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PRODUCT SPECIFICATION

Date: 17/03/2022 Version 9

Product name:	HARTMINT
	0166 - 0171 - 0173 -
Art. no. TREFIN:	0174 - 0177
Customs tariff no.:	H.S.: 17049071
Product description :	clear mint drops

ingredient declaration % by Regulation 1169/2011 (EC)	
sugar	54,2341
glucose syrup	42,8501
natural mint flavours	0,2238
acidulant : lactic acid	0,1440
acidulant : sodium lactate	0,0480
water	2,5000
	100,0000


nutrition facts per 100g by Regulation 1169/2011 (EC)	
total fat	0 gram
saturated fatty acids	0 gram
monounsaturated	0 gram
polyunsaturated	0 gram
trans fatty acids	0 gram
vegetable	0 gram
animal	0 gram
total carbohydrates	97 gram
sugars	77 gram
starch	0 gram
polyols	0 gram
dietary fibres	0 gram
sodium	0 gram
cholesterol	0 mg
total protein	0 gram
vegetable	0 gram
animal	0 gram
ash content	0,0 gram
caloric value	1650 kJ
	395 kcal

allergens	
0 = absent 1 = present 2 = cross contamination by Regulation 1169/2011 (EC)	
gluten	0
crustaceans	0
eggs	0
fish	0
peanuts	0
soy	0
milk	0
lactose	0
nuts	0
celery	0
mustard	0
sesame	0
sulfite (E220 t/m E227) > 10 mg/kg	0
lupin	0
molluscs	0

physical specifications	
(GMO: Directive 1830/2003/EC)	
moisture content (%)	2,5
wateractivity (a _w -value)	< 0,4
no additional specific GMO labelling is required	

microbiological specifications	
total plate count	< 100/g
enterobacteria	<10/g
yeasts	<10/g
moulds	<10/g
salmonella	neg./25g

remarks
store in a dry and odor-free place
shelf life : 36 months from production
T = 16 (max R.H. 65%) à 22°C (max R.H. 50%)

signature : 

Values are calculated based on average product specifications

Joris Van Regenmortel, Quality Manager