

# Product specifications Data sheet

## **Product data**

Target public General population except for people with a special diet.

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

Reference 61727 Ean 8410087611969 Net weight (g)

# 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 preparation

Ingredients: Fruit purees (73%) [mango \*, apple \* and banana \*], water, concentrated fruit juices (1.5%) [pineapple \* and lemon \*], agave syrup \*, quinoa flour \*, vitamin C, lemon verbena powder \*, rooibos powder \*, chamomile powder \* and linden powder \*. (\*) Ingredients from organic production.

## **Nutrition claims**

Gluten-free. Lactose-free. Source of vitamin c. Vitamin c contributes to normal functioning of the nervous 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

1°.- L

2º.- 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)
 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	232
	kcal	55
Fat	g	0.7
of which saturates	g	0.2
Carbohydrate	g	11
of los cuales azúcares	g	10
Fibre	g	1.3
Protein	g	0.5
Salt	g	0
Vitamin c	mg	8
aw		0.99
pН		4.12

#### 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..