



Technical
Data Sheet

**GELLE "1One"
MIXED FRUIT (6 FLAVOURS)**

Date: 11/2/2020
Revision: 01
Replaces and deletes
the previous revision

Mod. NR.G.MF/001

Code:5020

Pag.:1/2

CHARACTERISTICS

Description: Soft pectin jelly candy LAVITA with added natural fruit juice.A product produced from quality ingredients by means of an exclusive Lavita Candies technique.

Ingredients: Sugar,glucose syrup,**fruit juice**,gelling agent:**pectin**,stabilisator:sorbitol,acidifier: citric acid, natural flavours,without colors or with natural colors Curcumin, Anthocyanin, Caramel .It does not contain traces of peanut,almond. **Gluten free, Vegan product.**

Shelflife: 24 months in the original,sealed packaging.Keep cool,dry and far from heat and light sources.

Packaging: Individual twist wrapped.Bag of OPP/PP(CAST) of 1Kgr(net) in cartons of 10 unit sales (l,w,h,362x232x280mm).Europallet of 54 cartons for a total weight of 630 Kgr(net) or Euro3 pallet 840 kg/pal

Organoleptic:

ANALYSIS

Appearance round shape, soft gelle candy sanded with crystal or powder sugar
Color without colors or natural colors:Curcumin, Anthocyanin, Caramel
Smell typical of each flavour
Taste yield,characteristic of 6 different flavours

Chemical Physical: (average values recorded)
Moistures 14g/100gr
Size,Weight 23mm diameter,12mm height, 8,5gr/piece, 118pieces/Kgr (unwrapped)

Microbiological:

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

Total coliforms <10 ISO 4832:1991
Yeast and moulds <10 ISO 7954:1988
Escherichia Coli <10 ISO 16649-2:2001
Staphylococcus(+) <10 ISO 6888:1999
coagulase
Salmonella spp absent/25g AFNOR BKR 2314/12-07:1999

Nutritional data: (typical values per 100g of product)

Proteins 0,1 AOAC 920.176
Lipids 0,0 Mojonnier
Carbohydrates 85,7 Calculating
Total sugars 68,4 975.14 (AOAC) 17th Ed.2000
(K) 724 mg/Kg 999.11 (AOAC) 17th Ed.2000.ICP
(Na) 486 mg/Kg 999.11 (AOAC) 17th Ed.2000.ICP
Energetic value (343Kcal/100gr)(1.459Kj/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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The technical data are assured by Lavita Quality Plan and intended for technical staff.

Issued: LAVITA DepartmentQualityControl

Approved: QSLab & FoodLab, QACS-ERGANAL