



## Product specification

**Version:****1****Created date:****11.02.25****Printing date:**

12.08.2025

### 1. General

Name of article: Flavorbomb Strawberry  
Legal description: flavour jelly shape with filling 10% and strawberry flavour  
Number of article: 271119  
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; colouring foods (black currant, carrot, sweet potato, apple); 2% strawberry juice from strawberry juice concentrate; acid: citric acid; gelling agent: pectin; flavourings; glazing agent: beeswax, white and yellow.

### 3. Sensoric

CHARACTER:	DESCRIPTION:
Appearance	flavour jelly shape in the shape of a red ball with a viscous red filling; packed in blister
Smell	strawbeery
Taste	strawbeery
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)	318	80	1350	338	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):	55	14			16
Protein (g):	3,6	0,9			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	34,3168		
sugar	28,7856		
water	20,0000		
dextrose	8,5383		
gelatine	3,6287		
colouring foods	2,1784		
strawberry juice concentrate	0,2367		2% strawberry juice from 0.2367% strawberry juice
citric acid	1,5203	E 330	acid
pectin	0,3651	E 440	gelling agent
flavourings	0,2501		
beeswax	0,1800	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 %	55	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.