

	CENTESIMAL COMPOSITION DOCUMENT						Page : 1/1	
	S GEL ENDURANCE FINAL BOOSTER COLA - JLB						Date of release : 06/05/2025	
							Date of application : 06/05/2025	
							Reference : COC 223482 V1	
PLM Article: V1								
ADMINISTRATIVE SITE : THIRD PARTY		RELEASE FUNCTION : R&D				Diffusion : RESTREINTE		
WRITER : AL.TOUREILLE			ADDRESSEES : MODELE COC T2					
Modifications :		VISA resp Fonction :			VISA GDAQ :			
Total of dry matter in the finished product : + Finished product residual humidity:		47.89 % 52.1100 %						
- SO2 content is < à 10ppm. The SO2 has not to be labelled (* *) : The theoretical technological yield (without loss) used for the calculation is 100.0000% , with rounded number,for a residual humidity of 52.11%								
(1) : Computer network ingredient codes for the Computer Aided Production (2) : Organic ingredients (3) : Ingredients names. Concerning additives, it's of the responsibility of the country to verify the exact name of the additive in the regulation: 11-11-11 RE 1129-2011_annexe II RT 1333-2008 additives translates in the language of the country (4) : List of allergens contained in raw materials (5) : Weight percentages of added ingredients / theoretical weights of finished product (6) : Weight percentages of added ingredients / total weights of added ingredients (7) : Weight percentages of agricultural ingredients / total weights of agricultural ingredients (Regulation CEE n°834/2007 and 889/2008) (8) : Weight percentages of added dry matter ingredients / theoretical weights of finished product (9) : Geographical origin of ingredients								
Only the ingredients which have to be labelled according to the European regulation are present on this document								
Ingredient Codes (1)	Organic Status (2)	Ingredients (3)(*)	Allergens (4)	Formula / theoretical finished product (5) (**)	Formula / total of added ingredients (6)	Formula / total agricultural ingredients (7)	Formula in dry matter / theoretical finished product (8)	Primary ingredients origin (9)
170660	Non	water		49.7%	49.7%			
3256v2	Non	maltodextrin		32%	32%		30.4%	UE
3257v1	Non	fructose		12%	12%		12%	Non UE
18179v1	Non	magnesium (magnesium salts of citric acid)		1.1%	1.1%		1.1%	
3235v1	Non Non	concentrated lemon juice - concentrated lemon juice - preservative : sulphur dioxide (E220)	sulphites,	1% 1% 0.00018%	1% 1% 0.00018%		0.45%	
18183v1	Non	acidity regulator: malic acid (E296)		0.8%	0.8%		0.8%	
14216v1	Non	natural flavouring (taste cola)		0.6%	0.6%			
18178v1	Non	sodium (sodium citrate)		0.51%	0.51%		0.45%	
18181v1	Non Non Non Non	branched chain amino acids - L-leucine - L-isoleucine - L-valine		0.5% 0.25% 0.13% 0.13%	0.5% 0.25% 0.13% 0.13%		0.5%	
18218v1	Non	flavouring (taste cola)		0.5%	0.5%		0.5%	
18177v1	Non	thickener : xanthan gum (E415)		0.5%	0.5%		0.46%	
11406v2	Non	thickener : guar gum (E412)		0.5%	0.5%		0.44%	
2680v1	Non	caffeine		0.08%	0.08%		0.08%	
18176v1	Non	preservative : sodium benzoate (E211)		0.05%	0.05%		0.05%	
2482v1	Non	preservative : potassium sorbate (E202)		0.05%	0.05%		0.05%	
2328v1	Non	vitamin C (L-ascorbic acid)		0.047%	0.047%		0.05%	
3218v1	Non	vitamin E (dl-alpha-tocopheryl acetate)		0.02%	0.02%		0.02%	
2275v1	Non	niacin (vitamin PP : nicotinamide)		0.008%	0.008%		0.01%	
18180v1	Non	pantothenic acid (vitamin B5 : D-pantothenate, calcium)		0.003%	0.003%			
2276v1	Non	vitamin B6 (pyridoxine hydrochloride)		0.001%	0.001%			
2278v1	Non	thiamin (vitamin B1 : thiamin hydrochloride)		0.001%	0.001%			
2277v1	Non	riboflavin (vitamin B2)		0.001%	0.001%			

celery - egg - fish - milk - soy bean - gluten (oat, wheat, barley) -