



PRODUCT INFORMATION SHEET

"SWEET GRAN MIX"

Rev. 03 of 30.08.2023

Production plant: Street J. Kilińskiego 49K, 27-400 Ostrowiec Świętokrzyski, Poland

SWEET CARMEL

Production description: baked confectionary product; dry biscuits

Net weight: aprox. 5,6 gr

Ingredients: (EU Regulation n. 1169/2011)

Wheat flour

Sugar

Vegetable fat (palm, rapeseed, sunflower) in variable proportions

Burn sugar

Cinnamon in powder

Raising agents (sodium bicarbonate, ammonium bicarbonate)

Salt

Food colouring (E150d)

Flavourings

It may contain traces of: eggs, milk, soy, mustard, lupine, nuts.

SWEET HOME

Production description: baked confectionary product; dry biscuits

Net weight: aprox. 5,1g

Ingredients: (EU Regulation n. 1169/2011)

Wheat flour

Sugar

Vegetable fat (palm, rapeseed, sunflower) in variable proportions

Skimmed milk powder

Vanilla powder

Raising agents (sodium bicarbonate, ammonium bicarbonate)

Beta-carotene E160a

Salt

Flavourings

Food colouring E129

It may contain traces of: eggs, milk, soy, mustard, lupine, nuts.

MY SWEET LIFE

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SWEET LIFE

Production description: baked confectionary product; dry biscuits
Net weight: aprox. 4,2g
Ingredients: (EU Regulation n. 1169/2011)
<u>Wheat flour</u>
Sugar
Vegetable fat (palm, rapeseed, sunflower) in variable proportions
<u>Skimmed milk powder</u>
Vanilla powder
Raising agents (sodium bicarbonate, ammonium bicarbonate)
Beta-carotene E160a
Salt
Flavourings
Food colouring E129
It may contain traces of: eggs, milk, soy, mustard, lupine, nuts.

COMMODITY PURPOSE

Product for human consumption, not suitable for particular pathologies such as gluten intolerance and diabetes.

COMPOSITION AND CHARACTERISTICS OF THE INGREDIENTS

The product is made with the ingredients and semi-finished products specified in the list of ingredients. All the ingredients meet the characteristics specified by European regulations on food products and they are controlled periodically according to the HACCP procedures envisaged in the company in-house inspection plan.

ORGANOLEPTIC CHARACTERISTICS OF SWEET CARAMEL

Color:	Typical Golden
Odor:	Typical Carmelized
Flavor:	Typical Carmelized
Consistency:	Crumbly

ORGANOLEPTIC CHARACTERISTICS OF SWEET HOME AND SWEET LIFE

Color:	Golden-yellow
Odor:	Typical vanilla
Flavor:	ypical vanilla
Consistency:	Crumbly

AVERAGE NUTRITIONAL VALUES OF SWEET CARAMEL (in 100 g):

Energy	KCAL 483/kJ 2031
Fat	19,3 g
of which saturates	9,3 g
Carbohydrate	70,0 g
of which sugars	19,7 g
Protein	6,7 g
Salt	0,03 g

AVERAGE NUTRITIONAL VALUES OF SWEET HOME (in 100 g):

Energy	KCAL 473/kJ 1990
Fat	15,8 g
of which saturates	7,6 g
Carbohydrate	75,0 g
of which sugars	24,2 g
Protein	7,0 g
Salt	0,03 g

AVERAGE NUTRITIONAL VALUES OF SWEET LIFE (in 100 g):

Energy	KCAL 476/kJ 2002
Fat	16,4 g
of which saturates	7,9 g
Carbohydrate	74,0 g
of which sugars	21,0 g
Protein	7,3 g
Salt	0,03 g

CHEMICAL – PHYSICAL CHARACTERISTICS

Humidity:	<5 g/100 g
pH:	>5 <9

MICROBIOLOGICAL CHARACTERISTICS

Total Mesophilic Bacteria:	<4100 u.f.c./g
Total Coliform Bacteria:	<9 u.f.c./g
Escherichia coli:	<10 u.f.c./g
Salmonella:	not found
Bacillus cereus:	<100 u.f.c./g

MINIMUM CONSERVATION CHARACTERISTICS

Time:	14 months
Conditions:	Room temperature, dry and cool place

PODUCTION LOT

Each display is marked with the production lot. The production lot is composed of a series of numbers specifying product "best before" date in the 00/00/0000 format, showing the expiry date of the product and week/day of the day production (L. 0000).

PACKAGING CHARACTERISTICS

Packaging materials: BOOP 20 my + Bopp prl. Met. 33 my, complying with Polish and European regulations (EU directives 82/711, 85/572, 90/128, 92/39; REG. CE 1935/2004).

Size: Heat- soldered packaging of 5,6g (SWEET CARAMEL), 5,1 g (SWEET HOME) and 4,2 g (SWEET LIFE) approx.

Box: 200 pcs. Dimensions in mm 264 x 234 x 116

Pallet: N. 240 boxes arranged in 15 boxes per layer x16 rows.

TRANSPORTATION

Transportation must comply with EU Reg. CE 852/2004 on the hygiene for the transportation of food products. The product does not require transportation and controlled temperature.