

**Technical  
Data Sheet****ROLLOVER MIXED FRUIT FLAVORS  
PECTIN JELLIES  
(5 FLAVOURS)**Date: 29/1/2020  
Revision: 01  
Replaces and deletes  
the previous revisionMod.  
ROLL.G.MF/001

Code product.: 9000 Barcode:520039139000

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**CHARACTERISTICS**

<b>Description:</b>	<b>12 Soft round pectin jellies in a twist roll</b> package with added <b>natural concentrate fruit</b> . A product produced from quality ingredients by means of an exclusive Lavita Candies technique.
<b>Ingredients:</b>	Sugar, glucose syrup, Gelling agent: pectin fruit, natural concentrate fruit 10% , Stabilisator: sorbitol, acidifier: Citric acid , natural and identical flavouring , natural colors: Curcumin (E100) , Anthocyanin (E163)- Synthetic color: Brilliant Blue (E133): (for green jelly 5,4 mgr/Kg, for pearple jelly 0,35 mgr/kg)
<b>Shelflife:</b>	24 months in the original, sealed packaging. Keep cool, dry and far from heat and light sources.
<b>Packaging:</b>	<b>Display carton box from 24 pcs roll x 48 gr</b> per pcs in cartons of (l,w,h,390x190x160mm) of <b>6 unit sales/carton. Europallet of 72 cartons</b> (12 ctn (3X4) x 6 layers) for a total rolls of 10.368 ( <b>432 displays</b> ) or <b>Squarepallet Euro3 of 90 cartons</b> (15 ctn (3X5) x 6 layers) for a total rolls of 12.960 ( <b>540 displays</b> )

**Organoleptic:****ANALYSIS**

Appearance	Round shape, soft gelle candy sanded with crystal sugar
Color	with colors Curcumin , Anthocyanin , Brilliant Blue
Smell	typical of each flavour (lemon, orange, strawberry, blackberry, apple)
Taste	yield, characteristic of 5 different flavours (lemon, orange, strawberry, blackberry, apple)
<b>Chemical Physical:</b>	(average values recorded)
Moistures	11,96g/100gr
Size, Weight	23mm diameter, 8mm height, 4gr/piece, <b>12pieces/roll (Twist wrapped) 24 roll/display</b>

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

Total coliforms	<10 ISO 4832:2006
Total Plate Count	<10 ISO 4833:2003
Escherichia Coli	<10 ISO 16649-2:2001
Staphylococcus(+) coagulase	<100 ISO 6888-1:1999/Amd 1:2003
Salmonella spp	absent/25g EN ISO 6579:2002 cor1:2004

**Nutritional data:**

(typical values per 100g of product)

Proteins	0,08 Determination of nitrogen by Kjeldahl method. ISO 1871:2009 (Nx6,25)
Lipids (Total fat)	0,07 g/100g Internal method (code 07.01.18) based on ISO 11085:2008
Carbohydrates	86,70 Calculating
Total sugars	61+/-6 GC-FID
Dietary fibres	0,85 g/100g (AOAC) 991.43
(Na)	91+/-9 mg/100g FLAME EMISSION
Energetic value	(349Kcal/100gr)(1.485Kj/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.****The results in this certificate are only valid for the samples analyzed.****This certificate can only be reproduced in full only with authorization by Lavita candies.****Partial reproduction is only allowed after written authorization by Lavita candies.****The technical data are assured by Lavita Quality Plan and intended for technical staff.**

Issued: LAVITA DepartmentQualityControl

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