



TECHNICAL SHEET PUFF PASTRY BOWS

FT-14

REVIEW: 04

EDIT DATE: 24/11/2021

Hoja 1/3

PRODUCT DESCRIPTION and intended use:

Puff pastry covered in powdered sugar, characteristic flavor and smell. White puff pastry.

INGREDIENT: (Reglament UE 1169/2011):

WHEAT flour, sugar, margarine [vegetable fat (palm), water, vegetable oil (sunflower), salt, emulsifier (mono and diglycerides of fatty acids), flavors, acidity regulator (citric acid)], water, syrup of glucose and fructose (corn), honey, butter (contains **MILK**), whole **MILK** powder and salt. **May contain traces of eggs, soy, nuts and sesame.**

DECLARATION OF ALLERGENS (Regulation UE 1169/2011)			
	CONTAIN	TRACES	VARIETY
CEREALS with GLUTEN & derivatives	Y		WHEAT
CRUSTACEANS & derivatives	N	N	
EGGS & derivatives	N	Y	
FISH & fish products	N	N	
SOYA & derivatives	N	Y	
MILK & derivatives	Y		
PEANUTS and derivates	N	Y	ALMOND AND NUT
NUTS & derivates	N	N	
CELERY & derivative	N	N	
MUSTARD & derivative	N	N	
SESAM GRAINS & derivative	N	Y	
SULPHITES (<10ppm)	N	N	
Lupin & derivative	N	N	
Shells & derivative	N	N	

MICROBIOLOGICAL CHARACTERISTICS:

Regulation 1441/2007 of 5 December 2007 amending RG 2073/2005 on microbiological criteria for foodstuffs.

Royal Decree 496/2010, of April 30, approving the quality standard for confectionery, pastry, pastry and pastry products.

MICROBIOLOGICAL SPECIFICATIONS	
MICROORGANISM	QUANTITY
Aerobies	<1000 ufc/g
Moulds and yeasts	<100 ufc/g
Bacterias sulfito-reductor	<10 ufc/g
Bacilus Cereus	<100 ufc/g
E.Coli	<10 ufc/g
Estafilococos coagulasa positivo	<10 ufc/g
Shigella	Absence
Salmonella	Absence
Listeria Monocytogenes	Absence



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NUTRITIONAL INFORMATION (EU Regulation 1169/2011)	
Average content per 100 g of product	
Energy Value (kJ-Kcal)	1891 kJ – 452 kcal
Fats	22 g
Of which:	
Saturated	13 g
Mono unsaturated	
Polyunsaturated	
Carbohydrate	59 g
Of which:	
Sugars	36 g
Polyalcohol's	
Starch	
Protein	3,3 g
Fibre	
Salt	0,52 g

PREFERRED DATE OF CONSUMPTION AND CONSERVATION CONDITIONS:

6 months. Store closed in a cool and dry place, away from direct sunlight and other sources of heat.

Types of MATERIALS used:

1. PET trays packaged with food polypropylene
2. Unwrapped bulk: in a cardboard box with lid and bottom, protection of the box with a polypropylene bag.
3. Bulk wrapped: Wrapped in 1 unit with polypropylene sheet, cardboard container box with lid and bottom.

Information about GMO:

The product does not contain or is composed of Genetically Modified Organisms or ingredients produced from them. Therefore, it should not be labeled with regard to Genetically Modified Organisms according to regulations 1829/2003 and 1830/2003 of September 22.



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LOGISTIC INFORMATION:

	TRAY	TRAY	INDIVIDUALLY WRAPPED BULK	BULK
COD	002024	002134	004067	005193
COD EAN	8410803001487	8410803021348		
COD DUN 14	18410803001484	18410803021345	8410803060224	8410803051932
Net weight unit	300g	225g	37,5 g	
UNITS/CARTON:	10 pq	10 pq	53ud	
NET WEIGHT/CARTON	3kg	2,25kg	2,25 kg	1,7 kg
CARTON/PALET:	72	72	144	144