

**PCO article passport**

Date: 17.11.2017

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

<b>Article-No.</b>	5535007
<b>Article description</b>	Jelly Beans sweet - Strawberry Cheesecake (carton)
<b>Article-No.</b>	5535207
<b>Article description</b>	Jelly Beans sweet - Strawberry Cheesecake (box)

<b>1. Ingredients</b>	Sugar, glucose syrup, corn starch, water, acidifier: E297, E330; glazing agent: E901, E903, E904; flavouring, coconut oil, colour: E120, E171
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<b>2. Average nutritional values</b>  per 100 g	Energy in kJ/ kcal per 100g	1521 kJ/ 358 kcal
	fat (g)	0,0 g
	of which saturates (g)	0,0 g
	Carbohydrate (g)	89,4 g
	of which sugars (g)	72,3 g
	Fibres (g)	0,0 g
	Protein (g)	0,0 g
	Salt (g)	0,06 g

<b>3. Sales description</b>	Sugarcoated candy with strawberry cheesecake flavour
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<b>3.1 Chemical parameters</b>	Water activity	<0,75
	Moisture content	<20 %

<b>3.2 Sensory parameters</b>	Appearance	small, oval sugar coated candys, pink with small red spots
	Odour	characteristic
	Taste	characteristic, straw-berry cheesecake
	Texture	hard crust and viscous jelly

<b>3.3 Microbiological parameters</b>	Total Plate Count	<10.000 cfu/g
	Yeasts and moulds	<100 cfu/g

<b>4. Allergens</b>		present:
	Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	in traces
	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	in traces
	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: 12-25°C, humidity: 40-60 %
	Shelf life after opening	
<b>6. Logistic</b>	Unit per carton	3 kg
	5535007 Carton per pallet	128
	Unit per box	2 kg
	5535207 Boxes per pallet	96
<b>7. Suitable for specific diets</b>	for Vegetarian diet	Yes
	for Vegan diet	No
<b>8. Other</b>		