

| | | |
|---|---|--|
|  | End Product Specification <u>SOUR COATED JELLIES</u> | F.Q.27 Ed 6 issue date 13-9-2023 |
|---|---|--|

| | |
|----------------------------------|----------------------|
| 1. Product identification | |
| Productname | Ciucciotti Cola (46) |
| Intrastat code | 17049065 |
| Made in | Belgium |

| | |
|--|--|
| 2. Expiry date and storage conditions | |
| Storage conditions | Keep dry and preferably cool Recommended temperature: 16-18°C Recommended relative humidity:±65% |
| Shelflife on label | 18 months |

| | |
|---|-----------------|
| 3. Lot code / Batch | |
| Location | On label or bag |
| Composition lotcode: linked to productiondate | ddyymm |

| 4. Ingredients | % recepy |
|---------------------------------------|-----------------|
| Sugar (10% sugar coating) | 39.94 |
| Glucose syrup | 39.94 |
| Water | 9.3 |
| Gelatine | 7.2 |
| Food acids: Citric acid/tartaric acid | 2.3 /0.5 |
| Flavourings: cola | 0.7 |
| Colorants: E150c | 0.12 |



End Product Specification

SOUR COATED JELLIES

F.Q.27 Ed 6
issue date
13-9-2023

| 5. Product characteristics | |
|-----------------------------------|---|
| View | Shiny, transparant jelly witch sour coating |
| Taste | Corresponding with product |
| Smell | Corresponding the flavour and product |
| Texture | Not sticking, good bite |
| Color | Corresponding the product and taste |

| 6. Physico-chemical characteristics | | Test 11-016784/04 |
|--|--|-------------------|
| pH | | 2.8 |
| Water activity | | 0.72 |

| 7. Microbiological characteristics | | Test 11-016784/04 |
|---|--|-------------------|
| Yeasts | | $\leq 10^2/g$ |
| Fungi | | $\leq 10^2/g$ |

| 8. Nutrition declaration (calculated values) | | Per 100g |
|---|--------------------|-----------------|
| Energy value | | 1329kJ/313kcal |
| Fat | | 0.0g |
| | of which saturates | 0.0g |
| Carbohydrate | | 72g |
| | of which sugars: | 57g |
| Fibre | | 0g |
| Protein | | 6.2g |
| Salt (analysed 12-010180/01) | | 0.05g |



End Product Specification

SOUR COATED JELLIES

F.Q.27 Ed 6
issue date
13-9-2023

| 9. Allergens | | | |
|---|---|---|---|
| According to Regulation (EC) 1169/2011 | | | |
| Cereals containing gluten and products thereof wheat (such as spelt and khorasan wheat) rye barley oats | - | Nutes and products thereof almonds hazelnuts walnuts cashews pecan nuts Brazil nuts pistachio nuts macadamia or Queensland nuts | - |
| Crustaceans and products thereof | - | Celery and products thereof | - |
| Eggs and products thereof | - | Mustard and products thereof | - |
| Fish and products thereof | - | Sesame seeds and products thereof | - |
| Peanuts and products thereof | - | Sulphur dioxide and sulphites > 10mg/kg | - |
| Soybeans and products thereof | - | Lupin and products thereof | - |
| Milk and products thereof (including lactose) | - | Molluscs and products thereof | - |

+ = present

- = not present

x = possible residue

10. General Information

All products are produced in accordance with current European legislation.

All used packaging materials are in accordance with current European legislation.

All products used by FINEX are guaranteed without GMO's. (following EG directory 1830/2003)

All products and ingredients are free of radiation.

All products have been produced by FINEX (0400.029.582). Finex is IFS certified.

FAVV number 2.004.142.239

Contact (emergency) +32-9/2278511 +32-9/348 43 51 info@finexbelgium.be

General Manager: Tom Vandecasteele