



TECHNICAL SPECIFICATION

Name: MIXYBAR STRAWBERRY SYRUP POUCH 200 ml

Internal Code: f.9140100

Product Description: STRAWBERRY SYRUP. HIGH STRENGHT SYRUP.

Net Weight: 6,76 fl oz – 200 ml

INGREDIENTS

Contains 28% strawberry juice

- sugar
- strawberry juice from concentrate
- strawberry pulp
- glucose syrup
- water
- citric acid
- vegetable juice concentrate (color)
- fruit juice concentrate (color)
- natural flavors

Country Of Origin: Italy

Allergens: see ingredient listed above. If allergens are present, are shown in uppercase

GLUTEN FREE

LACTOSE FREE

GMO (Genetically Modified Organism)

Reg. EC 1829/2003 and Reg. EC 1830/2003

Fabbri 1905 S.p.A. attests that, regarding the raw materials used in its own production and considered under risk of contamination by GMOs, it has obtained, from its own suppliers, certified documented guarantees of production line control and batch traceability to ensure the full respect of the dispositions mentioned above.

Based on these guarantees and on its own periodical inspections, Fabbri 1905 S.p.A. can declare that it does not use materials containing, consisting of, or derived from GMOs.



CHEMICAL PHYSICAL SPECIFICATIONS

Nutritional Declaration Average Nutritional Values per serving size (1 fl oz – 30 ml)

Nutrition Facts	
About 7 servings per container	
Serving size 1 fl oz (30ml)	
Amount per serving	
Calories	110
% DV*	
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 26g	10%
Total Sugars 25g	
Includes 23g Added Sugars	45%
Protein 0g	
*DV=% Daily Value.	

Refractometric dry matter, °Bx: 67,5 ± 1

pH: 2,47 ± 0,2

Acidity (as monohydrated citric acid, %): 1,6 ± 0,05

Alcoholic degree, %: -

SHELF LIFE

Shelf Life: Best before 24 months

Storage: room temperature

MICROBIOLOGICAL SPECIFICATIONS

Standard Plate Count (CFU): <1000/g

Yeasts (CFU): <100/g

Moulds (CFU): <100/g

Coliforms (CFU): <100/g

Salmonella (CFU): abs/25g

Listeria monocytogenes (CFU): abs/25g



Quality Standards: ISO 9001:2015, ISO 14001:2015, BRC, IFS

Religious and Ethical Certifications

Kosher: [X] - Dairy: []

Halal: [] - Vegan: [] - Organic: []

Rules, regulations or UE directives:

Decree Law 18/2023 transposing EU Directive 2020/2184, Consolidated Environmental Law Decree 152/06, Reg. (EC) n. 1333/08, Reg. (EC) n. 1334/08, Reg. (EC) No 1332/08, Decree 27 February 2008 - Reg. (EC) No 380/2012, Reg. (EC) No 232/2012, Reg. (EC) 609/2013, Reg. (EC) No 828/2014, Reg (EC) No 1169/11, Reg. (EU) 231/2017, Reg. (EC) 915/2023, Reg. (EC) 396/2005 s.m.i, Reg (EC) 149/08, Reg (EC) 432/2012, Regulation 91/2011/EU in OJ L 334 Reg (EC) No 1924/06, Reg. (EU) 848/2018, Reg (EC) 858/2013, Reg (EC) No 852/04 and subsequent amendments, Reg. (EC) 625/2017, Reg (EC) 1282/11, Reg (EC) 1935/04 - Reg (EC) 2023/06, D.M. 11 November 2013, n. 140, Reg (EC) n.1441/07, Reg (EC) 1829/03 - Reg (EC) 1830/03, D.L. 110/1992, Reg (EC) n.178/02, D.L. 193/2007 'Guidelines for the operational management of alert systems of 13 November 2008', Reg. (EC) 2073/2005 and subsequent amendments.

Packaging:

PRIMARY PACKAGING		
	DOYPACK	SPOUT and CAP
Type:	Paper	Babycap choke free
Composition:	C/LDPE /81 *	HDPE/2 *
Recycle:	**	**
SECONDARY PACKAGING		
	POUCH CASE	LABEL POUCH CASE
Type:	Corrugated fibreboard	Paper
Composition:	PAP/20*	PAP/22*
Recycle:	**	**

* According to Decision 97/129/EC of 28 January 1997 of the European Commission

** Check in the municipality of residence

The materials used in our packaging that come into direct contact with food are suitable for contact with food, in accordance with the current Italian and EU legislation in force: - Italian laws: Ministerial Decree dated 21.03.1973, Ministerial decree dated 18.02.1984, Ministerial decree n.140 dated 11.11.2013 and its updates, - UE regulations: Reg EC 1935/2004, Reg. 1895/2005/EC, Reg 10/2011/EC, Dir 2023/2006/EC and updates as instructions by the suppliers of packaging materials available upon request

The company shall suitably inform its clients should any variations to the current declaration take place.

IRRADIATED TREATMENT (Directives 1999/2/UE and 1999/3/UE - reg.CE 1169/11): not applicable



Print Date: 04/03/2025

Revision n° 0

Marco Sangiorgi

Fabbri 1905 S.p.A. – Quality Assurance Manager

FABBRI 1905 S.p.A.
Stab. Anzola Emilia - BO -
Via Emilia, 82/A
Tel. 051 6601401
Partita IVA 00281980375

A handwritten signature in cursive script, likely belonging to Marco Sangiorgi.