



## Product specification

**Version:****2****Created date:****09.01.25****Printing date:**

12.08.2025

### 1. General

Name of article: Flavorbomb Mango  
Legal description: flavour jelly shape with filling 10% and mango flavour  
Number of article: 271133  
Content: 21x75g

### 2. Product description

Piece weight in g: 18,80 (+/- 15% tolerance)  
Shelf life: 450 days

#### INGREDIENT LIST in descending order:

glucose syrup; sugar; dextrose; gelatine; 2% mango juice from mango juice concentrate; acid: citric acid; gelling agent: pectin; flavourings; colouring foods (carrot, pumpkin, sweet potato, turmeric); colour: curcumin; glazing agent: beeswax, white and yellow.

### 3. Sensoric

| CHARACTER:  | DESCRIPTION:                                                                             |
|-------------|------------------------------------------------------------------------------------------|
| Appearance  | Orange flavour jelly shape ball with a viscous, orange filling; packed in a blister pack |
| Smell       | Mango                                                                                    |
| Taste       | Mango                                                                                    |
| Consistency | soft texture                                                                             |



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### 4. Nutrition facts

#### NUTRITION INFORMATION:

| NUTRITION FACTS:             | per 100 g | per 25 g | in KJ | per 25 g | *RI in % (per 25 g) |
|------------------------------|-----------|----------|-------|----------|---------------------|
| Energie (Kcal)               | 319       | 80       | 1354  | 339      | 4                   |
| Fat (g):                     | 0,2       | 0,05     |       |          | <1                  |
| thereof sat. Fatty acid (g): | 0,2       | 0,05     |       |          | <1                  |
| Carbohydrates (g):           | 74        | 19       |       |          | 7                   |
| thereof sugar (g):           | 56        | 14       |       |          | 16                  |
| Protein (g):                 | 3,8       | 1,0      |       |          | 2                   |
| Salt (g):                    | 0,20      | 0,05     |       |          | 1                   |
| Fibres optional (g):         | 0,5       | 0,13     |       |          |                     |

The energy value is calculated using the conversion factors listed in Annex XIV of regulation (EU) No. 1169/2011.

\*RI = Reference Intake

### 5. Vitamins (if relevant)

|                        |   |   | % of daily reference intake for vitamins |         |
|------------------------|---|---|------------------------------------------|---------|
|                        |   |   | per 100g                                 | per 25g |
| Vitamin C (mg)         | 0 | 0 | 0,00                                     | 0,00    |
| Niacin (mg)            | 0 | 0 | 0,00                                     | 0,00    |
| Vitamin E (mg)         | 0 | 0 | 0,00                                     | 0,00    |
| Panthothenic acid (mg) | 0 | 0 | 0,00                                     | 0,00    |
| Vitamin B6 (mg)        | 0 | 0 | 0,00                                     | 0,00    |
| Folic acid (µg)        | 0 | 0 | 0,00                                     | 0,00    |
| Biotin (µg)            | 0 | 0 | 0,00                                     | 0,00    |
| Vitamin B12 (µg)       | 0 | 0 | 0,00                                     | 0,00    |
|                        | 0 | 0 |                                          |         |
|                        | 0 | 0 |                                          |         |
|                        | 0 | 0 |                                          |         |
|                        | 0 | 0 |                                          |         |

### 6. Minerals (if relevant)

|  |   |   | % of daily reference intake for minerals |         |
|--|---|---|------------------------------------------|---------|
|  |   |   | per 100g                                 | per 25g |
|  | 0 | 0 |                                          |         |
|  | 0 | 0 |                                          |         |
|  | 0 | 0 |                                          |         |
|  | 0 | 0 |                                          |         |
|  | 0 | 0 |                                          |         |
|  | 0 | 0 |                                          |         |
|  | 0 | 0 |                                          |         |
|  | 0 | 0 |                                          |         |
|  | 0 | 0 |                                          |         |

The product is useable for direct consumption for children over 3 years. Exceptions are consumer groups with a known allergy to ingredients of this product!



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## 7. Materials

### % of materials in finished product

| DESCRIPTION OF RAW MATERIALS | CONTENT IN % | E-NUMBER | REMARKS                                        |
|------------------------------|--------------|----------|------------------------------------------------|
| glucose syrup                | 35,1880      |          |                                                |
| sugar                        | 29,4373      |          |                                                |
| water                        | 20,0000      |          |                                                |
| dextrose                     | 8,8684       |          |                                                |
| gelatine                     | 3,7607       |          |                                                |
| mango juice concentrate      | 0,4818       |          | 2% mango juice from 0.4818% mango juice concen |
| citric acid                  | 1,5074       | E 330    | acid                                           |
| pectin                       | 0,3784       | E 440    | gelling agent                                  |
| flavourings                  | 0,1421       |          |                                                |
| colouring foods              | 0,0315       |          |                                                |
| curcumin                     | 0,0247       | E 100    | colour                                         |
| beeswax                      | 0,1797       | E 901    | glazing agent                                  |
|                              |              |          |                                                |
|                              |              |          |                                                |
|                              |              |          |                                                |
|                              |              |          |                                                |
|                              |              |          |                                                |
|                              |              |          |                                                |
|                              |              |          |                                                |
|                              |              |          |                                                |
|                              |              |          |                                                |
|                              |              |          |                                                |
|                              |              |          |                                                |
|                              |              |          |                                                |
| <b>Total:</b>                | <b>100</b>   |          |                                                |



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### 8. Chemical - physical characteristics

| PARAMETERS: | TARGET: | TOLERANCE +/-: | METHOD:      |
|-------------|---------|----------------|--------------|
| Moisture %  | 20      | 3%             | Karl-Fischer |
| pH          | 3       | 0,3            | pH meter     |
| Sucrose %   | 29      | 6%             | calculated   |
| Sugar %     | 56      | 6%             | calculated   |

### 9. Microbiological characteristics

| PARAMETER:          | TARGET: | UNIT:         | METHOD:              |
|---------------------|---------|---------------|----------------------|
| Total plate count:  | < 1000  | cfu/g         | DIN EN ISO 4833-1    |
| Enterobacteriaceae: | < 100   | cfu/g         | DIN ISO 21528-2      |
| Escherichia Coli:   | < 100   | cfu/g         | ISO 7251             |
| Coliforms:          | < 100   | cfu/g         | ISO 4831             |
| Yeasts:             | < 100   | cfu/g         | § 64 LFGB L 01.00-37 |
| Moulds:             | < 100   | cfu/g         | § 64 LFGB L 01.00-37 |
| Salmonella:         | n.d.    | negative/25 g | § 64 LFGB L 00.00-20 |

### 10. Allergens in accordance with annex II of regulation (EU) No. 1169/2011

| ALLERGENS:                                                                                             | IN PRODUCT |    | DECLARATION OF TRACES |    |
|--------------------------------------------------------------------------------------------------------|------------|----|-----------------------|----|
|                                                                                                        | YES        | NO | YES                   | NO |
| Products containing gluten and cereal-based products containing gluten:                                |            | x  |                       | x  |
| Shellfish and shellfish-based products:                                                                |            | x  |                       | x  |
| Eggs and egg-based products:                                                                           |            | x  |                       | x  |
| Fish and fish-based products:                                                                          |            | x  |                       | x  |
| Peanut and peanut-based products:                                                                      |            | x  |                       | x  |
| Soya and soya-based products:                                                                          |            | x  |                       | x  |
| Milk and dairy products (including lactose):                                                           |            | x  |                       | x  |
| Shell nuts and by-products (e.g. walnuts, hazelnuts, almonds, pecans, brazils, cashews, etc.):         |            | x  |                       | x  |
| Celery and celery-based products:                                                                      |            | x  |                       | x  |
| Mustard and mustard-based products:                                                                    |            | x  |                       | x  |
| Sesame seeds and sesame-based products:                                                                |            | x  |                       | x  |
| Sulphur dioxide and sulphites in a concentration of > 10mg/kg or 10mg/l expressed in SO <sub>2</sub> : |            | x  |                       | x  |
| Lupin and lupin-based products:                                                                        |            | x  |                       | x  |
| Mollusc and mollusc-based products:                                                                    |            | x  |                       | x  |

### 11. Genetically modified organisms (GMO)

Our product is free from GMO in accordance with regulations (EC) No 1829/2003 and 1830/2003 and does not require explicit marking.



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### 12. Storage/Transport

Temperature: max. 26 °C

Rel. humidity: 30 - 65 %

Store away from heat and humidity.

### 13. Lot code

Example: 01 8111 204

Plant: 01

Packaging year: 8 = 2018

Packaging day: 111 = 21.04.2018

Packaging shift: 2 = early shift

Packaging machine: 04

### 14. Information Declaration

Not suitable for children under 5 years! Bite before swallowing!

### 15. Packaging Material

The primary packaging materials used by Mederer Group are suitable for the intended use. In particular, they fulfil all legal requirements:

- Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food
- Commission Regulation (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food
- Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food
- The printing inks comply with the EuPIA Guideline.