



	COMERCIAL DESIGNATION	LINE
	JELLY BEANS	MINIBAR
CODIFICATION	EAN Code: 8423371006419 Item Code: LS1406	
SHELF LIFE	36 months / 3 years after date of manufacture. Ink print on the lower cover.	
QUALITATIVE COMPOSITION (Alergens highlight in CAPITALS)	Sugar, glucose syrup, modified potato starch, acid: citric acid (E330); acidity regulator: sodium citrate (E331); flavourings, glazing agent: shellac (E904), beeswax (E901), carnauba wax (E903), olive oil, colours: tartrazine (E102), AC allura red (E129), FCF shiny blue (E133).	
QUANTITATIVE COMPOSITION	Additives: E330: 0.5-1.5% E331: 0.1-0.5% E904: 0.05-0.10% E901: 0.005-0.015% E903: 0.001-0.005%	

LOGISTIC CHART		
U.S.C. CHARACTERISTICS (Unit Sale for the consumer)	Height (in mm): 65 Diameter (in mm): 55 Net weight (in g): 65 Gross weight (in g): 95 Preservation: vaccum Material: Tin Inside covering of the body, underside and upper lip: Expoxifenolic sanitary gold.	
BOX CHARACTERISTICS	Box of (in U.S.C.): 48 tins Length (in mm): 340 Wide (in mm): 220 Height (in mm): 140 Gross weight (in kg): 4,56 Material of the box: Cardboard	
LOGISTIC CHARACTERISTICS	EUROPEAN PALLET Units/Box: 48 Boxes/Pallet: 132 Pallets/20': 11 Pallets/40': 25 Pallets/Truck: 33	AMERICAN PALLET Units/Box: 48 Boxes/Pallet: 156 Pallets/20': 10 Pallets/40': 21 Pallets/Truck: -



BIOLOGICAL CHART		
NUTRITIONAL COMPOSITION	Energy (KJ/Kcal)	1539 / 362
	Fats (g)	0,0
	Of which saturated (g)	0,0
	Carbohydrates (g)	89,0
	Of which sugars (g)	74,00
	Protein (g)	0,0
	Salt (g) / Sodium (mg)	0,27 / 106,3
ORGANOLEPTIC CHARACTERISTICS	Colour, smell, flavour: typical. Texture: firm.	
CONTROLS	All raw materials in this product are analyzed by our quality department upon receipt thereof, physico – chemical and organoleptic analysis and for the preparation of said product performing controls: weights, liquid of liquid temperatures government, etc. on final product physical and chemical analyzes are performed and organoleptic thereof.	
MICROBIOLOGICAL CHARACTERISTICS	According to RD 348/2011 and REGULATION 2073/05 regarding the microbiological criteria applicable to food products: (ufc / g) Aerobic Mesophilic <5x10 ² Molds and Yeasts <10 Enterobacteria <10 Listeria monocytogenes <10	
POLLUTING AGENTS AND HEAVY METALS CONTROL		
DESTINATION	Not suitable for intolerant to allergens highlighted in the list of ingredients. Not recommended for people with obesity problems. E102, E129 May have negative effects on activity and attention in children.	

DESING CHART	
CONSERVATION CONDITIONS	Conservation system: In vacuum It should be stored at room temperature about 20°C ± 5°C, free from moisture and sudden changes in temperature, avoiding direct exposure to sunlight and the accumulation of debris and dust on them and the condensation of water on them.
BATCHING	Five digit numerical code: L-AASSD, coinciding with the date of packaging, where AA are the last two digits of the year, SS is the number of the week of the current year and D is the day of the week,. Ink print on the cover.
CURRENT LEGAL REGULATIONS	RD 1601/2010 / RD 348/2011 / RD 1810/1991
LABELING	In a label the following information will be indicated, mandatory required by Regulation (EU) 1169/2011 and Royal Decree 1801/2008: - Denomination of sale. - List of ingredients (allergens highlighted in UPPERCASE / BOLD). - Net weight. - Expiration date / preferred consumption. - Lot. - Conditions of conservation. - Identification of the industry. - Identification marking. - Nutritional information.



ANNEX I: ALLERGEN STATEMENT

PRODUCT: JELLY BEANS

ALLERGEN	INTENTIONALLY ADDED		
	YES/ NO	SPECIFIC FULL NAME	NATURE / FUNCTION
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: (a) wheat based glucose syrups including dextrose (1); (b) wheat based maltodextrins (1); (c) glucose syrups based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;	NO		
Crustaceans and products thereof;	NO		
Eggs and products thereof;	NO		
Fish and products thereof, except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations; (b) fish gelatine or Isinglass used as fining agent in beer and wine;	NO		
Peanuts and products thereof;	NO		
Soybeans and products thereof, except: (a) fully refined soybean oil and fat (1); (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources; (d) plant stanol ester produced from vegetable oil sterols from soybean sources;	NO		
Milk and products thereof (including lactose), except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; (b) lactitol;	NO		
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;	NO		
Celery and products thereof;	NO		
Mustard and products thereof;	NO		
Sesame seeds and products thereof;	NO		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;	NO		
Lupin and products thereof;	NO		
Molluscs and products thereof.	NO		
May contain traces of the following ingredients due to the		PEANUTS, OTHER NUTS, GLUTEN, SOYBEANS AND MILK.	



NOTE: This information is based on the present state of our knowledge, the knowledge of our production system and information from our suppliers, and refers to the presence or absence of power allergen as an ingredient in that product. However, we can not rule out the presence of traces of some source of allergen arising due to cross-contamination during production.

OTHER STATEMENTS:

- Production system incorporates systems to detect traces of metals to prevent metal chips in the product.
- This product is free ingredients of genetically modified origin (GMO). This information is based on documentation supplied by our suppliers and knowledge of our production process.



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