	<b>Product specification:</b> <b>Banana white 1L</b>	V10
		Date of insert: 24/07/2012
		Date of revision: 24/02/2023
		Date of issue: 24/02/2023

### 1 PRODUCT IDENTIFICATION

<b>Article name</b>	Banana white 1L
<b>Article code</b>	1000001
<b>Ean code</b>	/
<b>Net weight</b>	1 L <span style="float: right;">without "e"</span>


### 2 PRODUCT INFORMATION

<b>Ingredients</b>	Water, sugar, ascorbic acid, natural flavouring, technological aid: calcium carbonate.								
<b>Product description</b>	Anti-browning agent 6% concentration								
<b>Shelf life</b>	P+60								
<b>Country of origin</b>	Water: Belgium; sugar: Belgium; natural flavouring: Belgium; Ascorbic acid: China; calcium carbonate: Italy								
<b>Mean Nutritionnelles values (/100g)</b>	Energy (kJ)	Energy (Kcal)	Fat (g)	Saturated fat (g)	Carbohydrates (g)	Sugars (g)	Fiber (g)	Proteins (g)	Salt (g)
	43	10	0	0	2,5	2,5	0	0	0
<b>Packaging</b>	1L PE plastic bottle with spray 10/EPS pallet								
<b>Temperature at delivery</b>	<7°C								
<b>Storage conditions</b>	0-4°C								
<b>Instruction for use</b>	/								

### 3 PHYSICO-CHEMICAL CHARACTERISTICS

<b>Color</b>	Colourless
<b>Taste</b>	Sour
<b>Texture</b>	Fluid
<b>FB metal, glass, wood, stone plastic, carton etc. (visual control, no metal detection)</b>	0 pcs

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 	<h1>Product specification:</h1> <h2>Banana white 1L</h2>	V10
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### 4 MICROBIOLOGICAL CHARACTERISTICS

Parameter	Target after production (cfu/g)	Tolerance after production (cfu/g)	End of shelf life (cfu/g)
NA (category 7C microbiological guidelines)			

### 5 DECLARATIONS

5 DECLARATIONS	<i>Product is conforming to following legislation:</i>
<b>4.1 General Food Law</b>	Regulation 178/2002/EC “General principles and regulations of food law”.
<b>4.2 Pesticides</b>	Commission Directive 396/2005 of 23 February 2005 “Maximum level of pesticide residues in and on certain products of plant origin, including fruit and vegetables” with later amendments 178/2006/EC, 149/2008/EC, 260/2008/EC, 299/2008/EC, 839/2009/EC and 256/2009/EC.
<b>4.3 Food contaminants (Heavy metals and mycotoxines)</b>	Commission Regulation 1881/2006 of 16 December 2006 with later amendments by regulation 1126/2007/EC: concerning maximum levels for certain contaminants (heavy metals and mycotoxines).
<b>4.4 Irradiation</b>	Council regulation 3954/1978 of 22 December 1987 and to Commission Directive 1999/2/EC and 1999/3/EC of 22 February 1999 – No irradiation is used.
<b>4.5 GMO</b>	Commission Regulation 1829/2003 and 1830/2003 of 22 September 2003. – No GMO are used.
<b>4.6 Allergens</b>	Directive 2000/13/EC amended by 2003/89/EC and to Commission Directive 2007/68/EC of 27 November 2007. – No allergens are used.
<b>4.7 BSE</b>	Regulation 999/2001/EC – NA: product has no animal origin.
<b>4.8 Flavours</b>	Regulation 1334/2008/EC on “flavourings and certain food ingredients with flavouring properties for use in and on foods”. – No flavours are used.

### 6 CONTACT

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