

PCO article passport

Date: 10.08.2017

This product information revokes and renews all previous information about this product.

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| Article-No. | 5530244 |
| Article description | Fruit Kracher 2 kg |

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| 1. Ingredients | Sugar, glucose syrup, palm fat, humectant: sobit syrup; acidifier: citric acid; gelatine, fruit and plant concentrates (safflower, lemon, spirulina, radish, blackcurrant, carrot, apple), acidity regulator: sodium hydrogen carbonate; flavoring, anti-caking agent: talc; coating agent: beeswax white and yellow; invert sugar syrup |
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| 2. Average nutritional values per 100 g | Energy in kJ/ kcal per 100g | 1727 kJ/ 408 kcal |
| | fat (g) | 5,1 g |
| | of which saturates (g) | 2,5 g |
| | Carbohydrate (g) | 90,0 g |
| | of which sugars (g) | 70,0 g |
| | Fibres (g) | |
| | Protein (g) | 0,7 g |
| | Salt (g) | 0,05 g |

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| 3. Sales description | Chewy candy with fizzy powder filling |
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| 3.1 Chemical parameters | Moisture | |
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| 3.2 Sensory parameters | Appearance | yellow, orange, green, pink, rose |
| | Odour | characteristic |
| | Taste | characteristic, sweet |
| | Texture | slightly solid on the outside, soft inside |

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| 3.3 Microbiological parameters | Total Plate Count | |
| | Salmonella | |
| | Yeasts & moulds | |
| | Coliforms | |

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| 4. Allergens | | present: |
| | Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof | No |
| | Crustaceans and products thereof | No |
| | Molluscs and products thereof | No |
| | Eggs and products thereof | No |
| | Fish and products thereof | No |
| | Peanuts and products thereof | No |
| | Soybeans and products thereof | No |
| | Milk and products thereof (including lactose) | No |
| | Nuts and products thereof (i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) | No |
| | Celery and products thereof | No |
| | Mustard and products thereof | No |
| | Sesame seeds and products thereof | No |
| | Sulphur dioxide and sulphites (>10ppm) | No |
| Lupin and products thereof | No | |
| 5. Shelf life/storage | Shelf life from production | 15 months |
| | Residual maturity | 4 weeks |
| | Storage conditions | Temperature: 13-25°C, humidity: 50-60% |
| | Shelf life after opening | |
| 6. Logistic | Unit per Box | 2 kg |
| | Boxes per pallet | 96 |
| 7. Suitable for specific diets | for Vegetarian diet | No |
| | for Vegan diet | No |
| 8. Other | | |
| 9. GMO | The above-mentioned product is not subject to labeling according to the EU regulations on the labeling, authorization and traceability of genetically modified food and feed. | |