

Product data

Target public	General population except for people with a special diet. suitable for celiacs.		
Tradename	Pouch beplus detox bio 2 * 7u 150g		
Reference	61726	Ean	8410087611952
		Net weight (g)	150

Manufacturer data

Address	C/VICTORIA FERNANDEZ PRIETO,25 46720-VILLALONGA Valencia		
Phone	+34 961021111	Fax	(0034) 96 10 21 118
Contact	Joaquin del Rio Camacho	E-mail	documentacion.calidad@vickyfoods.es

List of ingredients

Organic fruit and vegetables preparation.

Ingredients: Fruit purees (65%) [apple * and pear *], vegetables (15%) [courgette *, broccoli *, spinach * and artichoke powder *], water, concentrated fruit juices [grape * and lemon *] (5%), agave syrup *, quinoa flour *, Chlorella vulgaris powder *, vitamin C and matcha green tea *. (*) Ingredients from organic production.

Nutrition claims

Gluten-free. Lactose-free. Source of vitamin c. Vitamin c contributes to the normal function of the immune system.

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

- 1º.- L
- 2º.- Space
- 3º.- Production day with two digits
- 4º.- Production month letter
- 5º.- the number corresponding to the production time slot

Logistical specifications

Units / pack	1u (1x1)	Boxes/pallet	105
Packages / box	14	Pallet height (cm)	109
Boxes / layer	21	Pallet net weight (kg)	220.5
Cases/height	5	(Palet remontado)	

Physical-chemical characteristics

Parameter	Unit	Standard
Energy	kJ	236
	kcal	56
Fat	g	0
of which saturates	g	0
Carbohydrate	g	12
of los cuales azúcares	g	10
Fibre	g	1.9
Protein	g	1
Salt	g	0.03
Vitamin c	mg	8
aw		0.99
pH		3.86

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

Director of Quality, R+D and Environment at Vicky Foods Products S.L.U..