

Please complete all fields highlighted in grey correctly.

1. GENERAL INFORMATION

1.1 Product description

Product name and description		Sour Madness® Candy Mix extra sour - 10x60g (1 UK = 1 VE à 10x60g)		
Legal denomination (EU 1169/2011 and labelling directives)				
Brand name				
Weight	Net weight	60	Gram	
	Drained weight	66	Gram	

1.2 Supplier information

Supplier name		tri d'Aix GmbH		
Address		Poststraße 43 D- 52477 Alsdorf		
Name and address of the producer (if different)		"Argo" Sp.z.o.o. 37-100 Lancut, ul. Wiejsks 16, Poland		
Contact person	name and function	Eva Heinrichs, Stammdatenverwaltung		
	e-mail	eva.heinrichs@tridaix.com		
	phone	0049 2404 5997 - 212		
Certificates of the supplier/producer *please attach all certificates		Yes, the following certificates are available:		
		IFS Broker	Please select	

2. QUALITY MANAGEMENT

2.1 Ingredients

List of ingredients:		Zutaten: Glukosesirup, Zucker, Säureregulator: Citronensäure (E330), Apfelsäure (E296), Aroma, farbende Frucht- und Pflanzenkonzentrate: Spirulina, Färberdistel; Farbstoff: Kurkumin (E100), Paprikaextrakt (E160c), Anthocyane (E163); Überzugsmittel: Gummi Arabicum (E414), Carnaubawachs (E903). Achtung! Nicht geeignet für Kinder unter 4 Jahren. Kleinstückig-Erstickungsgefahr. Kinder beim Verzehr nicht unbeaufsichtigt lassen.	
Single ingredients (list in descending order)	E-no. and functional class of additives	Country of origin	%
Glukosesirup		UE	49,48
Zucker		Polen	46,76
Säureregulator: Citronensäure	E330	China	2,1
Säureregulator: Apfelsäure	E296	Indien/Korea	0,81
Überzugsmittel: Gummi arabicum	E414	Frankreich	0,58
Aroma		UE	0,18
Farbstoff: Kurkumin, Paprikaextrakt, Anthocyane	E100, E160c, E163	UE	0,07
Überzugsmittel.: Carnaubawax	E903	Brasil	0,01
farbende Frucht - und Pflanzenextrakte: Spirulina, Färberdistel		Niederlande	0,01
Country of origin (origin acc. to customs law)	Polen		

2.2 Allergens, intolerances and product specific substances

Substances or products causing allergies or intolerances according to regulation (EU) 1169/2011 annex II	Present as ingredient (please select):	Potential cross contamination (please select):	Not present:
Cereals containing gluten and products thereof			X
Crustaceans and products thereof			X
Eggs and products thereof			X
Fish and products thereof			X

Peanuts and products thereof			X
Soybeans and products thereof (exception: fully refined soybean oil and fat)			X
Milk and products thereof			X
Nuts and products thereof			X
Celery and products thereof			X
Mustard and products thereof			X
Sesame and products thereof			X
Lupin and products thereof			X
Molluscs and products thereof			X
Sulphur dioxide and sulphites > 10 mg/kg or > 10 mg/l			X

Product specific substances and intolerances	Comments	Present (please select):	%
Milk sugar (=Lactose)	(guideline value for "lactose free" < 100 mg/kg)	No	
Glucose		Yes	
Fructose		No	
Aspartame	Phenylalanin	No	
Glutamate	flavour enhancer	No	
Cow milk protein (casein, whey protein)		No	
Gluten	(guideline value for "gluten free" < 4 mg/kg, maximum value < 20 mg/kg)	No	
Wheat protein		No	
Histamin		No	
Yeast culture		No	
Benzopyrene		No	
Additives that need not to be declared		No	
Acrylamide		No	
Softeners		No	
Trans fatty acids (product must comply with Austrian and Slovenian regulations on trans fatty acids!!)	based on the total fat	No	
	based on the product	No	
substances, which can contain a possible GMO contamination, like..	raw material from corn, soy, potato or rape seed.	No	

2.3 Additional information according to regulation (EU) No 1169/2011

EU) No 1169/2011 Annex III	Please select if applicable:	Comments
Packaged in a protective atmosphere	Yes	
With sweetener(s)	No	
With sugar(s) and sweetener(s)	No	
Contains aspartame	No	
Excessive consumption may produce laxative effects	No	
Contains liquorice	No	
High caffeine content >150 mg/l	No	
Contains caffeine	No	
With added plant sterols	No	

(EU) No 1169/2011 Annex VI	Please select if applicable:	Comments
Defrosted	No	
Irradiated	No	
Product contains ingredient substitutes	No	
Added proteins (Meat and fishery products)	No	
Added water > 5 % (meat and fishery products)	No	
Formed meat	No	

Formed fish	No	
Sausage casing not edible for consumption	No	
Minced meat	No	

2.4 Nutritional information

Nutrition declaration	Based on drained product:	Yes	
Per	100g	per Portion	% RI *
			per 100g/ml
Energy [kJ]	1676	0	-
Energy [kcal]	394	0	19,72
Fat [g]	0,00	0,0	0,00
of which saturated fatty acids [g]		0,0	0,00
of which mono-unsaturated fatty acids [g]		0,0	
of which polyunsaturated fatty acids [g]		0,0	
Carbohydrates [g]	98,00	0,0	37,69
of which sugars [g]	77,00	0,0	85,56
Polyols [g]		0,0	
Starch [g]		0,0	
Fibre [g]		0,0	
Protein [g]	0,60	0,0	1,20
Salt [g]	0,00	0,0	0,00
Sodium [mg]		0,0	
		0,0	
		0,0	
		0,0	
		0,0	

*RI: reference intake of an average adult (8400 kJ / 2000 kcal).

2.5 Product certificates

Certificates *Please attach certificates	Please select if applicable:	Control number
MSC (Marine Stewardship Council)	No	
ASC (Aquaculture Stewardship Council)	No	
Dolphin Safe Logo	No	
Friends of the Sea	No	
EU-Organic	No	
Protected designation of origin	No	
Protected traditional specialty	No	
Protected geographical indications	No	
AMA Biosiegel / Gütesiegel	No	
Bio Austria	No	
Fairtrade	No	

Veterinary Number or Health Mark (Product of animal origin)	
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2.6 Product claims

Claims	Please select if applicable:	Comments
Gluten-free (<4 mg/kg)	Yes	
Lactose-free (<100 mg/kg)	Yes	
Vegetarian (V-Label)	No	
Vegan (V-Label)	No	
Kosher (Zertifikat)	No	
Halal (Zertifikat)	No	

Recycling Symbol	No	
Green Dot (Symbol)	No	

2.7 Shelf life and traceability

shelf life, batch code, preservation method		
Best before date/expiration date	DD/MM/YYYY	
Storage Conditions and Time Limit for consumption upon opening	Kühl und trocken lagern	
Place where BBD will be printed	on the label	
Preservation method	Please select	
Use of protective gases (if yes, declare type)	no	type of gas

Traceability		
Traceability of finished product back to the individual ingredients/sources is guaranteed by:	Producer	
Please describe briefly the codification system of the batch number.	Combinations of production date and machine number	
Please confirm the following statements:		
Code on packaging allows traceability to the batch.	Yes	
Specifications are available for raw materials and packaging in contact with the raw material.	Yes	
Traceability of raw material and packaging in contact with raw material is guaranteed by batch numbers.	Yes	
All batch numbers and best before dates are documented in the shipping document.	Yes	only Best Before

2.7 Organoleptic properties

Appearance	Bonbons in Totenkopffrom
Texture / consistency	hart
Colour	grün, Orange, rot , lila
Dimensions (size,..)	0,7x0,7cm
Odour	-
Taste	Extra sauer. Orange, Kirsche, Apfel, Wassermelone

2.8 Tolerances (Fruits, Olives)

Stone tolerance	
Stalks and leaves tolerance	
Tolerance damaged fruit	
other	

2.10 Analytical requirements

The levels of toxins, heavy metals, pesticides, as well as other environmental contaminants & undesirable substances must be within legal limits. This includes the adherence of regulations (EC) No 396/2005 and (EC) No 1881/2005.

The product complies with all applicable legal requirements and is in accordance with the values stated in regulation (EC) No 2073/2005 on microbiological criteria for foodstuff. If specific guiding values concerning microbiology (e.g. DGHM) are in place, the corresponding must be adhered.

Additionally the following values apply:

Chemical & physical requirements	Reference value	Results from last analysis	Frequency of analysis
Water			
pH - value			
Lead [mg/kg]			
Mercury [mg/kg]			
Cadmium [mg/kg]			
Histamine [mg/kg]			
BRIX [°]			
Average size of pieces			
Number of pieces/sales unit			
other			

Microbiological requirements	CFU / g	Frequency of analysis
Total viable count		
Enterobacteria		
Clostridium perfringens		
Bacillus cereus		
Coliforms		
E. Coli		
Enterococcus		
coagulase positive Staphylococcus		
Lactobacillus		
Acid milk proteins as Probiotica		
Yeast		
Mold		
Salmonella		
Listeria monocytogenes		
EHEC		
others		
The product is commercially sterile.	Yes	

2.11 Additional Information Fish

Commercial designation	
Scientific name	
Production method	
Country of origin (required for aquaculture and inland fishery)	
FAD free	
FAO catching zone	
SUB FAO (mandatory for FAO 27 und 37)	
Category of fishing gear	

0

0

60 Gram

3. LOGISTIC

3.1 Bar Codes & article info

GTIN Item Code (if applicable)	5907205007597
Carton Code	4014437552267
Subpackaging Code (Multipack)	
Customs tariff number	17049071
EUR. 1 possible	
Suppliers article number	52265

3.2 Handling und shelf life

Transport Conditions	
Storage Conditions	Kühl und trocken lagern
Shelf life from production (days)	18 Monate
Shelf life from delivery (days)	180 Tage

3.3 Packaging

	Primary packaging (consumer unit)	Secondary Packaging (ordering unit)
Configuration of packaging (e.g. can with lid and ringpull in cartonette)	Karton mit 10 Beuteln befüllt	
Type of closure	aufreißbarer Beutel	
Dimension in mm (lxwxh)	170x130x20	142x259x163
Volume		
Total weight in gram (packaging+product)	66	776
Material and weight of packaging [g]	OPP Folie, 6g	Krt 116g

	Primary packaging (consumer unit)		Secondary Packaging (ordering unit)	
Material	Weight [g]	Percentage of recycled material [%]	Weight [g]	Percentage of recycled material [%]
Paper				
Glass				
Ferrous metal				
Aluminium				
Plastic				
Cardboard			116	0
Plastics	6	0		
Bonded Materials				
Ceramics				
Wood				
Textile packaging material				
Biogenic packaging				
other				

3.4 Palette

Sales unit per cardboard	10
Cardboards per layer	24
Number of layers	10
Cardboards per palette	240
Weight per palette	211,24 kg
Dimension palette (lxwxh) h incl. Palette	120x80x177,5
Type of palette	Euro pallet

4. VALIDITY

Valid from:	30.01.2024
Conclusion	
The product and packaging material meet the relevant food safety and quality standards and comply with all applicable Austrian and European regulations and guidelines. The supplier declares that the product does not contain and is not produced from genetically modified ingredients, additives, or other substances (flavours or processing aids). The product does not require specific labelling as defined in EU regulations <u>1829/2003</u> and <u>1830/2003</u>. The product is not treated with ionizing radiation. The supplier guarantees that the product complies with all specified data. The supplier will inform GLATZ GmbH of any changes which could modify the above declaration.	
Date and Place	Alsdorf, 30.01.2024
Name	E. Heinrichs
Signature	

The document is valid without a signature if issued electronically.