

**Technical Data Sheet****LAVITA SUGAR FREE GELEE (5 FLAVOURS)**Date: 30/1/2020
Revision: 01
Replaces and deletes the previous revision

Mod. SF.G.MF/001

Code product.: 2000 barcode :520039132000

Pag.:1/2

CHARACTERISTICS

Description:	Soft LAVITA SUGAR FREE jelly candy with sweeteners.A product produced from quality ingredients by means of an exclusive Lavita Candies technique. PATENT 1008155
Ingredients:	Sweeteners:maltitol syrup,maltitol powder,humectant:sorbitol,xylitol,gelling agent:pectin citrus or apple, stabilisator:polydextrose,acidifying:citric acid, natural and identical flavouring, without colors or with natural colors: Curcumin, Anthocyanin, Caramel.It does not contain traces of peanuts or almond. Excessive consumption may cause laxative effects.Daily recommended intake 5 jellies Lavita sugar free.
Shelflife:	24 months in the original,sealed packaging.Keep cool,dry and far from heat and light sources. It may be consumed by DIABETIC people because it contain less than 0,5gr/100gr of product.GLUTEN FREE.VEGAN PRODUCT,Tooth friendly.
Packaging:	Individual wrapped.Bag of OPP/PP(CAST) of 500 gr(net) in cartons of 14 unit sales/carton,(l,w,h,362x232x280mm).Europallet of 63 cartons (7 ctn x 6 layers) for a total weight of 441 Kgr(net) or Square pallet Euro3 of 84 cartons (12 ctn x 7 layers) for a total weight of 588 kgr (net)

Organoleptic:**ANALYSIS**

Appearance	Round shape, soft LAVITA sugar free gelle candy sanded with maltitol powder .
Color	with colors Curcumin (yellow), Anthocyanin (light red), combine curcumin-anthocyanin (orange),Anthocyanin (dark red),caramel (caramel)
Smell	typical of lemon,strawberry,orange,cherry,blackberry
Taste	yield,characteristic of lemon,strawberry,orange,cherry,blackberry flavour
Chemical Physical:	(average values recorded)
Moisture	11,16g/100gr
Size,Weight	23mm diameter,12mm height, 8,5gr/piece, 57 pieces/ bag 500 gr (twist wrapped)

Microbiological:(max values as **RESULTS**
c.f.u./g)

Total plate count	<10 ISO 4833:2003
Coliforms	<10 ISO 4832:2006
Escherichia Coli	<10 ISO 16649-2:2001
Staphylococcus coag.(+) coagulase	<10 ISO 6888-1:1999/Amd 1:2003
Salmonella spp	absent/25g EN ISO 6579:2002 cor1:2004
Listeria monocytogenes	absent/25g ISO 11290-1:1996/Amd 1:2004

Nutritional data:

(typical values per 100g of product)

Proteins	0,14 AOAC 920.176
Lipids	0,16 Mojonier
Carbohydrates	6,0 Calculating
Total sugars	0,5+/-0,1 975.14 (AOAC) 17th Ed.2000
Dietary Fibres	1,0 991.43 (AOAC) 17th Ed.2000.ICP
(Na)	68,7 mg/100g FLAME EMISSION
Polyols	81,2 client's declaration
Energetic value	(223Kcal/100gr)(952Kj/100gr) Calculating

LAVITA candies Production:**Food safety management system**

In compliance with the requirements BS EN ISO 22000:2005

Good Manufactory Practises

In compliance with Department quality control and production team of Lavita candies.

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Issued: LAVITA DepartmentQualityControl

Approved: QSLab & FoodLab, QACS-ERGANAL