

1. General information

Product description Pear Nectar
Packaging unit 0,2 L PET
Shelf life 9 months

2. Product information

Legal denomination Pear Nectar Fruit content minimum 50%

Ingredients Pear Puree, Water, Sugar, Concentrated Lemon Juice, Antioxidant: Ascorbic

Acid

3. Parameters

Turbidity: cloudy

Colour: light, whitish-brown typical pear note, fruity

4. Allergenic ingredients

All ingredients, used in manufacturing this product, have been checked in accordance with the directive Commission Directive 2007/68/EC, on the presence of substances with allergenic potential.

Category	No	Yes ≥ 1g/kg	Remarks
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	Х	g/g	
Milk and products thereof (including Lactose)	Х		
Eggs and products thereof	Х		
Crustaceans and products thereof	Х		
Fish and products thereof	Х		
Peanuts and products thereof	Х		
Soyabeans and products thereof	Х		
Nuts and products thereof	Х		
Celery and /or products thereof	Х		
Mustard and /or products thereof	Х		
Sesame seeds and /or products thereof	Х		
Sulphur dioxide and Sulphites >10mg/kg (calculated as SO ₂)	Х		
Lupins and /or products thereof	Х		
Molluscs and /or products thereof	Χ		

5. **GMO**

Does not contain genetically modified organisms (GMO), which are subject to compulsory declaration and is not manufactured from GMO materials (according to Regulation (EC) 1829/2003 and 1830/2003).



Product specification

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6.	Nutritional	l values
Nii	tritional value	06

Nutritional values	Content	Unit
Energy	236	kJ / 100ml
Energy	56	kcal / 100ml
Fat	<0,5	g / 100ml
of which saturates	<0,1	g / 100ml
Carbohydrate	13	g / 100ml
of which sugars	13	g / 100ml
Protein	<0,5	g / 100ml
Salt	0	g / 100ml

7. Microbiology

Free from germs, which might be harmful to human health

8. Storage Conditions

Before opening: dry and cool as possible, not frozen

After opening: store in a cool place and use within 3-4 days

9. Traceability

The traceability of the product is given by the information on the EAN128 label on the pallet as well as on the trading unit (best before date, production code).

10. HACCP / IFS

A hazard analysis based on the principles of the Codex Alimentarius was made for the product. Site-specific HACCP-concepts are available.

With our participation on IFS-Audits we demonstrate to an independent auditor the reliability, comformity and legality of the used raw materials, primary packaging materials and the resulting finished products.