



# TECHNICAL SHEET

## ABANICHOC

TS-71

REVISION:05

EDIT DATE: 24/01/23

Hoja 1/2

### **PRODUCT DESCRIPTION and previous use:**

Die-cut fan-shaped cookie with a special half-coverage of chocolate substitute. Presented in packages of different weights.

### **INGREDIENTS:**

**WHEAT** flour, chocolate substitute (33.3%) [sugar, vegetable fat (palm), defatted cocoa powder (9.9%), emulsifiers (**SOY** lecithin, mono- and diglycerides of fatty acids), preservatives (calcium propionate, sorbate potassium)], sugar, water, glucose-fructose syrup, vegetable fat (palm), raising agents (ammonium bicarbonate, sodium bicarbonate), salt, vanilla flavor, emulsifier (**SOY** lecithin), preservative (**SODIUM METABISULFITE**). **May contain traces of milk and nuts.**

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

<b>MICROBIOLOGICAL SPECIFICATIONS</b>	
<i>MICROORGANISM</i>	<i>QUANTITY</i>
Aerobios totales	<1 x10 <sup>6</sup> ufc/g
E. coli	<1 x 10 <sup>2</sup> ufc/g
Estafilococos coagulasa +	< 1 x 10 <sup>2</sup> ufc/g
Salmonella	Absence / 25g
Moulds and yeasts	≤200 ufc/g



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<b>NUTRITIONAL INFORMATION (EU Regulation 1169/2011)</b>	
<b>Average content per 100 g of product</b>	
<b>Energy Value (Kjul-Kcal)</b>	<b>1718,9 Kjul - 410,8Kcal</b>
<b>Fats</b>	<b>17,2 g</b>
Of which:	
<b>Saturated</b>	<i>7,8 g</i>
Mono unsaturated	
Polyunsaturated	
<b>Carbohydrate</b>	<b>59,5 g</b>
Of which:	
<b>Sugars</b>	<i>28,3 g</i>
Polyalcohol's	
Starch	
<b>Protein</b>	<b>4,7 g</b>
Fibre	<b>2,7 g</b>
<b>Salt</b>	<b>0,65 g</b>

### **PREFERRED DATE OF CONSUMPTION AND CONSERVATION CONDITIONS:**

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

### **Types of MATERIALS used:**

PET trays.

### **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.

### **LOGISTIC INFORMATION:**

	PACK
Internal CODE	002028
EAN CODE	8410803001302
BOX EAN CODE	2841080300130 6
NET WEIGHT unit	200g
UNIT/BOX	10pq
NET WEIGHT box	2.0 kg
BOX/PALET	99