



Technical data sheet

Approved By
Paolo Petroni (DQ)

Product code 98054

ST10.02.752

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Review n° 00 of 19.07.10

This is an electronic
transmission valid without
signature**ENERVIT G ORANGE FLAVOUR**

FORMAT	Can of 420 g				
INGREDIENT	Fructose - Maltodextrin (from maize) - Sucrose - Dextrose (from maize) - Acid: citric acid - Thickener: gum arabic - Sodium phosphate dihydrate - Orange Juice - Magnesium citrate - Tripotassium citrate - Sodium citrate - Sodium chloride - Flavourings - Vitamin mix (C, PP, Calcium Pantothenate, B2, B1) - Anti-caking agent: silicon dioxide.				
ALLERGENS	Produced in a factory that also uses cereals, eggs, soybeans, milk, sesame, nuts.				
ORGANOLEPTIC CHARACTERISTICS	Appearance	Powder			
	Colour	Yellow			
	Taste	Characteristic of orange			
	Odour	Characteristic of orange			
SHELF LIFE	36 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				
STORAGE CONDITIONS	Store in a cool dry place				
PACKAGING	Primary packaging	Can with yellow sealing cap + multilabel I			
	Final packaging	Cardboard with 6 cans			
AVERAGE ANALYSIS OF 100 G	Parameter	Value and tolerance		U.M.	Method of analysis
	Energy	372 1581		kcal kj	--
	Protein	0	--	g	--
	Carbohydrate	93	79 / 107	g	--
	Fat	0	--	g	--
	Sodium	775	581 / 969	mg	I 08.01.36
	Potassium	150	113 / 188	mg	I 08.01.36
	Chlorides	200	150 / 250	mg	I 08.01.35
	Magnesium	45	34 / 56	mg	I 08.01.27
	Vitamin C	60	48 / 120	mg	I 08.01.23
	Vitamin PP	16	13 / 21	mg	--
	Pantothenic acid	6	4,8 / 7,8	mg	--



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	Vitamin B2	1,4	1,1 / 1,8	mg	--
	Vitamin B1	1,1	0,9 / 1,4	mg	--
MICROBIOLOGICAL DATE	Parameter	Value and tolerance		U.M.	Method of analysis
	Total bacterial count	1000	0 / 5000	cfu/g	I08.01.14
	Yeast	10	0 / 100	cfu/g	I08.01.15
	Mould	10	0 / 100	cfu/g	I08.01.15