



FICHA DO PRODUTO PRODUCT SPECIFICATION

DESIGNAÇÃO NAME	Infusão Cereja do Fundão e Chocolate de São Tomé e Príncipe Fundão Cherry and São Tomé and Príncipe Chocolate Infusion
CÓDIGO CODE	93
ARTIGO ARTICLE	Infusão Infusion
ORIGEM ORIGIN	UE/não-UE EU/non-EU
CERTIFICAÇÃO CERTIFICATION	Ecocert
DISTRIBUIÇÃO POR DISTRIBUTION BY	EXPLORELEVEL LDA Apartado 50016 São João de Brito, 1701-002 Lisboa info@lisbontecompany.com Tel. (+351) 912 297 241
INGREDIENTES INGREDIENTS	Cereja, chocolate, grão de cacau, ginja, maçã, ananás, cenoura, beterraba, groselha e aroma. Cherry, chocolate, cocoa bean, sour cherry, apple, pineapple, carrot, beetroot, currants and flavour.
GM	The product is neither genetically modified nor does it contain GM auxiliaries or additives and flavorings as defined in regulations EG 1829/2003
EMBALAMENTO PACKAGING	Saco BOPP BOPP bag De acordo com os seguintes regulamentos / In accordance with the following regulations: (EG) 935/2004, (EU) 10/2011, BfR-Empfehlung XXXVI and DIN EN 602
PESO LÍQUIDO NET WEIGHT	75 g 2.62 oz
PREPARAÇÃO PREPARATION	1 colher; 90°C; 6-8 min. 1 spoon; 90°C; 6-8 min.
CONSERVAÇÃO CONSERVATION	Conservar em local seco e fresco. Keep in a cool, dry place.
VALIDADE SHELF LIFE	24 meses/months
INDICAÇÃO DE USO INTENDED USE	Bebida/consumo Drink/consumption
CONDIÇÕES DE TRANSPORTE TRANSPORT CONDITIONS	Ambiente escuro e seco. Dark and dry.
INFORMAÇÃO NUTRICIONAL NUTRITION FACTS	Por 100ml de infusão / Per 100ml of infusion Energia/Energy: 2 Kcal / 9 KJ Lípidos/Fat: 0 g; dos quais saturados/saturates: 0 g Hidratos de carbono/Carbohydrate: 0,5 g; dos quais açúcares/sugars: 0,5 g Proteínas/Protein: 0 g Sal/Salt: 0 g



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MICROBIOLOGIA MICROBIOLOGY	Based on the THIE (Tea & Herbal Infusions Europe) Total viable count max. 1×10^7 KbE/g Moulds max. 1×10^5 KbE/g Yeasts max. 1×10^5 KbE/g E.Coli max. 1×10^3 KbE/g Salmonellae max. 1×10^7 KbE/g	
ANÁLISE PESTICIDAS PESTICIDE ANALYSIS	Based on Regulation (EG) Nr. 396/2005. EC directive for Pesticides (RHmV) in the version published on 21 October 1999 (BGBl I S.2082, 2002 I S.1004), as last amended by Article 1 of the Decree of the 13 August 2007 (BGBl. I P. 1962, 2379). Batch-related analysis as per customer request.	
ALERGÉNIOS ALLERGENS	Milk & Dairy Products	
	Cereals containing gluten	
	Crustacean & crustacean products	
	Eggs & egg products	
	Fish & fish products	
	Peanuts & peanut products	
	Soybeans & soybean products	
	Tree nuts & Tree nut products	
	Celery & celery products	
	Mustard & mustard products	
	Sesame & sesame products	
	Sulfites & sulfur dioxide	
	Lupine and products thereof	
Mollusks and products thereof		
Treenuts (USA)		
<p>The product meets the applicable EU food law. The products are properly declared and processed so that the respective predetermined expiration dates are definitely guaranteed. The used additives are GRAS "Generally Recognized as Safe". Traceability is implemented. We guarantee that this product only contains the declared ingredients. Despite accurately cleaning and working, an unpreventable process-related cross-contamination can't be eliminated completely. In the context of our quality management system there are provisions and briefings concerning the preventative of cross-contamination. Cross- contaminants may be: milk & dairy products, cereals containing gluten, eggs & egg products, peanuts & peanut products, soybeans & soybean products, tree nuts and sulfites & sulfur dioxide.</p>		