



TECHNICAL SHEET TEA PASTE

TS-313

REVISION:00

EDIT DATE: 05/06/2023

Hoja 1/2

PRODUCT DESCRIPTION and previous use:

Assortment of tea pastes. Assortment consisting of 4 types of tea pastes; pasta with delicious jam on top, pasta covered with cocoa topping, chocolate striped pasta and pasta with peanut pieces.

INGREDIENTS:

WHEAT flour (gluten), sugar, vegetable fats (palm, coconut and shea), vegetable oil (sunflower), water, **PEANUT**, fully hydrogenated vegetable fat (palm kernel), strawberry pulp, syrup glucose, **EGG** powder, flavourings, flour treatment agent (E920), defatted cocoa powder, thickener (pectin), **MILK** powder, emulsifiers (sunflower lecithin, E471 and E492), acid whey powder (**MILK**), corn starch, acidity regulator (citric acid), raising agent (ammonium bicarbonate), salt, preservative (E202) and coloring (E163). **May contain traces of soy and nuts.**

DECLARATION OF ALLERGENS (Regulation UE 1169/2011)			
	CONTAIN	TRACES	VARIETY
CEREALS with GLUTEN & derivatives	Y		WHEAT
CRUSTACEANS & derivatives	N	N	
EGGS & derivatives	Y	Y	
FISH & fish products	N	N	
SOYA & derivatives	N	Y	
MILK & derivatives	Y	N	
PEANUTS and derivates	N	Y	
NUTS & derivates	Y	N	
CELERY & derivative	N	N	
MUSTARD & derivative	N	N	
SESAM GRAINS & derivative	N	N	
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
Aerobios mesófilos a 30°C	< 10 ⁴
<i>Escherichia coli</i> (Recuento)	<10
<i>Estafilococos coagulasa positivo</i> (investigación)	Absence / 0,1 g
<i>Salmonella</i> (investigación)	Not detected / 25 g
Moulds and yeasts	<500



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NUTRITIONAL INFORMATION (EU Regulation 1169/2011)	
Average content per 100 g of product	
Energy Value (Kjul-Kcal)	2135 Kjul - 510Kcal
Fats	25 g
Of which:	
Saturated	12,2 g
Mono unsaturated	
Polyunsaturated	
Carbohydrate	65,7 g
Of which:	
Sugars	24,5 g
Polyalcohol's	
Starch	
Protein	6,7 g
Fibre	2,4 g
Salt	0,18 g

PREFERRED DATE OF CONSUMPTION AND CONSERVATION CONDITIONS:

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

Types of MATERIALS used:

1. Trays packaged with food polypropylene
All of this finally packaged in cardboard boxes.

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	002035
EAN CODE	8410803020358
BOX EAN CODE	18410803020355
NET WEIGHT unit	180 g
UNIT/BOX	10
NET WEIGHT box	1,8 kg
BOX/PALET	110