

|  |  |                               |                   |
|--|--|-------------------------------|-------------------|
| Recipe item number:<br>FM015/2022  | <b>FruttaMax Bubble12</b>  |                               | Start of validity |
|  | <b>Mango flavored mixed fruit syrup</b>  |                               | 9/1/2022          |
| <b>1. The product presentation</b>   |  |                               |                   |
| <b>Net volume</b>  | <b>Packing</b>   |                               |                   |
| 500 ml   | 0,5 L rPET bottle with plastic cap closure, sleeve foil. Carton wrapping with pallet delivery.   |                               |                   |
| <b>2. The composition of the product</b>   |  |                               |                   |
| Ingredients  | water, fructose-glucose syrup, fruit juices 60% (apple juice 50%, mango juice 10%) from concentrates reconstituted, edible acid: citric acid, sweeteners (sodium cyclamate, acesulfame-K, steviol glycosides), stabilizers: gum arabic, glycerol esters of frost resin, flavouring, preservatives (potassium sorbate, sodium benzoate), antioxidant: ascorbic acid, colour: carotenes, beta-apo-8'-carotenal, lutein |                               |                   |
| Allergens ingredients  | -  |                               |                   |
| GMO ingredients  | -  |                               |                   |
| <b>3. Sensory properties</b>   |  |                               |                   |
| Color  | Orange   |                               |                   |
| Fragrance  | It is typical of the name fruit  |                               |                   |
| Taste  | It is typical of the name fruit  |                               |                   |
| Substance  | Clear, mirror-free dregs-free syrup.   |                               |                   |
| <b>4. Analytical parameters</b>  |  |                               |                   |
| <b>Parameters</b>  | <b>Value</b>   |                               |                   |
| pH value   | 2.6-2.7  |                               |                   |
| Dry matter content   | 40-42 °Bx  |                               |                   |
| Acidity g/l  | 47-49  |                               |                   |
| Density (calculated)   | 1.17-1.19  |                               |                   |
| <b>5. Microbiology parameters</b>  |  |                               |                   |
| <b>Product production</b>  | HACCP quality system is performed under appropriate hygiene and health conditions.   |                               |                   |
| <b>Quality of materials used</b>   | Packaging, storage, sensory control. Existence of standardization, warranty period, license for use and quality certificate.   |                               |                   |
| <b>Lab</b>   | Annually or, if necessary, denser.   |                               |                   |
| <b>6. Internal content parameters</b>  |  |                               |                   |
| <b>Parameter</b>   | <b>Value g/100 ml</b>  |                               |                   |
| Energy   | 784 kJ/100 ml  |                               |                   |
|  | 184 kcal/100 ml  |                               |                   |
| Fat  | 0  |                               |                   |
| of which saturates   | 0  |                               |                   |
| Carbohydrate   | 42   |                               |                   |
| of which sugars  | 36   |                               |                   |
| Fiber  | <0,5   |                               |                   |
| Protein  | <0,5   |                               |                   |
| Salt   | 0.19   |                               |                   |
| <b>7. Shelf life, usability</b>  |  |                               |                   |
| Quality retention time   | 12 months after production   |                               |                   |
| Storage conditions   | Dry, cool place  |                               |                   |
| Field of application   | Preparation of soft drinks and cocktails   |                               |                   |
| <b>8. Product Origin</b>   |  |                               |                   |
| Country of Origin  | Hungary  |                               |                   |
| Manufacturer   | Yuva Ltd.  | 12. Dózsa Gy. u., Hidas, 7696 |                   |
| <b>9. Legal base</b>   |  |                               |                   |
| <p>The product has been manufactured in compliance with the applicable Hungarian and European Union legislation.</p> <ul style="list-style-type: none"> <li>• Act LXXXII of 2003 on Food,</li> <li>• the Hungarian Food Book,</li> <li>• REGULATION (EU) No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 on the provision of food information to consumers.</li> </ul> |  |                               |                   |