

1. Product identification	
Productname	Orsetti Brillanti (259)
Intrastat code	17049065
Made in	Belgium

2. Expiry date and storage conditions	
Storage conditions	Keep dry and 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	
Glucose syrup(France)	50.05	
Sugar	29.78	
Water	9.55	
Gelatine	7.3	
Food acid: citric acid	2.3	
Flavourings: cherry, lemon, strawberry, orange	0.7	
Colorants: E120, E161b, E133	0.12	
Glazing agent: carnaubawax	0.2	



## End Product Specification

5. Product characteristics	
View	Shiny, transparant jelly
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 11-016784/03
pH	3.05
Water activity	0.702

7. Microbiological characteristics	Test 11-016784/03
Yeasts	≤ 10²/g
Fungi	$\leq 10^2/g$

8. Nutrition declaration (calculated values)	Per 100g
Energy value	1304kJ / 307kcal
Fat of which saturated: Carbohydrate of which sugars:	0,2g 0,2g 70g 50g
Fibre	Og
Protein	6.3g
Salt (analysed 12-005649/01)	0.04g



## End Product Specification

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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 residues	

## **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 withouth 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

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