Slikkepind, gul banan

General requirements:

Appearance: Flat Pressed Lollipops, in the shape dummy.

Weight of lollipops: 30g,50g,75g,110g,125g.

Ingredients: sugar, glucose syrup, acidity regulators: citric acid, malic acid;

flavouring: banana; colours: E100, E153.

Colour: characteristic of the additive: inside lollipop is yellow mass and outside is mass with

yellow and black stripes.

Taste and smell: characteristic for used additive.

Mechanical impurities: impermissible.

Detailed requirements:

The physicochemical parameters: content of water- no more than 3,5%

dry matter content- no less than 96,5%

The ash content of soluble in HCl- up to 0,1%

Storage temperature- max. +25 ° C

Harmful metals content: cadmium, lead, according to the

the current requirements of the Minister of Health.

Microbiological parameters: due to the very high content of dry matter,

for the product are not required microbiological tests.

Other requirements:

Packaging:

* in individual bag

Labelling: in accordance with the requirements of the Regulation of the Minister of Agriculture and Rural Developmenton food labeling (marking in the language required by the recipient).

The date of minimum durability: 24 months from date of manufacture.

Relevant documents: certificate of quality.

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