

REV. 5
DEL 30/10/2017

1.PRODUCT DESCRIPTION

1.1 Definition of product

Carbonated soft drink with sugar

EAN code bott. 8018005301222

EAN code cluster 8018005720160

2.TECHNICAL SPECIFICATIONS

2.1 Nominal quantity (net weight or net volume, drained)

27,5 cl

2.2 Composition: ingredients and their percentage

ON LABEL:

Water, sugar, carbon dioxide, natural Chinotto extract(0,5%)

natural flavoring of Chinotto

Acidifying agent: citric acid, phosphoric acid.

Coloring agent E150d, Preservatives: sodium benzoate

Ingredient	%
water	86,542
sugar	12,00
N. Flavorings	0,680
N. Extract	0,600
E 150 D	0,090
Phosphoric acid	0,060
Sodium benzoate	0,017
Citric acid	0,011





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2.3 Shelf life and storage conditions (best before date) - specify the residual shelf life at the time of delivery

Durability	24 months
Storage conditions	Keep away from heat and light.
Best before date	Inkjet coding lines: cap/bottle neck EXP MM/YY EXP: expiration date MM: month of expiration YY: year of expiration (last two digits)

3.1Nutrition Facts Food label expressed per 100 mL of product

DESCRIPTION	UNIT OF MEASUREMENT	AVERAGE VALUES	RI%
Energy	Kcal kJ	50 212	2% 3%
Fat of which saturated fatty acids	g	0.0 0.0	0% 0%
Carbohydrate of which sugars	g	12,7 12,7	5% 14%
Protein	g	0,06	0%
Sodium	g	0,0	0%
cholesterol	g	0	0%



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3. FINISHED PRODUCT PHYSICAL-CHEMICAL PARAMETERS

3.1 Physical—Chemical characteristics

DESCRIPTION	UNIT OF MEASUREMENT	STANDARD VALUE	TOLLERANCE
Net content	cl	27,5	Legal limits
Refractometric residue	°Вх	12	±0,2
Total acidity in A.C.A.	%p/v	0,29	±0,04
рН	u.pH	2,8	±0,3
Gases (packaging)	g/l	6,5	±0,3

3.2 Organoleptic characteristics

Appearance	27,5 cL glass bottle
Colour	dark
Odour	Characteristic chinotto
Taste	Sweet, with a characteristic Chinotto aftertaste
Consistency	Liquid

4.PACKAGING

4.1 Encoding production batch

II Row (Cap/bottle neck): Inkjet

Coding

Lddmmyy

L: identifies beginning of batch encoding

dd: Day of month

mm: month of production
yy: year of production



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5.CARTONS

5.1 Features of primary and secondary packing (specify material/thickness/weight)

DESCRIPTION OF PRIMARY PACKING	COLOUR
Glass bottle 27,5 cl	white
Crown cap	bronze
DESCRIPTION OF sales unit packing	
Cluster in 6-Bottle carton	Printed
3rd CARTON for pack of 4 clusters	
Shrink wrapped	clear

5.2 Palletizing

EPAL 120 X 80 pallets

No. LAYERS per PALLET	No. PACKS per LAYER	No. PACKS PER PALLET	PALLET HEIGHT
7	12	84	150cm

EPAL 120 X 100 pallets

No. LAYERS per PALLET	No. PACKS per LAYER	No. PACKS PER PALLET	PALLET HEIGHT
5	16	80	110cm

6.CERTIFICATIONS

6.1 Process/product certification sheld

IFS Food 16/12/2016



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7.ALLERGENS

	allergens in recipe	traces of allergens in product (may contain traces ofon label)
Cereals containing gluten		
Shellfish (crustaceans) and shellfish (crustacean)-based products		
Eggs and egg-based products		
Fish and fish-based products		
Peanut and peanut-based products		
Soya and soya-based products		
Milk and milk-based products (including lactose)		
Nuts		
Celery and celery-based products		
Mustard and mustard-based products		
Sesame seeds and sesame seed-based products		
Sulphur dioxide and sulphites in concentrations of more than 10 mg/kg or 10 mg/litre in terms of total SO 2		
Lupins and lupin-based products		
Shellfish (molluscs) and shellfish (mollusc)- based products		



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