



Technical data sheet

Approved By
Paolo Petroni (DQ)

Product code 98064

ST10.02.758

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Review n° 00 of 19.07.10

ENERVIT G COMPETITION

FORMAT	Display box with 10 sachets				
INGREDIENT	Maltodextrins (from maize) (48%) - Fructose (35%) - Acid: citric acid - Sodium citrate - Flavourings - Thickener: sodium carboxy methyl cellulose - Potassium citrate - Magnesium citrate - Sodium chloride - Anti-caking agent: silicon dioxide - Caffeine (0,27%) - Colours: curcumin, paprika Oleoresin - Sweeteners: acesulfame-K, sucralose - Vitamin C - Vitamin PP - Calcium pantothenate - Vitamin B6 - Vitamin B1.				
ALLERGENS	Produced in a factory that also uses cereals, eggs, soybeans, milk, sesame, nuts.				
ORGANOLEPTIC CHARACTERISTICS	Appearance	Powder			
	Colour	Orange			
	Taste	Sweet orange			
	Odour	Characteristic			
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	online printed PET+ALU+PE			
	Secondary packaging	Display box with 10 sachets + multilabel			
	Final packaging	Cardboard with 6 display box			
AVERAGE ANALYSIS OF 100 G	Parameter	Value and tolerance	U.M.	Method of analysis	
	Energy	320 1360	kcal kj	--	
	Protein	0	--	g	--
	Carbohydrate	80	68 / 92	g	--
	Fat	0	--	g	--
	Sodium	1,16	0,87 / 1,45	g	I08.01.36
	Potassium	200	150 / 250	mg	I08.01.36
	Chlorides	200	150 / 250	mg	I08.01.35
	Magnesium	50	37,5 / 62,5	mg	I08.01.27
	Caffeine	267	200 / 334	mg	--



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	Vitamin B1	1,1	0,9 / 1,4	mg	--
	Vitamin B2	1,4	1,1 / 1,8	mg	--
	Vitamin PP	16	13 / 21	mg	--
	Vitamin C	80	64 / 160	mg	I 08.01.23
	Pantothenic acid	6	4,8 / 7,8	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