

Product Name: **ORGANIC CHINOTTO SODA**

SECTION I. Product Description

CHINOTTO SODA

ITALIAN ORGANIC NON-ALCOHOLIC CHINOTTO FLAVORED SPARKLING BEVERAGE Without preservatives, without colors, without artificial flavouring.

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 : 30/04/21
L 120/19

Explanation: B.B.E.: DD/MM/YY Best before end date (24 months from production date)
Batch code: DDD/YY (Julian Production day + Production year)

Location: Bottle cap

B. Shipping Unit Code:

Type: Inkjet

Example: ORGANIC CHINOTTO
12X355ML
SCAD: 30/04/21
L 120/19
HH:MM

Explanation: ORGANIC CHINOTTO Description of product
12x355 ML Description of size
SCAD.: DD/MM/YYYY Best before end date (24 months from production date)
L : DDD/YY Production date as Julian Production day+ Production year

HH.MM Hour and Minute

Location: Printed on side of the case

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

Appearance: Clear, limpid

Color: dark brown typical of chinotto

Aroma: slight notes of chinotto

Taste: Typical chinotto hints.

SECTION VII. Physical and Chemical Attributes and Standards

Physical Attributes (method)	Target	Minimum	Maximum	Frequency Monitored
% Total Solids (refractometer) Brix	13.0	12.8	13.2	Every production batch

Chemical Attributes (method)	Target	Minimum	Maximum	Frequency Monitored
pH (pH-meter)	4.2	3.9	4.5	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 of tonic water with slight notes of citrus	Per Batch
Taste	Typical note of bitterness	Per Batch
Color	Colourless	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

INGREDIENTS: WATER, CANE SUGAR*, CAMELIZED SUGAR*, CARBON DIOXIDE, NATURAL FLAVOURINGS, ACIDITY REGULATOR: CITRIC ACID, NATURAL MYRTLE LEAF ORANGE FLAVOURING (0,1%).
*FROM ORGANIC FARMING

NUTRITION DECLARATION per 100 ml	
Energy	221 kJ/52 Kcal
Fat	0 g
- of which saturates	0 g
Carbohydrate	13,0 g
- of which sugars	13,0 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
<i>Milk and Milk By-products</i> (may include, but not limited to butter, buttermilk, casein, cheese, cottage cheese, curds, whey, lactose, caseinate, nougat, natural milk or dairy flavor)	No

<i>Eggs</i> (may include, but not limited to Mayonnaise, meringue, ovalbumin)	No
<i>Legumes/Tree Nuts</i> (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
<i>Wheat</i> (may include, but not limited to bran, bread crumbs, farina, malt, wheat germ, wheat gluten, wheat starch, semolina)	No
<i>Crustacean</i> (may include, but not limited to shrimp, lobster, crab)	No
<i>Fish</i> (may include, but not limited to fresh or saltwater finfish)	No
<i>Mollusks</i> (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
<i>Artificial Colors</i>	No
<i>Sulfites</i>	No
<i>Monosodium Glutamate (MSG)</i>	No
<i>Others</i>	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

Organic Information	YES/NO	Certified By
Does this product meet Organic UE / NOP/USDA labeling requirements?	YES	IT BIO 008

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

24 months from production date

SECTION XIII. Country of origin

ITALY

SECTION XIV. Warnings / Cautions / Safe handling

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

SECTION XV. Claims

ORGANIC

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