

Provisional technical sheet

POCHE 1KG ALLIGATOR BL

Created on : Modified on : beCPG code: ERP Code: Version: Oct 28, 2022 Mar 24, 2023 PF11243 122649 1.0

INGREDIENTS

glucose syrup, sugar, water, pork gelatine, acid: citric acid, natural flavourings, coloring agents: plain caramel, curcumin, glazing d'enrobage: carnauba wax, sunflower oil, colouring food: concentrate of spirulina and apple

WHEAT starch.

ALLERGENS

Cereals containing gluten and products thereof

ORGANOLEPTIC CHARACTERISTICS

D32A1L

Color/Taste/Shape(Brown-Green) / Yellow
(Cola-Apple) / pineapple
AlligatorPiece weight (g)32.5 +/- 10%

PRODUCTION INFORMATION

| Legal name | Flavoured jelly confectionery 🥿 | | |
|-----------------------|------------------------------------|--|--|
| Best before date | 730 D | | |
| Storage conditions | Store in a cool dry place (max 27° | | |
| EAN unit | 3608580124436 | | |
| Minimum Life delivery | 365 D | | |
| Net weight | 1 kg | | |

NUTRITION DECLARATION

| | Values for 100g | Unit |
|--------------------|--------------------|------|
| Energy | 1,369 | kJ |
| Energy | 322 | kcal |
| Fat | < 0.5 | g |
| of which saturates | < 0.1 | g |
| Carbohydrate | 76 | g |
| of which sugars | 63 | g |
| of which polyols | < 0,5 | g |
| Fibre | < 0,5 | g |
| Protein | 4.5 | g |
| Salt | < 0.01 | g |

PHYSICO-CHEMICAL CHARACTERISTICS

| Characteristics | Value | Unit | Method |
|-----------------|-------|------|-------------|
| Humidity | ≤20 | % | KARL FISHER |



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LOGISTICS CHARACTERISTICS

| UPC | Number of mastercases/ layer | Number of layer/pallet | Number of mastercases/ pallet | Pallet length (mm) | Pallet width (mm) | Pallet height (mm) |
|-----|------------------------------------|---------------------------|-------------------------------------|-----------------------|----------------------|-----------------------|
| 6 | 8 | 6 | 48 | 1200 | 800 | 1140 |

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The statut of this technical sheet is provisional and not definitively validated by our internal departments; it can be subject to modifications until the final and industrial validation of the product.

Samples made in a laboratory handling the following allergens: milk, sulphites, wheat, soy.