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REV. 4

DEL 03/04/2023

1. PRODUCT DESCRIPTION

1.1 Definition of product: Carbonated soft drink

EAN code bott.: 8018005005533

2. TECHNICAL SPECIFICATIONS

2.1 Nominal quantity:

20 cl

2.2 Composition: ingredients and their percentage

On label:

Water, sugar, carbon dioxide, concentrated lemon juice (4%), natural flavourings, acidifiers: citric acid, tartaric acid, preservative: sodium benzoate.

Ingredients	%p/p
Water	87,175
Sugar	8
Concentrated	4
lemon juice	
Natural flavourings	0,7
Citric acid	0,09
Tartaric acid	0,02
Sodium benzoate	0,015





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2.3 Shelf life and storage conditions

Durability	24 months	
Storage conditions	Keep away from direct sun and heat.	
Best before date	Inkjet coding lines: cap/bottle neck	
	BB dd.mm.yyyy BB: expiration date dd: day of expiration mm: month of expiration YY: year of expiration	

2.4 Nutrition facts

Food label expressed for 100 ml of product:

DESCRIPTION	UNIT OF	AVERAGE VALUES	%RI
	MEASUREMENT		
Energy	KJ	136	2%
	kcal	32	
Fat	g	0,0	0%
of which saturated fatty	g	0,0	
Carbohydrate	G	8	3%
Of which sugars	g	8	9%
Protein	G	0,0	0%
Sodium	g	0,0	0%



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3. FINISHED PRODUCT PHYSICAL-CHEMICAL PARAMETERS

3.1 Physical-chemical characteristics

DESCRIPTION	UNIT OF MEASUREMENT	STANDARD VALUE	TOLERANCE
Net content	cl	20	Legal limits
Refractometric residue	°Bx	8	± 0,5
Total acidity in A.C.A.	%p/v	0,35	± 0,04
рН	u. pH	2,6	± 0,3
Gases (packaging)	g/l	6,5	± 0,3

3.2 Microbiological characteristics:

DESCRIPTION	UNIT OF MEASUREMENT	STANDARD VALUE
Total bacterical count	ufc/1ml	< 20
Mould	ufc/1ml	≤ 10
Yeast	ufc/1ml	≤ 10

3.3 Organoleptic characteristics:

Appearance	20 cl Glass bottle	
Colour	Whitish	
Odour	Characteristic of ginger beer	
Taste	Sweet/spicy typical of ginger beer	
Consistency	Liquid	



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4. PACKAGING

4.1 Encoding production batch I row (cap/bottle neck): inject

4.2 Coding:

P dd.mm.yy

P: identifies beginning of batch encoding

dd: day of productionmm: mounth of productionyy: year of production

5. CARTONS

5.1 Features of primary and secondary packing:

DESCRIPTION OF PRIMARY PACKING	COLOUR
Glass bottle 20 cl	white
Crown cap	bronze
DESCRIPTION Of sales unit packing	
Carton tray of 12 bottles	Printed
Shrink wrapped	clear

5.2 Palletizing:

EPAL 120 X 80 pallets

N° LAYERS FOR	N° PACKS FOR	N° PACKS FOR PALLET	PALLET HEIGHT
PALLET	LAYER		
8	12	96	160 Cm

6. CERTIFICATIONS

6.1 Process/product certification sheld:

IFS Food 22/03/2023



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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		