



Product specification

Version:

Created date:

06.04.22

Printing date:

19.04.2023

1. General

Name of article: FRIED EGGS
Legal description: fruit flavour jelly shape
Number of article: 500308
Content: 6x1000g

2. Product description

Piece weight in g: 8,00 (+/- 15% tolerance)
Shelf life: 540 days

INGREDIENT LIST in descending order:

Glucose syrup; sugar; gelatine; acids: citric acid, lactic acid; humectant: sorbitol; flavourings; colouring foods (radish, safflower); glazing agent: beeswax, white and yellow, carnauba wax.

3. Sensoric

| CHARACTER: | DESCRIPTION: |
|-------------|--|
| Appearance | orange fruit flavour jelly shape with white foam deposited in form of fried eggs, surface smooth |
| Smell | fruity, creamy, aromatic |
| Taste | like strawberry/ cream |
| Consistency | light elastic 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) | 337 | 84 | 1434 | 359 | 4 |
| Fat (g): | 0,1 | 0,03 | | | <1 |
| thereof sat. Fatty acid (g): | 0,1 | 0,03 | | | <1 |
| Carbohydrates (g): | 78 | 20 | | | 8 |
| thereof sugar (g): | 48 | 12 | | | 13 |
| Protein (g): | 5,2 | 1,3 | | | 3 |
| Salt (g): | 0,20 | 0,05 | | | 1 |
| Fibres optional (g): | 0,2 | 0,05 | | | |

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 |
| Panthenic 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 | 48,3940 | | |
| sugar | 29,0691 | | |
| water | 15,0000 | | |
| gelatine | 5,2264 | | |
| citric acid | 1,0298 | E 330 | acid |
| lactic acid | 0,1339 | E 270 | acid |
| sorbitol | 0,8161 | E 420 | humectant |
| flavourings | 0,1768 | | |
| colouring foods | 0,0141 | | |
| beeswax, carnauba wax | 0,1398 | E 901, E 903 | glazing agent |
| | | | |
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| | | | |
| Total: | 100 | | |



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8. Chemical - physical characteristics

| PARAMETERS: | TARGET: | TOLERANCE +/-: | METHOD: |
|-------------|---------|----------------|--------------|
| Moisture % | 15 | 3% | Karl-Fischer |
| pH | 3,3 | 0,3 | pH meter |
| Sucrose % | 29 | 6% | calculated |
| Sugar % | 48 | 6% | calculated |

9. Microbiological characteristics

| PARAMETER: | TARGET: | UNIT: | METHOD: |
|--------------------|---------|---------------|----------------------|
| Total plate count: | < 1000 | cfu/g | DIN EN ISO 4833-1 |
| Enterobacteriacen: | < 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 ₂ : | | 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:

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

15. Product photo optional