			INV-ALG-022
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### PRODUCT:



### Primair packaging<sup>i</sup>


Content:	1.5l	
Netto	1500	g
Bruto	1532,35	g
Packaging	PET	

Nutritional value				Ingredients <sup>ii</sup>
	/100 ml	/portie (250 ml)	RI %	
Energy kJ :	0	0	0	
Energy kcal	0	0	0	
Fat (g)	0	0	0	
Of which saturates (g)	0	0	0	
Carbohydrates (g)	0	0	0	
Of which sugars (g)	0	0	0	
Fibres (g)		0		
Protein (g)	0	0	0	
Sodium (g)	0.017	0.043	<1	Natuurlijk mineraalwater met toegevoegd koolzuurgas
Salt (g)	0.043	0.108	<1	

Shelf life	Storage conditions:
Month: 12	Dry and cool place

Declaration of Allergen <sup>iii</sup>						
Allergens and products thereof according to directive 1169/2011	Present in end product due to ingredients		Present in factory		Possibility of trace in end product	
	Yes	No	Yes	No	Yes	No
Gluten		X		X		X
Crustaceans		X		X		X
Eggs		X		X		X
Fish		X		X		X
Peanuts		X		X		X

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Soybeans		X		X		X
Milk		X		X		X
Nuts		X		X		X
Celery		X		X		X
Mustard		X		X		X
Sesame		X		X		X
Sulphur dioxide (>10 ppm))		X		X		X
Lupine		X		X		X
Mollucs		X		X		X

				Droogrest	360	mg/l		
Ca <sup>2+</sup>	1.3	mg/l	Na <sup>+</sup>	170	mg/l	Cl <sup>-</sup>	71.5	mg/l
Mg <sup>2+</sup>	0.8	mg/l	SO <sub>4</sub> <sup>2-</sup>	60	mg/l	F <sup>-</sup>	4.5	mg/l
K <sup>+</sup>	12	mg/l	HCO <sub>3</sub> <sup>-</sup>	300	mg/l	NO <sub>3</sub> <sup>-</sup>	< 1	mg/l

#### Microbiological:

	Orientation value*	Legal value*
Total aërobic mesophilic count (22°C)	≤ 20 cfu/ml	≤ 100 cfu/ml
Total aërobic mesophilic count (37°C)	≤ 5 cfu/ml	≤ 20 cfu/ml
Pseudomonas aeruginosa	0 cfu/250 ml	0 cfu/250 ml
E. Coli	0 cfu/250 ml	0 cfu/250 ml
Streptococcus faecalis	0 cfu/250 ml	0 cfu/250 ml
Sulfietreducerende anaërobe	0 cfu/50 ml	0 cfu/50 ml

- Analysed in less than 12 hours after bottling and kept by 4°C.

#### Physical:

pH	NVT
Brix	NVT

#### HACCP information:

Only food grade raw materials are being used to formulate this product. Products were manufactured in an authorized establishment which is approved by an EU Competent Food safety Service located in Belgium (FAVV - Federal Agency for Food Safety).

#### Food Safety Aspects:

- Dioxins & PCB's: in accordance with Regulation 1881/2006/EG and KB 19/05/2000.
- Heavy metals: in accordance with KB 02/12/1991. All our raw materials follow the purity criteria for heavy metals contamination described in Dir 95/31/EC (sugars and sweeteners),; Dir 95/45/EG (colorants), Dir 98/86/EG and Dir 2000/63/EG (additives other than sugar, colorants and sweeteners), KB 14/01/90 (Flavors). Therefore mixture of them are also conform.
- Mycotoxins: this product is conform to Regulation 1881/2006/EG, settings maximum levels for certain contaminants in foodstuffs.
- Pesticides: all our raw material follow the pesticide MRL's described in EG 396/2005 and reg 200/839/EG.
- Irradiation: this product is not irradiated and free from irradiated components (Dir 1999/2/EG and Dir 1999/3/EG).

<sup>i</sup> All our packaging material is conform the regulation (EG) 1935/2004 of the European Parliament, the council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directive 80/590/EEG and 89/109/EEG, also conform the Directive 10/2011 concerning materials and articles made out of synthetic material, intended to come in contact with food.

<sup>ii</sup> Hereby Top bronnen declares that none of our products produced, packed, delivered and sold are genetically modified. None of the ingredients contain any genetically modified organism. No biotechnology or processing agents produced by means of gen technology have been used during production. The product complies with the European non-GMO regulation (EG/1829/2003 and 1830/2003), Deliberate release of GMO's Dir. 2001/18/EC and Regulation 2003/1830/EC.

Radiation: to the best of our knowledge, none of the ingredients herein used has been subjected to gamma-rays.

<sup>iii</sup>We have carefully investigated potential cross-contamination of allergic products. We have identified and documented the materials that we use that may derived from potential allergens. We follow Good Manufacturing Practices and have implemented HACCP systems. Our supply chain personnel are trained on the proper handling of allergenic materials.

An absolute guarantee of the avoidance of cross-contamination cannot be given despite all preventive measures.

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