

**PCO article passport**

Date: 02.02.2023

This product information revokes and renews all previous information about this product.

|                            |                     |
|----------------------------|---------------------|
| <b>Article-No.</b>         | 5530599             |
| <b>Article description</b> | Racecars vegan 2 kg |

|                       |   |
|-----------------------|---|
| <b>1. Ingredients</b> | sugar, glucose syrup, <b>wheat</b> starch, water, modified maize starch, modified potato starch, acids: E270, E296, E330; flavourings, colours: E100, E133, E153; fruit- and plant concentrates (spirulina, safflower), black carrot juice concentrate, vegetable oil (coconut), glazing agent: carnauba wax. |
|-----------------------|---|

|   |                             |                      |
|---|-----------------------------|----------------------|
| <b>2. Average nutritional values</b><br><br>per 100 g | Energy in kJ/ kcal per 100g | 1436 kJ/<br>338 kcal |
|   | fat (g)                     | < 0,5 g              |
|   | of which saturates (g)      | 0,3 g                |
|   | Carbohydrate (g)            | 84,0 g               |
|   | of which sugars (g)         | 55,0 g               |
|   | Fibres (g)                  | < 0,5 g              |
|   | Protein (g)                 | < 0,5 g              |
|   | Salt (g)                    | 0,05 g               |

|                             |                  |
|-----------------------------|------------------|
| <b>3. Sales description</b> | Vegan fruit gums |
|-----------------------------|------------------|

|                                |          |                 |
|--------------------------------|----------|-----------------|
| <b>3.1 Chemical parameters</b> | Moisture | 14%             |
|                                | pH       | 3,2 (2,9 - 3,5) |

|                               |            |   |
|-------------------------------|------------|---|
| <b>3.2 Sensory parameters</b> | Appearance | race car shape  |
|                               | Odour      | fruity  |
|                               | Taste      | blackberry, red fruits,<br>apple, raspberry, pear,<br>lemon |
|                               | Texture    | soft, elastic   |

|                                       |                       |                  |
|---------------------------------------|-----------------------|------------------|
| <b>3.3 Microbiological parameters</b> | Total Plate Count     | max. 1.000 cfu/g |
|                                       | Salmonella            | neg/25g          |
|                                       | Yeasts and moulds     | max. 100 cfu/g   |
|                                       | Enterobacteriaceae    | max. 10 cfu/g    |
|                                       | Staphylococcus aureus |                  |

|                                       |   |   |
|---------------------------------------|---|---|
| <b>4. Allergens</b>                   |   | present:  |
|                                       | Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof                  | Yes   |
|                                       | Crustaceans and products thereof  | No  |
|                                       | Molluscs and products thereof   | No  |
|                                       | Eggs and products thereof   | No  |
|                                       | Fish and products thereof   | No  |
|                                       | Peanuts and products thereof  | No  |
|                                       | Soybeans and products thereof   | No  |
|                                       | Milk and products thereof (including lactose)   | No  |
|                                       | Nuts and products thereof (i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) | No  |
|                                       | Celery and products thereof   | No  |
|                                       | Mustard and products thereof  | No  |
|                                       | Sesame seeds and products thereof   | No  |
|                                       | Sulphur dioxide and sulphites (>10ppm)  | No  |
| Lupin and products thereof            | No  |   |
| <b>5. Shelf life/storage</b>          | Shelf life from production  | 18 months   |
|                                       | Residual maturity   | 4 weeks   |
|                                       | Storage conditions  | temperature: 10-25°C, humidity: 40-80%, protect from direct sunlight, heat and moisture |
|                                       | Shelf life after opening  |   |
| <b>6. Logistic</b>                    | Content per box   | 2 kg  |
|                                       | Boxes per pallet  | 96  |
| <b>7. Suitable for specific diets</b> | for Vegetarian diet   | Yes   |
|                                       | for Vegan diet  | Yes   |
| <b>8. Other</b>                       |   |   |
| <b>9. GMO</b>                         | GMO free  |   |