## **Product Specification № SP-P/IN-7.5/02/025**

TM BOB SNAIL

## **Fruit Rolls** Mango



TU U 39200174-001:2016

Packing	30 g (3 rolls for 10 g), 60 g (6 rolls for 10 g), 100 g (10 rolls for 10 g, each in individual packaging)
	paekaging

Naming	Ingredient list		
Fruit Rolls Mango	Fruit part is Mango 100 %. Fruit rolls, without any additions of sugar and sugar products, citric acid, preservatives, dyes, extracts and aromatic substances.		

## Organoleptic characteristics of the product

Roll of round form, tightly twisted, slight deformation of the contours and thickness of the

balloon, small emptiness in the center of the roll. Surface with a fine crystalline crust, a Tint/color, shape

moistened surface is allowed. The color of the baked Mango

Smell The baked Mango.

Taste Typical taste of a baked Mango.

Consistency	Sealed, lingering.			
	Analytical Sp	ecifications		
Indi	icator	Requirements	Content in the product	
Moisture content, %, not more than		30	< 30	
Total acidity (in recalculation for apple acid), degrees, not more than		6,0	<6,0	
Lead, mg/kg, not more than		0,5	< 0,5	
Cadmium, mg/kg, not more than		0,3	< 0,3	
Pathogenic microorganisms incl. Salmonella in 25 g		Not allowed	Not detected	
Coliform bacteria in 0,1g			Not detected	
MAFAM in 1 g products, not more than		1000	< 1000	
Shelf life		Storage conditions		
12 months from the production date		store at temperature from +2 to +25°C and relative humidity not more than 75%.		
The nutritional value per 100 grams		100 grams	10 grams	
Energy, kJ		1061	106	
kcal		251	25	
Fat, g		2,1	0	
Saturated fat, g		0,4	0	
Carbohydrate, g		52	5,2	
incl. sugar, g		52	5,2	
Protein, g		2,5	0	
Salt, g		0,05	0	
Dietary fiber, g		7,1 0,7		
OGM	Allergens	Conform	ity health & statement	
No	No	The product complies with the current legislation of Ukraine on food safety and quality. If the product is no defined by the law on food, then it complies with curren regulatory standards or normal commercial practices		s not