



Technical data sheet

Approved By
Paolo Petroni (DQ)

Product code 98014

ST10.02.747

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signature

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Review n° 00 of 19.07.10

ENERVIT GT

FORMAT	box with 24 tablets				
INGREDIENT	Fructose – Dextrose (from maize) - Sucrose - Maltodextrins (from maize) - Acidulant: citric acid – Thickener: gum Arabic - Flavourings – Anti-caking agent: mono and diglycerides of fatty acids, magnesium stearate – Wheat starch - Tripotassium citrate – Magnesium citrate - Antioxidant: L-ascorbic acid – Vitamin mix - Sodium chloride.				
ALLERGENS	Produced in a factory that also uses cereals, eggs, soybeans, milk, sesame, nuts.				
ORGANOLEPTIC CHARACTERISTICS	Appearance	Circular soluble tablets			
	Colour	Yellowish white			
	Taste	Characteristic of lemon			
	Odour	Characteristic of lemon			
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	strip paper + Aluminum + surlyn thermo welded			
	Secondary packing	box with 6 strip + multilabel			
	Final packaging	Cardboard with 12 box			
AVERAGE ANALYSIS OF 100 G	Parameter	Value and tolerance		U.M.	Method of analysis
	Energy	382 1621		kcal kj	--
	Protein	1	0,8 / 1,2	g	--
	Carbohydrate, of which	90	76,5 / 103,5	g	--
	Sugar	90	76,5 / 103,5	g	--
	Fat	2	1,5 / 2,5	g	--
	Dietary fibre	0	--	g	--
	Sodium	0,079	0,059 / 0,099	g	I 08.01.36
	Vitamin B1	0,5	0,4 / 0,65	mg	--
	Vitamin B2	0,5	0,4 / 0,65	mg	--
	Vitamin PP	6	4,8 / 7,8	mg	--



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	Pantothenic acid	2,5	2,0 / 3,3	mg	--
MICROBIOLOGICAL DATE	Parameter	Value and tolerance		U.M.	Method of analysis
	Total bacterial count	absent	0 / 5000	cfu/g	I08.01.14
	Yeast	absent	0 / 100	cfu/g	I08.01.15
	Mould	absent	0 / 100	cfu/g	I08.01.15