

P53

REV. 4

DEL 03/04/2023

1. PRODUCT DESCRIPTION

1.1 Definition of product: Carbonated soft drink

EAN code bott.: 8018005904614

2. TECHNICAL SPECIFICATIONS

2.1 Nominal quantity:

20 cl

2.2 Composition: ingredients and their percentage

On label:

Water, sugar, carbon dioxide, acidifier: citric acid, natural grapefruit flavouring, preservative: sodium benzoate, colouring: black carrot extract.

Ingredients	%p/p
Water	90,403
Sugar	9
Citric acid	0,48
Natural grapefruit	0,10
flavouring	
Sodium benzoate	0,015
Black carrot extract	0,002





P53

REV. 4

DEL 03/04/2023

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 MEASUREMENT	AVERAGE VALUES	%RI
Energy	KJ	153	2%
	kcal	36	
Fat	G	0,0	0%
of which saturated fatty	g	0,0	
Carbohydrate	G	9	3%
Of which sugars	g	9	10%
Protein	g	0,0	0%
Sodium	g	0,0	0%



P53

REV. 4

DEL 03/04/2023

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	9	± 0,5
Total acidity in A.C.A.	%p/v	0,50	± 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	Rose	
Odour	Characteristic of grapefruit	
	Sweet and with characteristic notes of grapefruit.	
Consistency	Liquid	



P53

REV. 4

DEL 03/04/2023

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

6. CERTIFICATIONS

6.1 Process/product certification sheld:

IFS Food 22/03/2023



P53

REV. 4

DEL 03/04/2023

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		