

FrieslandCampina Kievit GmbH Wiedenbrücker Str. 80 D-59555 Lippstadt Postfach 2120, 59531 Lippstadt t +49 (0) 2941-662-0 f +49 (0) 2941-662-152 info@satro.de, www.satro.de

Product name	INSTANT TEA LEMON		
Article Number	233757 (9112585)		
Active since	14.11.2014		
QM number	11/14 QM 6853 - 85		
replaced QM number	02/14 QM 6502 - 85		
Manufacturer	FrieslandCampina Kievit GmbH, Lippstadt		
EU number	DE-NW 105-EG		
Country of origin	Germany		
Product description	Hot and cold soluble tea drink with lemon flavour		
Ingredients	Sugar, acidifier E 330, tea extract (1,2%), caramel, anti-caking agent E 341, flavour		
Application references	12-15 g/150 ml of hot or cold water 15-18 g/180 ml of hot or cold water 18-20 g/200 ml of hot or cold water		

Nutritional values	in 100 g product			
		Value	UoM	
Caloric value	kcal	391	kcal	
Caloric value	kJ	1.664	kJ	
Protein	-	0,2	g	
Carbohydrates	digestible	95,7	g	
Carbohydrates	of which mono - and di saccharides	94,7	g	
Fat	total	0,0	g	
Fat	saturated fatty acids	0,0	g	
Fat	Cholesterol	0,0	mg	
Transfatty acids	-	0,0	g	
Dietary fibres	total	0,2	g	
Sodium	-	0,06	g	
Salt (Na x 2,5)	-	0,15	g	
T				

The nutritional values are calculated based on rawmaterial information and defeated by natural, raw-material-conditioned variations.

Sensorial parameters	
Colour	light brown
Consistency	powder
Flavour	typical for tea and lemon
Taste	typical for tea and lemon

Chemical parameters				
	Method	Minimum	Maximum	UoM
Ashes	§64 modified L 06.00-4		1,00	%
Moisture	§64 modified L 02.06-2(EG)		0,50	%





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Microbiological parameters			
	Method	Max	UoM
Total viable aerobic count	§64 modified L 00.00-88	1.000	cfu/g
Enterobacteriaceae	§64 modifiziert L 00.00-133/2	10	cfu/g
Yeasts	§64 modified L 01.00-37	50	cfu/g
Moulds	§64 modified L 01.00-37	50	cfu/g
Salmonella /100g	§64 modifiziert L 00.00-66	Neg.	cfu/100g
Escherichia coli	VDLUFA M 7.2.2.4	Neg.	cfu/g

Allergenes and Intolerances - as ingredient	contains	Comment
Eggs and products thereof	-	
Peanuts and products thereof	-	
Fish and products thereof	-	
Cereals containing gluten and products thereof	-	
Crustaceans and products thereof	-	
Lupin and products thereof	-	
Milk and products made thereof incl. lactose	-	
Nuts and products thereof	-	
Celery and products thereof	-	
Mustard and products thereof	-	
Sesam seed and products thereof	-	
Soybeans and products thereof	-	
Sulfites (concentration >= 10 mg/kg)	-	
Molluscs and products thereof	-	

Cross contamination	may contain	Comment
Eggs and products thereof	-	
Peanuts and products thereof	-	
Fish and products thereof	-	
Cereals containing gluten and products thereof	-	
Crustaceans and products thereof	-	
Lupin and products thereof	-	
Milk and products made thereof incl. lactose	+	
Nuts and products thereof	-	
Celery and products thereof	-	
Mustard and products thereof	-	
Sesam seed and products thereof	-	
Soybeans and products thereof	-	
Sulfites (concentration >= 10 mg/kg)	-	
Molluscs and products thereof	-	





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Shelf life			
Shelf life	540	Days after production	

Terms of transport and storage		
25 °C Temperature and 65 % rel. humidity	should not be exceeded	

Packaging material	Quantity	Unit
bag	1,0	kg
total pallet weight (net)	700,0	kg
Number per cardboard	10	bag
Number per pallet	70	cardboard

legally requirements	The product and the packaging are in accordance to the legal corresponding rules of the EC or the valid legal requirements in Germany.	
Contamination / Residues	The minimum guidelines of harmful substances in food set out by EFSA (European Food Safety Authority) are met. The legally fixed permissable and maximum values for contaminants, heavy metals, residues and mycotoxins are met. The requirements by German law (especially: maximum values of harmful substances – regulation, residues - regulat and mycotoxins - regulation) and the regulation EC 1881/2006 with its current amendments are fulfilled. Additionally food of animal origin com with regulation EC 470/2009.	
ionizing radiation	The product is not treated by ionising irradiation.	
GMO statement	We herewith confirm, that our product is not genetically modified food and/or does not contain food, additives or flavours produced from genetically modified organisms in accordance to regulations (EC) No 1829/2003 and 1830/2003. Therefore a labelling of our product according to above mentioned regulation is not necessary. Possible contaminations below the limit of regulation (EC) No 1830/2003 are not intended.	
Batch number and traceability	By means of the merchandise management system each pallet is labelled with an automatically generated batch number (given by the system): normally a six-figure sum.  Every used batch number will be documented during the production process and the product receives a new batch number which is also documented and is part of the labels. Because of that the traceability is ensured at any time both during production and delivery. Moreover the traceability can be confirmed at any time by the initial supplier according to regulation (EC) No 178/2002.	

Quality certificates		Since	
IFS	yes	18.03.2005	
ISO 9000 ff	yes	11.04.1995	

The information in this specification base on careful examinations and are given to the best of our knowledge. We are not liable however for results of processing, because these are subject to individual requirements of application on which we have no influence. This specification sheet is valid until revoked. All previous specification sheets of this product herewith lose their validity. Reprinting or other exploitation - total as well as in parts - only with our permission.

