	KEEP IN DRY AREA AND IN AMBIENT TEMPERATURE
Storage at Consumer Level	KEEP IN DRY AREA AND IN AMBIENT TEMPERATURE
Code is used as a production and best before date simultaneously Code consists of 3 numerals and a letter Best before date occurs roughly 18 months from production NUMERALS The number 001, regardless of the accompanying letter indicates the best before date of Jan 01. As each passing day the code is increased by one at approx. 8:00 am the beginning of the day shift. Because of the variations in the # of days in a year, from one year to the next. Jan 01 is our reset date. LETTER The best before date year is indicated by a letter The letter a indicates the best before year of 2000 PRODUCTION DATE The best before date occurs in 18 months a standard # of days of 547.5 (365 + (0.5*365)) days was taken. Therefore we can forecast that if our best before date is Jan 01 2005(-547.5 days) the date of production is July 04 2003 The Best before year of 2005= letter f Best before date Jan 01= numeral of 001 CODE = 01 Q Working backwards	

EXAMPLE

Production date = July 03 2014

Best before date= January 01 2016

CODE =01 Q

SHELF LIFE /SENSORY/CHEMICAL AND PHYSICAL STANDARDS

SHELF LIFE	
Shelf life of product	18 MONTHS

SENSORY STANDARDS	
	As Packaged
Appearance	CUP SHAPED
Flavour	SLIGHT CORN CHIP LIKE FLAVOUR
Texture / Mouthfeel	CRISPY
Colour	GOLDEN
Description of finished product	CRISPY GOLDEN CONES / CUPS FOR ICE CREAM

PRODUCT PROCESSING INFORMATION

STEP 1 INGREDIENTS ARE MEASURED AND WEIGHED.
 STEP 2 INGREDIENTS ARE MIXED TOGETHER TO CREATE BATTER.
 STEP 3 BATTER IS THEN DEPOSITED INTO OVENS.
 STEP 4 OVENS BAKE CONES.
 STEP 5 CONES ARE THEN COUNTED, INSPECTED, BATCHED AND WRAPPED INTO SLEAVES.
 STEP 6 SLEAVES ARE THEN PACKAGED, CODED, CASED AND PALLETIZED.

I certify that all of the information provided in this form is correct and accurate. I have authority to submit this document on behalf of the vendor company.

Completed by	DIMITRI MADONIS
Title	QC/QA MANAGER
Company	BONBON RIO CANDY INC
Date	