



MELON SLUSH DRINK

DATA SHEET

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|--------------------------------|--|
| Commercial description: | Powder prepared for slush drink |
| Producer: | OrobicaMix Srl |
| Producer's address: | Via 1° Maggio, 15 – 24040 Canonica d'Adda (BG) - ITALY |
| Expiration date: | 36 months from production date (in sealed bag) |
| Storage conditions: | Room temperature in a cool and dry place |
| Transport conditions: | Room temperature in a cool and dry place |
| Batch: | Numerical sequence indicated on bags and labels |
| Expiration date: | Specified on each bag/label "Best before MM/YYYY" |

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|---|--------------------------|
| Primary packaging: | Bag – Film PJ/PET MET/PE |
| Net Weight: | 620 g |
| Secondary packaging: | Case of 24 bag |
| Net weight guaranteed by "e" letter: | YES |
| Packaging material is compliant with italian D.M. of 21/03/73. | YES |

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|--|---|
| How to use: | Mix the content of the bag with 4 l of water. Mix it with care and pour it into the frozing machine |
| Ingredients: | sugar, citric acid, flavours, anticaking agent: E551, colourings: E102-E110. |
| List of additives and their function: | E551 (anticaking agent) |
| List of colourings: | E102-E110 |
| Kind of oil and fats: | / |

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|---|---------------------------------|
| Physical specifications: | Dehydrated powder semi-prepared |
| Foreign bodies, flavours and odours: | Absent |
| Microbiological specifications | |
| Total mesophilic microorganism: | < 10.000 UFC/g |
| Mould: | < 100 UFC/g |
| Yeast: | < 100 UFC/g |
| Enumeration enterobacteria: | < 100 UFC/g |
| Detection Salmonella spp.: | Absent in 25 g |
| Listeria Monocytogenes: | Absent in 25 g |

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| Drafted by: RefHACCP | Approved by: RHACCP | Rev 3 del 23/06/2020 |
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ALLERGENS – GMO – IONIZING TREATMENTS

| | YES | NO | NOTES |
|---|-----|----|-----------------------|
| Cereals that contain gluten (wheat, rye, starch, oats, spelt, kamut or their crossbred strains) and derived products. | | X | Existing in the plant |
| Shellfish and shellfish-based products. | | X | |
| Eggs and egg-based products. | | X | Existing in the plant |
| Fish and fish-based products. | | X | |
| Peanuts and peanut-based products. | | X | |
| Soy and soy-based products. | | X | |
| Milk and milk-based products (included lactose). | | X | Existing in the plant |
| Nuts, that is almonds, hazelnuts, walnuts, cashew, pecan, Brazilian nuts, pistachios, Queensland nuts and derived products. | | X | Existing in the plant |
| Celery and celery-based products. | | X | |
| Mustard and mustard-based products. | | X | |
| Sesame and sesame-based products. | | | |
| Sulfur dioxide and sulphites in concentration higher than 10 mg/kg or 10 mg/l expressed as SO ₂ | | X | Existing in the plant |
| Lupin and lupin-based products. | | X | |
| Clams and clam-based products. | | X | |
| | | | |
| Treatments with ionizing radiation among the raw materials. | | X | |
| Treatments with ionizing radiation of the final products. | | X | |
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| Ingredients, additives and flavours deriving from GMO | | X | |

NUTRITIONAL VALUES (Average values for 100 g)

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|----------------------------|----------|
| Energy: | 400 kCal |
| | 1700 kJ |
| Total fats: | 0 g |
| Of which saturates: | 0 g |
| Carbohydrates: | 100 g |
| Of which sugars: | 99 g |
| Proteins: | 0 g |
| Salt: | 0 g |

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