

## Produktdatenblatt | Product Sheet A095SK Litschi | Lychee Juice Pads

### Produktbeschreibung | Product description:

Litschi-Fruchtpüree, tiefgefroren, in 100g-Sachets  
Lychee fruit puree, deep frozen, in 100g pouches

### Zutaten | Ingredients:

Litschi, Antioxidationsmittel: Ascorbinsäure, Apfelsäure  
Lychee, Antioxidant: Ascorbic acid, malic acid

### MHD | Shelf life (bei -21 °C | stored at -21 °C):

24 Monate | 24 months

### Versandeinheit | Shipping unit:

- Karton mit 40x100g-Packungen | Cardboard box with 40x100g packs
- Maße | Dimensions: ca. 170x266x200 (HxLxB)
- Nettogewicht | Net weight: 4,0kg, Bruttogewicht | Gross weight: ca. 4,3kg
- Artikel-Nr. | Article No.: A095SK
- EAN 13-Code: 42 6004208 164 1

### Palette | Pallets:

|                                               | EP (120x80cm) | IP (120x100cm) |
|-----------------------------------------------|---------------|----------------|
| Kartons pro Lage   Cases per layer:           | 18            | 22             |
| Lagen   Layers:                               | 10            | 10             |
| Kartons pro Palette   Cases per pallet:       | 180           | 220            |
| Gesamthöhe Kartons   Total height cases [cm]: | 172,0         | 172,0          |
| Höhe Palette   Pallet height [cm]:            | 15,0          | 15,0           |
| Gesamthöhe   Total height [cm]:               | 187,0         | 187,0          |
| Nettogewicht   Net weight [kg]:               | 720,0         | 880,0          |
| Bruttogewicht   Gross weight [ca. kg]:        | 774,0         | 946,0          |

### Qualitätszertifikate Produzent | Quality certificates producer:

BRC, ISO 22000:2005, SGF, Halal

## ANALYTICAL INFORMATION

| PARAMETER                    | UNITS          | RANGE      |
|------------------------------|----------------|------------|
| ° Brix (uncorrected) at 20°C | ° Bx           | 14° -17°   |
| Acidity at pH 8.1            | as citric acid | 0.05 - 0.6 |
| pH                           | -              | 3.5 - 5.0  |

## MICROBIOLOGICAL INFORMATION

| PARAMETER         | UNITS | RANGE                |
|-------------------|-------|----------------------|
| Total Plate count | Cfu/g | Max. 10 <sup>3</sup> |
| Moulds and Yeasts | Cfu/g | Max. 10 <sup>3</sup> |
| Total Coliforms   | Cfu/g | 0                    |
| Salmonelle        | /25g  | Negative             |
| E. Coli           | /g    | Negative             |

## SENSORY REQUIREMENTS

|            |                                                                                        |
|------------|----------------------------------------------------------------------------------------|
| Appearance | Homogeneous liquid, free from stones or peel remainings                                |
| Colour     | Characteristic white                                                                   |
| Odour      | Characteristic of the fruit, free from fermentation smell                              |
| Taste      | Characteristic of the fruit, free from fermentation flavour or other unusual flavours. |

|                    |                                                  |
|--------------------|--------------------------------------------------|
| Packaging          | Cover laminated polyester - polyethylene natural |
| Shelf life         | 24 months                                        |
| Storage conditions | Frozen at -18° C                                 |

## GENERAL REQUIREMENTS

|              |                                                                                                                                                                                                                   |
|--------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Authenticity | The product is made from 100% natural, fresh fruit and is not modified or adulterated in any way. The product complies with the AIJN Code of Practice. Genetic manipulated plants and raw materials are not used. |
|--------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

## Allergenbescheinigung | Allergen statement

| ALLERGENS (to be labelled according Regulation (EU) No 1169/2011) |                                                                                                                                                 | Yes | No |
|-------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------|-----|----|
| 1.                                                                | Cereals containing Gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof                     |     | x  |
| 2.                                                                | Eggs and products thereof                                                                                                                       |     | x  |
| 3.                                                                | Peanuts and products thereof                                                                                                                    |     | x  |
| 4.                                                                | Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia or queensland nuts, and products thereof |     | x  |
| 5.                                                                | Soybean and products thereof                                                                                                                    |     | x  |
| 6.                                                                | Milk and products thereof (incl. Lactose)                                                                                                       |     | x  |
| 7.                                                                | Mustard and products thereof                                                                                                                    |     | x  |
| 8.                                                                | Celery and products thereof                                                                                                                     |     | x  |
| 9.                                                                | Fish and products thereof                                                                                                                       |     | x  |
| 10.                                                               | Sesame and products thereof                                                                                                                     |     | x  |
| 11.                                                               | Sulphur dioxide and Sukphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2                                  |     | x  |
| 12.                                                               | Crustaceans and products thereof                                                                                                                |     | x  |
| 13.                                                               | Lupine and products thereof                                                                                                                     |     | x  |
| 14.                                                               | Molluscs and products thereof                                                                                                                   |     | x  |

## Vegan-Bescheinigung | Vegan statement

Wir bestätigen, dass keine tierischen Zutaten oder Zusätze tierischen Ursprungs verwendet wurden. | We confirm that no animal ingredients or additives from animal origin have been used.

## Durchschnittliche Nährwerte pro 100g | Average nutrition facts per 100g

|                                                                     |             |              |
|---------------------------------------------------------------------|-------------|--------------|
| <b>Brennwert   Energy value   Valore energetico  </b>               | <b>kcal</b> | <b>76,0</b>  |
| <b>Valeur énergétique   Energie   Energi verdi</b>                  | <b>kJ</b>   | <b>321,8</b> |
| <b>Fett   Fat   Grassi   Graisses   Vetten   Fedt</b>               | <b>g</b>    | <b>0,4</b>   |
| davon   thereof   dei quali   dont   waarvan   hvorav               |             |              |
| Gesättigte Fettsäuren   Saturates   Acidi grassi saturi             |             |              |
| Acides gras saturés   Verzadigde vetzuren   Mettede fedtsyrer       | <b>g</b>    | <b>0,1</b>   |
| <b>Kohlenhydrate   Carbohydrate   Carboidrati   Glucides  </b>      |             |              |
| <b>Koolhydraten   Karbohydrater</b>                                 | <b>g</b>    | <b>16,5</b>  |
| davon   thereof   dei quali   dont   waarvan   hvorav               |             |              |
| Zucker   Sugars   Zuccheri   Sucres   Suikers   Sukker              | <b>g</b>    | <b>15,2</b>  |
| <b>Eiweiß   Protein   Proteine   Protéines   Eiwitten   Protein</b> | <b>g</b>    | <b>0,8</b>   |
| <b>Salz   Salt   Sale   Sel   Zout   Salt</b>                       | <b>g</b>    | <b>0,0</b>   |