



TECHNICAL SHEET COCONUT DROPS

TS-22

REVISION:02

EDIT DATE: 16/15/2023

Hoja 1/2

PRODUCT DESCRIPTION and previous use:

Product based on coconut and baked sugar in the shape of a small cone, yellowish in color with brown streaks. It has a soft and tender texture.

INGREDIENTS:

Coconut (40%), sugar, pasteurized liquid **EGG**, water, invert sugar, preservatives (potassium sorbate and sorbic acid), acidulant (citric acid), thickener E-466. **May contain traces of gluten, soy, milk, nuts and peanuts.**

| DECLARATION OF ALLERGENS (Regulation UE 1169/2011) | | | |
|---|----------------|---------------|----------------|
| | CONTAIN | TRACES | VARIETY |
| CEREALS with GLUTEN & derivatives | N | Y | TRIGO |
| CRUSTACEANS & derivatives | N | N | |
| EGGS & derivatives | Y | N | |
| FISH & fish products | N | N | |
| SOYA & derivatives | N | Y | |
| MILK & derivatives | N | Y | |
| PEANUTS and derivates | N | Y | ALMENDRA |
| NUTS & derivates | N | Y | |
| 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 | |
|---------------------------------------|-----------------|
| <i>MICROORGANISM</i> | <i>QUANTITY</i> |
| Aerobios | <1000 ufc/g |
| Enterobacterias | <10 ufc/g |
| E.coli | <10 ufc/g |
| Bacillus Cereus | Absence en 1 g |
| Staphylococcus Aureus | <100 ufc/g |
| Salmonella | Absence en 25 g |
| Lysteria | Absence en 25g |
| Mohos y levaduras | <500 ucf/g |
| Clostridium SR | <10ucf/g |
| Shigella sp | Absence en 25 g |



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| NUTRITIONAL INFORMATION (EU Regulation 1169/2011) Average content per 100 g of product | |
|---|----------------------------|
| Energy Value (Kjul-Kcal) | 1844 Kjul - 443kcal |
| Fats | 28,1 g |
| Of which: | |
| Saturated | 25,5 g |
| Mono unsaturated | |
| Polyunsaturated | |
| Carbohydrate | 39,7 g |
| Of which: | |
| Sugars | 33,9 g |
| Polyalcohol's | |
| Starch | |
| Protein | 5,1 g |
| Fibre | 5,3 g |
| Salt | 0,085 g |

PREFERRED DATE OF CONSUMPTION AND CONSERVATION CONDITIONS:

6 months. After this time, the product may become softer and less crunchy, as well as having lost its organoleptic characteristics.

Store in a cool, dry place, away from direct sunlight

Types of MATERIALS used:

Pet trays and food film.

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:

| | TRAY | TRAY | INDIVIDUALLY WRAPPED BULK |
|-----------------|----------------|----------------|---------------------------|
| Internal CODE | 002051 | 002455 | 004014 |
| EAN CODE | 8410803000855 | 8410803000855 | 8410803060156 |
| BOX EAN CODE | 18410803000852 | 28410803000859 | |
| NET WEIGHT unit | 150g | 150g | 18g |
| UNIT/BOX | 20pq | 12pq | 111 |
| NET WEIGHT box | 3kg | 1,5kg | 2kg |
| BOX/PALET | 108 | | 144 |