

Probiotic Bar with Forest Fruit & Yoghurt 35g, 15/1



Date: November 24, 2024

Appearance: Cereal bar with forest fruit and yoghurt

Odor: Pleasant oat - like and blends aroma

Flavor: Pleasant oat – like taste for all blends

Ingredients:

Extruded soya, Oligofructose syrup, yogurt flavour coating 23% (palm oil, sweetener: maltitol & steviol glycosides, skimmed milk powder, emulsifier: soya lecithin, flavour), vegetable oil (palm, canola oil), whey protein concentrate, humectant: (glycerol, sorbitol), freeze dried fruit (strawberry, raspberry, blackberry), soya flakes, oat flakes, lemon juice concentrate, flavour, emulsifier: soya lecithin, salt, elderberry juice concentrate, acidity regulator: citric acid, colour: caramel, sweetener: stevia glycosides, probiotic blend (200mg/35g bar) (Lactobacillus rhamnosus, Lactobacillus bulgaricus, Streptococcus thermophiles).

Analytical data:

Moisture <10%

Ash < 1%

Average nutrition data in 100g product:

Energy value 1789.2 /426 kJ /kcal Fat 17 g

Of which saturated 8 g
Carbohydrates 28.0 g
of which sugars 4.5 g
Fibers 9 g

Proteins 30 g Salt 0.2 g

Polyols 10 g

*being a product of nature, nutritional values are average values which may vary per lot

**the nutritional values for 100g are given by mathematical calculation.

Microbiological data:

Enterobacteriaceae cfu/g max 100 Yeast & mould cfu/g max 10000

Heavy metal content:

Pb Max 0,2 mg/Kg Cd Max 0,05 mg/Kg

Pesticides:

In accordance to EU regulations

Mycotoxines:

Aflatoksin (B1+B2+G1+G2) Max 5 μ g/Kg Ohratoksin Max 10 μ g/Kg

Zearalenon: Max 1 µg/Kg

GMO declaration: Non GMO according to EU regulation (EG) N° 1829/2008 and (EG) N°

1830/2008

Product Specification PL2/666-6

Allergen information: Contains gluten, milk, peanuts and soya. May contain traces of other nuts (walnut, pecan, cashew) and sesame.

Packing: e 35g, pp + mpp, 15 pcs per display carton.

Lot number format: ddmmyy/zz

dd - day of the year; mm - month, yy- year; zz - production line number

Storage conditions: Keep well sealed in a cool, dry place, on temperature 15-20°C.

Shelf life: 6 month in original unopened package.

Traceability: The product is traced through all stage of production, processing and distribution.

