



Product specification

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| General specifications | |
|-----------------------------------|--|
| Item number: | 4247 |
| Product: | Bio Zumo de arandano (Heidelbeersaft) 0,33 l EW |
| IK / BNN-barcode: | Bio / |
| EAN-barcode bottle: | 4 106060 100530 |
| EAN-barcode additional packaging: | 4 106060 200506 |
| Intrastat number: | 20098999 |
| VAT rate Germany: | <input checked="" type="checkbox"/> standard <input type="checkbox"/> reduced |
| Origin: | <input type="checkbox"/> Germany/ BW <input checked="" type="checkbox"/> EU <input type="checkbox"/> Non EU <input type="checkbox"/> EU/Non EU |
| Date of edition: | 20.03.2013 |
| Notes: | |
| Description: | |

| List of ingredients | |
|--|---|
| Organic bilberry juice, 100 % natural organic fruit juice of wild grown bilberries. Not made of concentrate. No preservatives, no colorants and no sweeteners. | |
| | <input type="checkbox"/> yes <input checked="" type="checkbox"/> no |

| Sensoric parameters | |
|---------------------|------------|
| Colour: | dark |
| Consistency: | Liquid |
| Aroma: | fruity |
| Taste: | Refreshing |

| Physico-chemical parameters | value | unit |
|---|--------|------|
| pH value: | < 4,5 | |
| Total acid (calculated as tartaric acid, pH 7): | 9 – 13 | g/l |
| Essence (Brix): | 8 - 10 | Bx |

| Microbiological Parameters | value | unit |
|-------------------------------|-----------------|--------|
| Total bacteria count: | < 1 | KBE/ml |
| Saccharomyces albicans/mould: | < 1 | KBE/ml |
| E-Coli: | not traceable | |
| Salmonella: | negative in 25g | |

| Nutrition facts per 100 ml | | |
|---------------------------------|-------|------|
| Parameter | value | Unit |
| Calorific value | 115 | kJ |
| | 28 | Kcal |
| Protein | 0,4 | g |
| Carbohydrate | 5,5 | g |
| - thereof fructose* | 5,2 | g |
| Fats | 0,1 | g |
| - thereof saturated fatty acids | 0,02 | g |
| Fibres | 0,2 | g |
| Sodium | 0,002 | g |
| Vitamin C | | mg |

* contains sugar by nature



| | |
|--------------------------------------|--|
| Storage conditions | |
| Minimum durability of products: | 24 months |
| Remaining life on delivery at least: | 12 months |
| Storage conditions: | cool, frost-protected, dry, dark |
| | Shelf life: opened and cooled approx. 5 days |
| Juice treatment: | Pasteurisation |

| | | | | |
|---|---|-----------------------------|----------------------|--|
| Allergenic substances | | | | |
| Yeast-free | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO | contained allergens: | <input checked="" type="checkbox"/> none |
| Lactose-free | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO | | |
| Gluten-free | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO | | |
| The following allergenic substances are used in our factory: | | | | |
| barley, wheat germ oil, celery, carrot juice | | | | |
| Adequate measures are established in order to prevent diversion of allergenic substances: | | | | |
| Special cleaning | | | | |

| | |
|---------------|--|
| Other: | |
|---------------|--|

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|---|---|
| Impurity | |
| We confirm that the product is free from physical pollution. Following controls are used in order to prevent unwanted impurities: | |
| filter: | <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO |
| sieve: | <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO |

| | | | | | | | | | | | |
|----------------------------------|---|---|-----------|-----|----|--------------------------|-------|----|---------|-----|----|
| Logistic data 0,33 l EW | | | | | | | | | | | |
| Package unity: | <input type="checkbox"/> returnable box | <input checked="" type="checkbox"/> cardboard box | | | | | | | | | |
| height: | 230 | mm | width: | 185 | mm | length: | 248 | mm | weight: | 7,3 | kg |
| content: | 12 x 0,33 l l bottle per package unity | | | | | | | | | | |
| | 18 cartons per per layer | | | | | | | | | | |
| | 4 layers per palette | | | | | | | | | | |
| Bottle measures 0,33 l EW | | | | | | | | | | | |
| height: | 235 | mm | diameter: | 61 | mm | Weight including content | 0,649 | kg | | | |

| | | |
|--|---|-----------------------------|
| Legal conditions | | |
| The product corresponds to the legal guidelines of the EU. | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO |
| The product is free from gene-modified organisms as defined by the guidelines 1829/2003/EG and 1830/2003/EG and 1830/2003/EG in the presently valid edition. | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO |
| The product corresponds to the EU regulation 834/2007 concerning the ecological/organic production and label of ecological/organic products. | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO |
| The product is not irradiated as defined by the guidelines 1999/2/EG and 1999/3/EG in the presently valid edition. | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO |
| The goods comply with the food regulatory demands concerning contamination/residua. | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO |
| The product is suitable for vegetarian alimentation. | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO |
| The product is suitable for vegan alimentation. | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO |
| The product is free from gene-modified organisms as defined by the guidelines of EG 1829/2003 and EG 1830/2003. We assure that as to this product no labelling is required as defined by the EU regulation 2001/18/EC. | <input checked="" type="checkbox"/> YES | <input type="checkbox"/> NO |
| Production according to fruit juice regulation. The juice corresponds to the demands of the AIJN Code of Practise as well as to the BNN guidelines. | | |



| Details of the quality management system | | | |
|---|-------------------------------------|-----|-----------------------------|
| Quality management is actively effected. | <input checked="" type="checkbox"/> | YES | <input type="checkbox"/> NO |
| SGF member; voluntary control system | Certificate no.: SGF448D-91 | | |
| If this is the case, following standards are certified | SGF | | |
| Product security is reviewed systematically | <input checked="" type="checkbox"/> | YES | <input type="checkbox"/> NO |
| Following systems are used for the evaluation of product security: Residuum analysis, analysis certificate, product specification, product release | | | |

| | | |
|------------------------------|----------------|----------------|
| issued 20.03.2013 Schwarz | checked | released: |
| _____ | _____ | _____ |
| date/signature | date/signature | date/signature |