

Product Name: ORGANIC LEMON SODA WITH PULP

SECTION I. Product Description

LEMON ITALIAN SODA WITH PULP

ITALIAN ORGANIC LEMON BEVERAGE WITH NATURAL PULP –NATURALLY FLAVORED

SPARKLING DRINK

Without preservatives, without colors, without artificial flavors, with organic citrus pulp

SECTION II. Product Size(s)

355 ml

SECTION III. Packaging Type

Glass bottle, aluminium screw cap, printed label attached at facility.

Shipping Carton: Cardboard case

SECTION IV. Production Coding

A. Package Code:

Type: Ink-jet

Example: 07/11/20

L 127/19

Explanation: B.B.E.: DD/MM/YY Best before end date (18 months from production date)

Batch code: DDD/YY (Julian Production day + Production year)

Location: Bottle cap

B. Shipping Unit Code:

Type: Inkjet Example: Lemon

SCAD: 07/11/2020

L.127/19 HH:MM

Explanation: Lemon Description of product

12X355 ML Description of size

SCAD.: DD/MM/YYYY Best before end date (18 months from production date)
L: DDD/YY Production day+ Production year

HH.MM Hour and Minute

SECTION V. Industry Standards

The Galvanina plant is approved by the Italian Ministry of Health and by the European Commission. Galvanina plant is certified UNI 10854 HACCP, UNI ISO 9001/2015, BRC Global Standard Food Issue, International Food Standard Issue, Kosher Pass-Over, Organic CEE834/07, Organic USDA, OHSAS 18001:2007, ISO 50001:2011, UNI EN ISO 14001:2015, AEO-F.

SECTION VI. Sensory profile of finished product attributes

Galvanina Organic Lemon with pulp Fruit Beverage is a sparkling soda with the intense flavour and taste of the South Italy's lemons, with well balanced notes of juice and peel. The presence of the lemon pulp gives to the product a better taste and mouthfeelness.

The Carbonation produces bubbles fine and lasting.



SECTION VII. Physical and Chemical Attributes and Standards

Physical Attributes (method)	Target	Minimum	Maximum	Frequency Monitored
% Total Solids (refractometer) Brix	11,00	10,80	11,20	Every production batch
% Pulp (centrifuge method)	>1%	1%	2%	Every production batch

Chemical Attributes (method)	Target	Minimum	Maximum	Frequency Monitored
pH (pH-meter)	2.9	2,6	3,2	Every production batch
Carbon dioxide level (manometer)	5,4 g/L	4,8 g/L	6,0 g/L	Every production batch

Packaging and Workmanship	Description	Frequency Monitored
Smell	Typical Italian lemon aroma	Per Batch
	Typical Italian lemon, without bitter	
Taste	notes, and increased mouthfeelness	Per Batch
	due to presence of pulp,	
Color	Light yellow, cloudy	Per Batch
Caps	Monitoring on-line by machine	Every bottles
Volume level	Monitoring on-line by machine	Every bottles
Labelling	Monitoring on-line by machine operator	Every 30 minutes
BBE code on the cap	Monitoring on-line by machine operator	Every 30 minutes
General Quality of Packaging	Monitoring on-line by machine operator	Every 30 minutes
Case BBE code	Monitoring on-line by machine operator	Every 30 minutes

SECTION VIII. Microbiological Limits

Microbiological Attributes	Method	Maximum	Frequency Monitored
moulds	Sabouraud-Dextrose Agar / Orange Serum Agar	<10 UFC/1 ml	Each Batch
yeasts	Sabouraud-Dextrose Agar / Orange Serum Agar	<10 UFC/1 ml	Each Batch
lacto bacillus	MRS Lactobacilli Agar	<10 UFC/1 ml	Each Batch

SECTION IX. Formulation-general percentages or ranges of major ingredients as applicable

CONTAINS 12 % JUICE and 1% PULP

Ingredient List:

INGREDIENTS: WATER, LEMON JUICE (12%) *, CANE SUGAR*, CITRUS PULP (1%) *, CARBON DIOXIDE, NATURAL FLAVOURINGS, ANTIOXIDANT: I-ASCORBIC ACID, NATURAL LEMON FLAVOURING *FROM ORGANIC FARMING - JUICE FROM CONCENTRATE.

NUTRITION DECLARATION per 100 ml				
Energy		189 kJ/45 Kcal		
Fat		0 g		
- of which sat	urates	0 g		
Carbohydrate		11 g		
- of which sug	ars	11 g		
Fibre		0 g		
Protein		0 g		
Salt		0,03 g		



SECTION X. FAQ - Consumer Information

A. Allergens

Does this Product Contain any of these Allergens?	YES/NO
Milk and Milk By-products (may include, but not limited to butter, buttermilk, casein, cheese, cottage cheese, curds, whey, lactose, caseinate, nougat, natural milk or dairy flavor)	No
Eggs (may include, but not limited to Mayonnaise, meringue, ovalbumin)	No
Legumes/Tree Nuts (may include, but not limited to peanut butter, peanut flour, peanut protein, hydrolyzed peanut protein, soybeans, soy derived vegetable protein, textured vegetable protein, mixed nuts, nut pieces, almonds, walnuts, hazelnuts, pecans, cashews)	No
Wheat (may include, but not limited to bran, bread crumbs, farina, malt, wheat germ, wheat gluten, wheat starch, semolina)	No
Crustacean (may include, but not limited to shrimp, lobster, crab)	No
Fish (may include, but not limited to fresh or saltwater finfish)	No
Mollusks (may include, but not limited to oysters, clams, mussels, scallops)	No

B. Sensitivities

Does this Product Contain any of these Ingredients known to Cause Sensitivities?	YES/NO
Artificial Colors	No
Sulfites	No
Monosodium Glutamate (MSG)	No
Others	No

C. Contamination

Potential for Cross-contamination	YES/NO
Is this product produced on a manufacturing line that also processes any of the ingredients described in Section A and/or Section B above?	No
Gluten Information	YES/NO
Does this product contain gluten?	No
GMO Information	YES/NO
Does this product contain ingredients that were produced or grown using genetic modification or engineering?	No

D. Special Classifications

		Certified
Organic Information	YES/NO	Ву
Does this product meet Organic UE / NOP/USDA labeling	YES	IT BIO
requirements?	123	800

SECTION XI. Shipping and Storage Requirements

The goods have to be stored with care in a clean store in accordance with the sanitary laws. To avoid changes in product quality, the product has not to be stored in direct sunlight or near heat sources.

SECTION XII. Expected Shelf-life

18 months from production date

SECTION XIII. Country of origin

ITALY

SECTION XIV. Warnings / Cautions / Safe handling

Handle with care. Do not store in direct light and heat sources. Store in a cool, dry clean place. Do not freeze. Refrigerate after opening and consume within three days. Sedimentation is natural and may occur.

SECTION XV. Claims

ORGANIC CONTAINS 12% JUICE and 1% PULP

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