



Product specification

Version: 2

Created date: 29.05.18

Printing date: 18.09.2024

1. General

Name of article: Seesterne
Legal description: flavour jelly shape
Number of article: 996361
Content: 6x75St

2. Product description

Piece weight in g: 13,00 (+/- 15% tolerance)
Shelf life: 720 days

INGREDIENT LIST in descending order:

glucose syrup; sugar; gelatine; acids: citric acid, lactic acid; gelling agent: pectin; flavourings; colour: carmine, curcumin, brilliant blue FCF; glazing agent: beeswax, white and yellow, carnauba wax.

3. Sensoric

CHARACTER:	DESCRIPTION:
Appearance	two-layered flavour jelly shape in form of a starfish 1. layer foam yellow/ green 2. layer foam orange/ pink surface smooth
Smell	fruity, aromatic
Taste	pink - strawberry; green - lime; yellow - pineapple; orange - cream and yoghurt
Consistency	elastic bite



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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)	333	83	1413	353	4
Fat (g):	0,2	0,05			<1
thereof sat. Fatty acid (g):	0,2	0,05			<1
Carbohydrates (g):	76	19			7
thereof sugar (g):	57	14			16
Protein (g):	5,6	1,4			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
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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8. Chemical - physical characteristics

PARAMETERS:	TARGET:	TOLERANCE +/-:	METHOD:
Moisture %	17	3%	Karl-Fischer
pH	3,3	0,3	pH meter
Sucrose %	30,4848	6%	calculated
Sugar %	57	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 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/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

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.