



# Product specification

Version:

Created date:

06.07.23

Printing date:

20.01.2025

## 1. General

Name of article: Trolli Original Hits  
Legal description: jelly shape; fruit flavour jelly shape; flavour jelly shape  
Number of article: 270904  
Content: 14x200g

## 2. Product description

Piece weight in g: various (+/- 15% tolerance)  
Shelf life: 540 days

### INGREDIENT LIST in descending order:

glucose syrup; sugar; gelatine; acids: citric acid, lactic acid, malic acid; modified starch; humectant: sorbitol; colouring foods (black currant, paprika, carrot, sweet potato, elderberry, turmeric, spirulina, caramel sugar syrup); acidity regulators: calcium citrates, sodium malate; flavourings; gelling agent: pectin; colour: curcumin, carmine, brilliant blue FCF; glazing agent: beeswax, white and yellow, carnauba wax.

## 3. Sensoric

| CHARACTER:  | DESCRIPTION:                                                                                                                             |
|-------------|------------------------------------------------------------------------------------------------------------------------------------------|
| Appearance  | Mother bag with a mixture of mini bags. Products: the squiggles, squiggle twist, sour glow worms, mini burger, raspberry and blackberry. |
| Smell       | fruity, aromatic                                                                                                                         |
| Taste       | fruity                                                                                                                                   |
| Consistency | elastic texture                                                                                                                          |



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## 4. Nutrition facts

### NUTRITION INFORMATION:

| NUTRITION FACTS:             | per 100 g | per 25 g | in KJ | per 25 g | *RI in % (per 25 g) |
|------------------------------|-----------|----------|-------|----------|---------------------|
| Energie (Kcal)               | 336       | 84       | 1428  | 357      | 4                   |
| Fat (g):                     | 0,1       | 0,03     |       |          | <1                  |
| thereof sat. Fatty acid (g): | 0,1       | 0,03     |       |          | <1                  |
| Carbohydrates (g):           | 77        | 19       |       |          | 7                   |
| thereof sugar (g):           | 50        | 13       |       |          | 14                  |
| Protein (g):                 | 5,4       | 1,4      |       |          | 3                   |
| Salt (g):                    | 0,20      | 0,05     |       |          | 1                   |
| Fibres optional (g):         | 0,2       | 0,05     |       |          |                     |

The energy value is calculated using the conversion factors listed in Annex XIV of regulation (EU) No. 1169/2011.

\*RI = Reference Intake

## 5. Vitamins (if relevant)

|                |      |   | % of daily reference intake for vitamins |         |      |
|----------------|------|---|------------------------------------------|---------|------|
|                |      |   | per 100g                                 | per 25g |      |
| Vitamin C      | (mg) | 0 | 0                                        | 0,00    | 0,00 |
| Niacin         | (mg) | 0 | 0                                        | 0,00    | 0,00 |
| Vitamin E      | (mg) | 0 | 0                                        | 0,00    | 0,00 |
| Panthenic acid | (mg) | 0 | 0                                        | 0,00    | 0,00 |
| Vitamin B6     | (mg) | 0 | 0                                        | 0,00    | 0,00 |
| Folic acid     | (µg) | 0 | 0                                        | 0,00    | 0,00 |
| Biotin         | (µg) | 0 | 0                                        | 0,00    | 0,00 |
| Vitamin B12    | (µg) | 0 | 0                                        | 0,00    | 0,00 |
|                |      | 0 | 0                                        |         |      |
|                |      | 0 | 0                                        |         |      |
|                |      | 0 | 0                                        |         |      |
|                |      | 0 | 0                                        |         |      |

## 6. Minerals (if relevant)

|  |  |   | % of daily reference intake for minerals |         |  |
|--|--|---|------------------------------------------|---------|--|
|  |  |   | per 100g                                 | per 25g |  |
|  |  | 0 | 0                                        |         |  |
|  |  | 0 | 0                                        |         |  |
|  |  | 0 | 0                                        |         |  |
|  |  | 0 | 0                                        |         |  |
|  |  | 0 | 0                                        |         |  |
|  |  | 0 | 0                                        |         |  |
|  |  | 0 | 0                                        |         |  |
|  |  | 0 | 0                                        |         |  |
|  |  | 0 | 0                                        |         |  |

The product is useable for direct consumption for children over 3 years. Exceptions are consumer groups with a known allergy to ingredients of this product!





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### 8. Chemical - physical characteristics

| PARAMETERS: | TARGET: | TOLERANCE +/-: | METHOD:      |
|-------------|---------|----------------|--------------|
| Moisture %  | 15      | 3%             | Karl-Fischer |
| pH          | 3       | 0,3            | pH meter     |
| Sucrose %   | 36      | 6%             | calculated   |
| Sugar %     | 50      | 6%             | calculated   |

### 9. Microbiological characteristics

| PARAMETER:          | TARGET: | UNIT:         | METHOD:              |
|---------------------|---------|---------------|----------------------|
| Total plate count:  | < 1000  | cfu/g         | DIN EN ISO 4833-1    |
| Enterobacteriaceae: | < 100   | cfu/g         | DIN ISO 21528-2      |
| Escherichia Coli:   | < 100   | cfu/g         | ISO 7251             |
| Coliforms:          | < 100   | cfu/g         | ISO 4831             |
| Yeasts:             | < 100   | cfu/g         | § 64 LFGB L 01.00-37 |
| Moulds:             | < 100   | cfu/g         | § 64 LFGB L 01.00-37 |
| Salmonella:         | n.d.    | negative/25 g | § 64 LFGB L 00.00-20 |

### 10. Allergens in accordance with annex II of regulation (EU) No. 1169/2011

| ALLERGENS:                                                                                             | IN PRODUCT |    | DECLARATION OF TRACES |    |
|--------------------------------------------------------------------------------------------------------|------------|----|-----------------------|----|
|                                                                                                        | YES        | NO | YES                   | NO |
| Products containing gluten and cereal-based products containing gluten:                                |            | x  |                       | x  |
| Shellfish and shellfish-based products:                                                                |            | x  |                       | x  |
| Eggs and egg-based products:                                                                           |            | x  |                       | x  |
| Fish and fish-based products:                                                                          |            | x  |                       | x  |
| Peanut and peanut-based products:                                                                      |            | x  |                       | x  |
| Soya and soya-based products:                                                                          |            | x  |                       | x  |
| Milk and dairy products (including lactose):                                                           |            | x  |                       | x  |
| Shell nuts and by-products (e.g. walnuts, hazelnuts, almonds, pecans, brazils, cashews, etc.):         |            | x  |                       | x  |
| Celery and celery-based products:                                                                      |            | x  |                       | x  |
| Mustard and mustard-based products:                                                                    |            | x  |                       | x  |
| Sesame seeds and sesame-based products:                                                                |            | x  |                       | x  |
| Sulphur dioxide and sulphites in a concentration of > 10mg/kg or 10mg/l expressed in SO <sub>2</sub> : |            | x  |                       | x  |
| Lupin and lupin-based products:                                                                        |            | x  |                       | x  |
| Mollusc and mollusc-based products:                                                                    |            | x  |                       | x  |

### 11. Genetically modified organisms (GMO)

Our product is free from GMO in accordance with regulations (EC) No 1829/2003 and 1830/2003 and does not require explicit marking.



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### 12. Storage:

Temperature: max. 26 °C

Rel. humidity: 30 - 65 %

Store away from heat and humidity.

### 13. Lot code:

Example: 01 8111 204

Plant: 01

Packaging year: 8 = 2018

Packaging day: 111 = 21.04.2018

Packaging shift: 2 = early shift

Packaging machine: 04

### 14. Information Declaration

### 15. Product photo optional