

PCO article passport

Date:09.07.2024

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

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| Article-No. | 5730003 / 5730061 |
| Article description | Coloured Movie Mix 48 x 200 g / carton |

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| 1. Ingredients | Glucose syrup, sugar, gelatine, water, wheat flour, grape juice concentrate, acidifier:(citric acid, sodium citrate), starch, humectant: (sorbitol, glycerol), vegetable fat (palm, shea), flavoring, coating agent:(beeswax white and yellow, carnauba wax, shellac), colorant:(E100, E120, E132, E133, E140i, E160c, E163), thickener: Pectin; vegetable oil (palm), emulsifier: fatty acid mono- and diglycerides of vegetable fats, coloring plant extracts (carrot, hibiscus), fruit and plant concentrates (orange, elderberry, lemon, black currant, chokeberry, grape, elderberry extract), fruit sweetener from carob fruit, invert sugar syrup |
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| 2. Average nutritional values per 100 g | Energy in kJ/ kcal per 100g | 1447,7kJ/ 340,8kcal |
| | fat (g) | 0,5 g |
| | of which saturates (g) | 0,4 g |
| | Carbohydrate (g) | 79,0 g |
| | of which sugars (g) | 53,0 g |
| | Fibres (g) | 0,8 g |
| | Protein (g) | 4,9 g |
| | Salt (g) | 0,06 g |

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| 3. Sales description | Mix of fruit gums |
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| 3.1 Chemical parameters | Moisture | |
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| 3.2 Sensory parameters | Appearance | coloured mix |
| | Odour | characteristic |
| | Taste | characteristic |
| | Texture | |

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| 3.3 Microbiological parameters | Total Plate Count | |
| | Salmonella | |
| | Yeasts & moulds | |
| | Listeria Monocytogenes | |
| | Enterobacteriaceae | |
| | Coagulase Positive Staphylococci | |
| E. Coli | | |

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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 | Yes |
| | 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 | |
| | Residual maturity | 4 weeks |
| | Storage conditions | store dry, protect from heat and humidity |
| | Shelf life after opening | immediately |
| 6. Logistic | Unit per cup | 200 g |
| | Cups per carton | 48 x 200 g |
| | Cartons per pallet | 16 |
| 7. Suitable for specific diets | for Vegetarian diet | No |
| | for Vegan diet | No |
| 8. Other | | |