

 Part of Valeo Foods Group	PRODUCT SPECIFICATION	SFV Issue date Revision date Revision index	P42092018101 19.04.2022 18.11.2024 1
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P42092018101 Shape of Strawberries 5,5g NAFNAC
Tvar Jahody 5,5g NAFNAC

Product description Assorted fruit flavour gums
Cukrovinky, želé s ovocnou příchutí
Flavours natural
Colours colouring foodstuff
Actual weight of one piece may vary from nominal weight by 10 %

SENSORY DESCRIPTION

Appearance & texture Soft, elastic strawberry shaped sweets on the top slightly oiled. Small air bubbles and up to 10% by volume of partially deformed or damaged are allowed. Colour change during shelf life is allowed.

Odour & taste Bi-coloured sweets, pleasant fruity odour, typical sour fruity taste: foam: white (without added colour and flavour)/red (flavour natural strawberry). Without odd smell and flavour. Sweets are mixed in various proportion.

PICTURE



INGREDIENT LIST

Glucose syrup, sugar, water, grape juice from concentrate (5 %), gelatine, acidity regulator (citric acid), thickener (pectins), elderberry concentrate, natural flavouring, glazing agent: carnauba wax.

SLOŽENÍ

Glukózový sirup, cukr, voda, hroznová šťáva z koncentrátu (5 %), želatina, regulátor kyselosti (kyselina citronová), zahušťovadlo (pektiny), bezinkový koncentrát, přírodní aroma, lešticí látka: karnaubský vosk.

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	in g per 100 g	per serving size (g)	RI (%)
Serving size (g)		22	
Energy (kJ)	1418	312	4%
Energy (kcal)	334	73	4%
Fat	0,3	0,1	0%
of which saturates	0,2	0,0	0%
Carbohydrates	77,4	17,0	7%
of which sugars	50,6	11,1	12%
Fibre	0,3	0,1	--
Protein	4,10	0,9	2%
Salt	0,03	0,01	0%

MICROBIOLOGICAL REQUIREMENTS

	Value (CFU/g)
Total plate count	max. $5 \cdot 10^3$
Yeasts and moulds	max. $5 \cdot 10^2$
Coliforms	max. $5 \cdot 10^2$
Salmonella	negative in 25g

ALLERGEN STATEMENT

The product does not contain any allergens as a direct addition or line cross-contamination.

TYPICAL SHELF LIFE 18 months

STORAGE AND TRANSPORT CONDITIONS

Store in a cold dry place, away from direct sunlight.

Storage temperature optimal temp. 5-25 °C

Relative humidity max. 75%

Change reason

correction of ingredient list

Issued by:	Milena Jurniklová	Quality Department
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