

### TECHNICAL SHEET BIO SOYA DRINK NATURAL

Doc. Nr:	BS1000	
Revision:	04	
Date:	07.12.2018	
Supersedes Rev. 03 of 21.03.2018		

## **Description**

Organic **soy** drink, 100% vegetable, as substitute for dairy "milk", produced with an exclusive process. Vegan - Gluten free product – Naturally lactose free.

#### **Ingredients**

Water, decorticated **soybeans** from Italy\* (8%), sea salt.

- \* Organic
- \*\* With no added sugars. Contains naturally occurring sugars.

#### **Classification and use**

Suitable for human consumption.

It may be used in cooking for the preparation of sauces, cakes and desserts, or consumed as beverage.

<b>Organoleptic Characteristics</b>	
Appearance	Liquid
Color	Light amber
Odor	Neutral
Taste	Neutral, typical of the product (absence of bean's taste)

Chemical and Physical Characteristics			
Parameter	Unit of Measurement	Specifications	
pH	pH Unit	7,3 ± 0,5	
Density	kg/L	1,013 ± 0,01	
Refractive Index	Brix Degrees	8,5 ± 1	

Microbial Characteristics		
Parameter	Unit of Measurement	Specifications
TMC (after incubation at 32°C for 72 hours)	UFC/mL	< 100
Moulds	UFC/g	< 100
Yeasts	UFC/g	< 100
Salmonella spp.	/25g	Absent
Listeria monocytogenes	/25g	Absent
E. coli	UFC/g	Absent
Bacillus cereus	UFC/g	< 50
Enterobatteriaceae	UFC/g	< 10
Staphylococcus aureus	UFC/q	< 50

Contaminants		
Parameter	Unit of Measurement	Specifications
Pesticides	ppm	In compliance with Reg. CE 834/2007 and 889/2008 and following integrations



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Contaminants		
Parameter	Unit of Measurement	Specifications
Mycotoxins:		
Aflatoxin B1	ppb	< 2
Aflatoxin B1+B2+G1+G2	ppb	< 4
Ochratoxin A	ppb	< 3
Deoxynivalenol (DON)	ppb	< 500
Zearalenone	ppb	< 50

ALLERGENS	PRESENCE/ ABSENCE	IN CASE OF PRESENCE		
Allergens (Reg. UE 1169/2011)		NAME of SUBSTANCE	Presence of traces (cross contamination)	
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	Absent*	/	/	
Crustaceans and products thereof;	Absent	/	/	
Eggs and products thereof	Absent	/	/	
Fish and products thereof	Absent	/	/	
Peanuts and products thereof	Absent	/	/	
Soybeans and products thereof	PRESENT	SOY		
Milk and products thereof (including lactose)	Absent	/	/	
Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts [Carya illinoinensis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof	Absent	/	/	
Celery and products thereof	Absent	/	/	
Mustard and products thereof	Absent	/	/	
Sesame seeds and products thereof	Absent	/	/	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/L in terms of the total SO2	Absent	/	/	
Lupin and products thereof	Absent	/	/	
Molluscs and products thereof	Absent	/	/	

<sup>\*</sup>GLUTEN < 20 ppm



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Nutritional Information		
Average nutritional values for 1	00 mL of BIO SOYA DRINK NAT	TURAL:
Energy	kcal/kJ	46/190
Fat	g	2,8
of which saturates	g	0,5
Carbohydrates	g	1,5
of which sugars	g	1,0
Protein	g	3,6
Salt	g	0,12

#### **Shelf Life**

12 months from packing date, kept in a cool and dry place.

Product subjected to UHT heat treatment.

Shake well before use. After opening keep in fridge and use within 4-5 days.

#### **Information regarding OGM**

The product does not contain, it is not established and is not obtained from genetically modified organisms, in accordance with existing regulations.

#### **Organic Certifying Authority**

ICEA, certification nr IT BIO 006 E460

#### **Packaging**

Tetra Brik® Aseptic Edge - 1000 mL

#### **EAN Code**

80 19428 007005

Format	Nr pieces per box	Nr boxes per raw	Nr raws per pallet	Nr boxes per pallet	Total pieces per pallet	Total weight per pallet
1000 mL	12	13	5	65	780	870

#### **Legislation - Compliance with rules of:**

Organic production - Reg. EC 834/2007 and Reg. EC 889/2008 and following integrations

Microbiological criteria for foodstuffs – Reg. EC 2073/2005 and following integrations

Maximum contaminants values - Reg. EC 1881/2006 and following integrations

Traceability - Reg. CE 178/2002 and following integrations

GMO - Reg. EC 1829-1830/2003 and following integrations

Food allergens - Reg. UE 1169/2011 and following integrations

Hygiene discipline of materials subject to contact with foods - Reg. EC 1935/2004 and following integrations

Food products hygiene - Reg. EC 852/2004 and following integrations