

Produktnavn

Slikkepind, sukkerfri blanding

General requirements:

Appearance: mix of 11 candys (Althea, Bismark black/white, Bismark red /white, Konger af Danmark, Lakridspuder, Hindbaer, Blaugler, Aeble bolcher, Stikkelsbaer zig zag, Brun lakrids, Dameskra)

Ingredients: sweeteners: isomalt, acesulfam, aspartam; ammonium chloride, liquorice block, acidity regulators (citric acid, malic acid, wine acid) vegetable fat, flavourings, colours: E100, E120, E133, E153, E160a.

Colour: characteristic for used additive.

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 plastic jars with 180g
- * in boxes with 2 kgs
- * in buttom bags with 125g
- * in clear corner bags with 100g
- * in corner bags with print with 90g, 100g and 165g
- * in buckets with 180g
- * in buckets with 650g
- * in buckets with 350g
- * in round jars with 2 kgs
- * in round jars with 1kg
- * In round jars with 500g

Labelling: in accordance with the requirements of the Regulation of the Minister of Agriculture and Rural Development on 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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Other requirements :

Packaging:

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- * in boxes with 2 kgs
- * in bottom bags with 125g
- * in clear corner bags with 100g
- * in corner bags with print with 90g, 100g and 165g
- * in buckets with 180g
- * in buckets with 650g
- * in buckets with 350g
- * in round jars with 2 kgs
- * in round jars with 1kg
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