



Technical data sheet

Approved By
Riccardo Pina (DQ)

Product code 99410

ST10.02.717

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Revisione n° 00 of 15.02.10

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ENERVIT R1 - LEMON FLAVOUR

FORMAT	display box with 10 sachet				
INGREDIENT	Sucrose (46%) - Maltodextrins (from maize) (15%) - Acid: citric acid - L-glutamine (6,72%) - L-Leucine (6,72%) - Sodium citrate - L- Isoleucine (3,36%) -L-Valine (3,36%) - Flavourings - Tripotassium citrate - Emulsifier: sucrose esters of fatty acids - Magnesium citrate - Vitamin C - Sweeteners: acesulfame-K, sucralose - Thickener: hydroxypropyl cellulose - Vitamin E - Vitamin PP - Vitamin B6 - Vitamin B1.				
ORGANOLEPTIC CHARACTERISTICS	Appearance	powder			
	Colour	white			
	Taste	sweet lemon			
	Odour	characteristic			
SHELF LIFE	24 months from the production				
PRODUCTION LOT	the letter " L" followed by four numbers that represent the last numbers of the production order, then a letter that identified the year				
PACKAGING	Primary packaging	online printed PET+ALU+PE			
	Secondary packing	display box with 10 sachet			
	Final packaging	Cardboard with 12 display box			
AVERAGE ANALYSIS OF 100 G	Parameter	Value and tolerance		U.M.	Method of analysis
	Protein	0	--	g	I 08.01.29
	Carbohydrate	62,6	± 15%	g	I 08.01.31
	Fat	0	--	g	I 08.01.32
	Sodium	1,29	± 25%	g	I 08.01.36
	Potassium	360	± 25%	mg	I 08.01.36
	Magnesium	60	± 25%	mg	I 08.01.27
	L - Leucine	6,72	± 20%	g	I 08.01.19
	L - Isoleucine	3,36	± 20%	g	I 08.01.19
	L - Valine	3,36	± 20%	g	I 08.01.19
	L - Glutamine	6.72	± 20%	g	I 08.01.19
	Vitamin E	50	+ 50% - 20%	mg	I 08.01.21
	Vitamin C	300	+ 100% - 20%	mg	I 08.01.23
	Vitamin PP	66	+ 30% - 20%	mg	I 08.01.22
Vitamin B6	6,6	+ 30% - 20%	mg	I 08.01.22	
Vitamin B1	5,2	+ 30% - 20%	mg	I 08.01.22	



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MICROBIOLOGICAL DATE	Parameter	Value and tolerance		U.M.	Method of analysis
	Total bacterial count	absent	≤ 5000	cfu/g	I08.01.14
	Yeast	absent	≤ 100	cfu/g	I08.01.15
	Mould	absent	≤ 100	cfu/g	I08.01.15