

### Product data

**Fruit preparation**
**Target public** General population except for people with a special diet. suitable for celiacs.

**Tradename** Pouch beplus antioxidante bio 2 \* 7u 150g

**Reference** 61724      **Ean** 8410087611938      **Net weight (g)** 150

### Manufacturer data

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### List of ingredients

Fruit preparation.

Ingredients: Fruit purees (63%) [strawberry \* and banana \*], carrot puree \* (26%), concentrated fruit juices (4%) [apple \*, orange \*, lemon \*, strawberry \*, cherry \*, currant \* and raspberry \*], concentrated beet juice \* (2.5%), agave syrup \*, quinoa flour \* (1.5%), flavourings and vitamin C. (\*) Ingredients from organic production.

### Nutrition claims

Gluten-free. Lactose-free. Source of vitamin c. Vitamin c contributes to the protection of cells from oxidative stress.

### Storage conditions

Keep in a cool and dry place, not exposed to direct light.

### Shelf life

**Marking** Best before: day-month-year

**Shelf life** 425 days

### Batch number identification

1°.- L

2°.- Space

3°.- Production day with two digits

4°.- Production month letter

5°.- the number corresponding to the production time slot

### Logistical specifications

**Units / pack** 1u (1x1)

**Packages / box** 14

**Boxes / layer** 21

**Cases/height** 5

**Boxes/pallet** 105

**Pallet height (cm)** 109

**Pallet net weight (kg)** 220.5

(Palet remontado)

## Physical-chemical characteristics

Parameter	Unit	Standard
Energy	kJ	286
	kcal	68
Fat	g	0.5
of which saturates	g	0
Carbohydrate	g	14
of los cuales azúcares	g	12
Fibre	g	1.4
Protein	g	1
Salt	g	0.1
Vitamin c	mg	8
aw		0.99
pH		4.15

## Microbiological characteristics

Parameter	Unit	Standard
Mohos and levaduras	ufc/g	<500
Bacillus cereus	ufc/g	<100
E.coli	ufc/g	Absence
Staphilococcus Aureus	ufc/0,1g	Absence
Salmonella	ufc/25g	Absence
Listeria monocytogenes	ufc/25g	Absence

## Applicable law

Royal decree 135/2010 of 12 february, whereby repealing provisions concerning microbiological criteria for foodstuffs and subsequent amendments.

Regulation (ec) no. 2073 / 2005 of the commission of 15 november 2005 on microbiological criteria applicable to foodstuffs and subsequent amendments.

Regulation (ec) nº 178/2002 laying down the general principles and requirements of food law, establishing the european food safety authority and laying down procedures in matters of food safety

Regulation (ec) no 852/2004 on the hygiene of foodstuffs and subsequent amendments.

Reglamento (UE) 2023/915 de la Comisión de 25 de abril de 2023 relativo a los límites máximos de determinados contaminantes en los alimentos and por el que se deroga el Reglamento (CE) n.o 1881/2006 and posteriores modificaciones.

Regulations (ec) no. 1829 / 2003 on food and genetically modified feed and no. 1830 / 2003 concerning the traceability and labelling of organisms genetically modified and the traceability of food and feed produced from these and subsequent amendments.

Royal decree 1801 / 2008, of 3 november, which lays down rules on the nominal quantities for products packaged and to control their effective content and subsequent amendments.

Royal decree 1334 / 1999 and subsequent amendments by which approves is the general standard for labelling, presentation and advertising of foodstuffs.

Regulation (eu) no. 1169 / 2011 of the european parliament and of the council of 25 november 2011 on food information provided to the consumer and subsequent amendments.

Regulation (eu) no. 10/2011 january 14, 2011 committee on materials and plastic articles intended to come into contact with food and subsequent amendments.

Regulation (eu) no. 1333 / 2008 of the european parliament and of the council of 16 december 2008 on food additives and subsequent modifications.

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**Signature:** Joaquin del Rio

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