

Product data

Target public	General population except for people with a special diet.		
Tradename	Pouch beplus energy bio 2 * 7u 150g		
Reference	61725	Ean	8410087611945
		Net weight (g)	150

Manufacturer data

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List of ingredients

Organic fruit and vegetables preparation

Ingredients: Fruits puree and vegetables (70%) [apple *, carrot *, mango *, pumpkin * and banana *], water, concentrated fruit juices (3%) [orange * and lemon *], agave syrup *, quinoa flour *, vitamin C, ginseng powder *, matcha green tea * and guarana powder *. (*) Ingredients from organic production.

Nutrition claims

Gluten-free. Lactose-free. Source of vitamin c. Vitamin c contributes to normal energy-yielding metabolism and reduction of tiredness and fatigue.

Storage conditions

Keep in a cool and dry place, not exposed to direct light.

Shelf life

Marking	Best before: day-month-year
Shelf life	425 days

Batch number identification

- 1°.- L
- 2°.- Space
- 3°.- Production day with two digits
- 4°.- Production month letter
- 5°.- the number corresponding to the production time slot

Logistical specifications

Units / pack	1u (1x1)	Boxes/pallet	105
Packages / box	14	Pallet height (cm)	109
Boxes / layer	21	Pallet net weight (kg)	220.5
Cases/height	5	(Palet remontado)	

Physical-chemical characteristics

Parameter	Unit	Standard
Energy	kJ	217
	kcal	51
Fat	g	0
of which saturates	g	0
Carbohydrate	g	11
of los cuales azúcares	g	9.2
Fibre	g	1.8
Protein	g	0.9
Salt	g	0.05
Vitamin c	mg	8
aw		0.99
pH		4.23

Microbiological characteristics

Parameter	Unit	Standard
Mohos and levaduras	ufc/g	<500
Bacillus cereus	ufc/g	<100
E.coli	ufc/g	Absence
Staphylococcus Aureus	ufc/0,1g	Absence
Salmonella	ufc/25g	Absence
Listeria monocytogenes	ufc/25g	Absence

Applicable law

Royal decree 135/2010 of 12 february, whereby repealing provisions concerning microbiological criteria for foodstuffs and subsequent amendments.
Regulation (ec) no. 2073 / 2005 of the commission of 15 november 2005 on microbiological criteria applicable to foodstuffs and subsequent amendments.
Regulation (ec) nº 178/2002 laying down the general principles and requirements of food law, establishing the european food safety authority and laying down procedures in matters of food safety
Regulation (ec) no 852/2004 on the hygiene of foodstuffs and subsequent amendments.
Reglamento (UE) 2023/915 de la Comisión de 25 de abril de 2023 relativo a los límites máximos de determinados contaminantes en los alimentos and por el que se deroga el Reglamento (CE) n.o 1881/2006 and posteriores modificaciones.
Regulations (ec) no. 1829 / 2003 on food and genetically modified feed and no. 1830 / 2003 concerning the traceability and labelling of organisms genetically modified and the traceability of food and feed produced from these and subsequent amendments.
Royal decree 1801 / 2008, of 3 november, which lays down rules on the nominal quantities for products packaged and to control their effective content and subsequent amendments.
Royal decree 1334 / 1999 and subsequent amendments by which approves is the general standard for labelling, presentation and advertising of foodstuffs.
Regulation (eu) no. 1169 / 2011 of the european parliament and of the council of 25 november 2011 on food information provided to the consumer and subsequent amendments.
Regulation (eu) no. 10/2011 january 14, 2011 committee on materials and plastic articles intended to come into contact with food and subsequent amendments.
Regulation (eu) no. 1333 / 2008 of the european parliament and of the council of 16 december 2008 on food additives and subsequent modifications.

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Signature: Joaquín del Río

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