



<b>FOOD QUALITY MANAGEMENT SYSTEM</b>		SCH-MG-CoA-00	
	CoA Finished Product	Rev.00 - 2015	Pag.1/2

<b>PRODUCT NAME: YOOFORIC CHEWING GUMS 50/10</b>		<b>CoA NUMBER:</b> 201917285
BATCH NUMBER: 19002-01	MANUFACTURING DATE: 06/2019	EXPIRY DATE: 06/2021

<b>Physical Test</b>			
			Internal Analysis Number: 201917174
Tests	Specification	Method	Result
Coated Appearance/Colour	White with blue flakes	-	Compliant
Core Appearance/Colour	White to cream	-	Compliant
Uncoated weight	1,25 g (1,18 g + 1,31 g)	-	Compliant
Coated weight	1,8 g (1,89 g + 1,71 g)	-	Compliant
Coated diameter	15 mm (15,75 mm + 14,25 mm)	Int.Ref.004.a	Compliant
Coated thickness	7,5 mm (7,8 mm + 7,1 mm)	Int.Ref.004.a	Compliant
Moisture content (%) – on the semi-finished product	< 5%	Int.Ref.001.a	Compliant
<b>Microbiological Test</b>			
			Internal Analysis Number: 201917285
Tests	Specification	Method	Result
<b>CONTAMINANTS</b>			
Aerobic mesophilic bacteria	<1 X 10 <sup>4</sup> CFU/g	UNI EN ISO 4833:2004 Proc. Int. 003	Compliant
Yeast and Molds	<1 X 10 <sup>2</sup> CFU/g	ISO 21527-1:2008 Proc. Int. 004	Compliant
<i>Staphylococcus aureus</i>	Not present /1 g	UNI ES ISO 6888-1:2004 Proc. Int. 009	NA
<i>Enterobacteriaceae</i>	<10 CFU/g	ISO N. 21258-2:2004 Proc. Int. 002	Compliant
<i>E. coli</i>	Not present /1 g	ISO 16649-2:2001 Proc. Int. 010	NA
<i>Salmonella</i>	Not present /25 g	UNI EN ISO 6579:2008 Proc. Int. 012	NA
<b>Chemical Test</b>			
			Internal Analysis Number:
Test	Specification	Method	Result
None	NA	NA	NA

The above information does not relieve you in any case from the obligation to identify and to check the product in relation to the use as expected by you. This is a copy of the original document, valid even if not signed.

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STATEMENTS REGARDING ALLERGENS	
GLUTEN	GLUTEN FREE, this product can be considered gluten free because the concentration is less than <20 ppm (Reg. (CE) No 41/2009).
LACTOSE	The product does not contain lactose
ALLERGENS	This product is manufactured in a facility that holds and works all allergens listed in Annex II of Reg. (UE) No 1169/2011. <b>Allergen: soy derivatives.</b>
OTHER STATEMENTS	
GMO	This product complies with Reg. (EC) N.1829 / 2003 and N.1830 / 2003 and can be declared GMO-free.
BSE/TSE	This product complies with Reg. (EC) No 999/2001 and subsequent mod. and int. up to Reg. (EU) No 27/2016. The product DOES NOT CONTAIN NOT DRIFT and from the risk of transmission of spongiformncephalopathy (BSE / TSE).
PESTICIDES	This product complies with Reg. (EC) No. 839/2008 and No. 310/2011. The product is NOT contaminated by pesticides and DOES NOT CONTAIN contaminated materials.
PAH	This product complies with Reg. (CE) N. 1933/2015. The product is NOT contaminated with polycyclic aromatic hydrocarbons and DOES NOT CONTAIN contaminated materials.
HEAVY METALS	This product complies with Reg. (EC) 78/2005, N.1881 / 2006 and No 629/08 concerning the presence of heavy metals. The product MEETS THE LIMITS set for lead, cadmium, mercury, arsenic.
MYCOTOXIN	This product complies with Reg. (EC) N.1881 / 2006 and succ. mod. and int. in the field of mycotoxins. The product DOES NOT CONTAIN and DOES NOT CONTAIN contaminated materials.
IRRADIATION	This product is in compliance with Reg. (EC) No. 2/1992 and No. 3/1999. The product is NOT SUFFERED irradiation / ionization processes, nor has it been made with raw materials that have undergone such processes.
CERTIFICATIONS	This product has no Kosher Certification, Halal, Organic.

Approved  
01/07/2019  
QC laboratory