



PRODUCT SPECIFICATION

COMPANY	ŞEKERSAN ŞEKER MAMÜLLERİ SANAYİ VE TİCARET ANONİM ŞİRKETİ
PRODUCT NAME	SOCIETY LOLLİPOP

INGREDIENTS	SUGAR , GLYCOSE SYRUP , NATURAL IDENTICAL FLAVOURS (LEMON , STRAWBERY ,ORANGE ,BANANA , TUTTI FRUTTI , BANANA , PINE APPLE , APPLE , CREAM , MANGO) STABILIZER (CITRIC ACID E330, POTASSIUM BI TARTRATE E336), COLOURS (E122, E133, E102, E129, E110, E153, E171,E150D)																																															
INGREDIENTS COMPOSITION	% 74,2 SUGAR % 24,4 GLYCOSE SYRUP %0,25 NATURAL IDENTICAL FLAVOUR %0,12 STABILIZER (CITRIC ACID E330, POTASSIUM BI TARTRATE E336) %0,03 COLOURS																																															
NUTRITIONAL ANALYSIS	<table><tr><td>PER 100 GR</td><td colspan="5"></td></tr><tr><td>ENERGY</td><td colspan="5">613 kcal / 2566 kj</td></tr><tr><td>CARBONHYDRATES (gr)</td><td colspan="5">83,05</td></tr><tr><td>PROTEIN (gr)</td><td colspan="5">0</td></tr><tr><td>TOTAL FAT (gr)</td><td colspan="5">0,1</td></tr><tr><td>TOTAL SUGAR (gr)</td><td colspan="5">85</td></tr></table>						PER 100 GR						ENERGY	613 kcal / 2566 kj					CARBONHYDRATES (gr)	83,05					PROTEIN (gr)	0					TOTAL FAT (gr)	0,1					TOTAL SUGAR (gr)	85										
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CHEMICAL ANALYSES	ARSENIC (Ar) : MAX 1 mg/kg LEAD (Pb) : MAX 2 mg/kg COPPER (Cu) : MAX 10 mg/kg																																															
PHYSICAL ANALYSES	TASTE AND ODOUR : SPECIAL CHARACTERISTIC OF ITS OWN																																															
MICROBIOLOGICAL ANALYSES	<table><tr><td>Per 100 gr</td><td></td><td>n</td><td>c</td><td>m</td><td>M</td></tr><tr><td>COLIFOR M</td><td>-</td><td>5</td><td>2</td><td>9</td><td>95</td></tr><tr><td>E.COLI</td><td>-</td><td>5</td><td>0</td><td>< 3</td><td>-</td></tr><tr><td>S.AUREU S</td><td>Kob/gr</td><td>5</td><td>2</td><td>1.0 x10¹</td><td>1.0 x10²</td></tr><tr><td>OSMOPHI LIC YEAST</td><td>Kob/gr -</td><td>5</td><td>2</td><td>1.0 x10²</td><td>1.0 x10³</td></tr><tr><td>MOLD</td><td>- Kob/gr</td><td>5</td><td>2</td><td>1.0 x10²</td><td>1.0 x10³</td></tr><tr><td>AEROBE TPC</td><td>Kob/gr</td><td>5</td><td>2</td><td>1.0 x10³</td><td>1.0 x10⁴</td></tr></table>						Per 100 gr		n	c	m	M	COLIFOR M	-	5	2	9	95	E.COLI	-	5	0	< 3	-	S.AUREU S	Kob/gr	5	2	1.0 x10 ¹	1.0 x10 ²	OSMOPHI LIC YEAST	Kob/gr -	5	2	1.0 x10 ²	1.0 x10 ³	MOLD	- Kob/gr	5	2	1.0 x10 ²	1.0 x10 ³	AEROBE TPC	Kob/gr	5	2	1.0 x10 ³	1.0 x10 ⁴
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SHELF LIFE	24 MONTHS																																															