



**Bonbon Rio Candy inc.**

## PRODUCT INFORMATION

PRODUCT INFORMATION	
<b>Product Name</b>	Mini Cones
<b>Country of Origin Statement</b>	Made in Canada from domestic and imported goods

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

Émission: 2014-11-27

Révision: 2018-08-02

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

<b>Nutrition Facts</b>			
Per 1 Mini Cup		1.2	g
Amount	% Daily Value		
<b>Calories</b>	4.7		
<b>Fat</b>	0.0	g	0%
Saturated	0.0	g	0%
+ Trans	0.0	g	
<b>Cholesterol</b>	0.0	mg	
<b>Sodium</b>	0.1	mg	0%
<b>Carbohydrate</b>	1.0	g	0%
Fibre	0.0	g	0%
Sugars	0.0	g	
<b>Protein</b>	0.0	g	
Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	0%

<b>Valeur nutritive</b>			
pour 1 Mini Gobelet		1.2	g
Teneur	% valeur quotidienne		
<b>Calories</b>	4.7		
<b>Lipides</b>	0.0	g	0%
saturés	0.0	g	0%
+ Trans	0.0	g	
<b>Cholestérol</b>	0.0	mg	
<b>Sodium</b>	0.1	mg	0%
<b>Glucides</b>	1.0	g	0%
Fibres	0.0	g	0%
Sucres	0.0		
<b>Protéines</b>	0.0		
Vitamine A	0%	Vitamine C	0%
Calcium	0%	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 LICITHINE 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

Émission: 2014-11-27

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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
<p><b>Code is used as a production and best before date simultaneously</b></p> <p>Code consists of 3 numerals and a letter  Best before date occurs roughly 18 months from production</p> <p><b>NUMERALS</b></p> <p>The number 001, regardless of the accompanying letter indicates the best before date of Jan 01.</p> <p>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.</p> <p><b>LETTER</b></p> <p>The best before date year is indicated by a letter  The letter <b>a</b> indicates the best before year of 2000</p> <p><b>PRODUCTION DATE</b></p> <p>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</p>	

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**

<b>SHELF LIFE</b>	
<b>Shelf life of product</b>	18 MONTHS

<b>SENSORY STANDARDS</b>	
	<b>As Packaged</b>
<b>Appearance</b>	CONE SHAPED
<b>Flavour</b>	SLIGHT CORN CHIP LIKE FLAVOUR
<b>Texture / Mouthfeel</b>	CRISPY
<b>Colour</b>	GOLDEN
<b>Description of finished product</b>	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.**

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