

Product specification: Apricot muesli bar in yoghurt coating

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| Producer/Supplier: | TEKMAR SLOVENSKO, s. r. o. |
| Address: | Vinárska 26, 951 41, Lužianky |
| State: | Slovak Republic |

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| Product name: | APRICOT MUESLI BAR IN YOGHURT COATING |
| Type: | Cereal delicacy |
| Product group: | Cereal products |
| Product description | Apricot muesli bar in yoghurt coating |
| Date of expiration | 12 months |
| Country of origin: | Slovak Republic |
| No.of custom tariff: | 1904 20 99 |
| Composition: | yoghurt coating 25% (sugar, hydrogenated vegetable fat, yoghurt powder 2%, whey powder, lactose, soya lecithin, citric acid, aroma), glucose syrup, extruded cereals 16% (maize, wheat and rice flour, sugar, emulsifier: mono- and di-glycerides of fatty acids, salt), oat flakes 13%, dried apricot 5% (antioxidant SO ₂), wheat flakes 5%, maltedextruse, fructose syrup, vegetable fat, dextruse, sugar, apple concentrate 1%, apple fibre, humectant glycerol, gelling agent: pectin, salt, emulsifier: soya lecithin, regulator of acidity: sodium citrate, citric acid, aroma. Contains: wheat, gluten, lactose, sulfur dioxide, soya. May contain traces of various nuts, peanuts and sesame. |
| Usage: | Product is intended for direct consumption. |
| Storage condition: | Keep in a dry place, to the temperature 25°C. |

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| | Average nutritional values per 100 g of product: |
| Parameters: (analytical and microbiological) | The energy value: 1901 kJ / 434 kcal |
| | Protein: 4,5 g |
| | Carbohydrate : 70,67 g |
| | Of which sugars: 34,1 g |
| | Fat: 16,83 g |
| | Of which saturated fatty acids: 10,8 g |
| | Fibre: 5,5 g |
| | Sodium: 0,13 g |
| | The microbiological requirements: the product corresponds to the fourth title, second part of Codex Alimentarius SR 1. Annex No. 8 |
| The heavy metal content: | |

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| | Cd | max. 0,1 mg/kg |
| | Cu | max. 10 mg/kg |
| | Pb | max. 0,7 mg/kg |
| | Hg | max. 0,03 mg/kg |
| | Without pathogenic microorganisms, pests, their eggs and caddices | |
| | Without unknown contaminants. | |
| | Without colour changes | |

| Sensory features | |
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| Appearance: | Pressed flat bar, with cereals, extruded cereals, dried fruit with yoghurt coating |
| Colour: | Creamy-white |
| Taste and smell : | Cereals, extruded cereals, dried fruit and yoghurt |

| Package | Material | Packing in pcs |
|------------------------|--------------------------|-----------------------|
| Individual packaging: | Metalized OPP foil | 30 g |
| Group packing: | Cardboard display carton | 32pcs |
| Layers on the pallet: | 14 | |
| Cartons on the pallet: | 280 pcs | 8960 pcs |