



## TECHNICAL SHEET ALMOND PASTE

TS-322

REVISION:05

EDIT DATE: 28/04/2023

Hoja 1/3

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

Compact paste with a rounded shape, a crust with golden almonds, a toasted smell and a soft and pleasant sweet flavor.

### **INGREDIENTS:**

**WHEAT** flour, lard, sugar, **ALMONDS** 8%, pasteurized **EGG** (**EGG**, preservative E202 and antioxidant E330), raising agents (disodium diphosphate, sodium bicarbonate), **MILK** protein, dextrose, vegetable oil (rapeseed) and aromas. **May contain traces of soy and mustard.**

<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	Y		
<b>FISH</b> & fish products	N	N	
<b>SOYA</b> & derivatives	N	Y	
<b>MILK</b> & derivatives	Y		
<b>PEANUTS</b> and derivates	Y		<b>ALMOND</b>
<b>NUTS</b> & derivates	N	N	
<b>CELERY</b> & derivative	N	N	
<b>MUSTARD</b> & derivative	N	Y	
<b>SESAM GRAINS</b> & derivative	N	N	
<b>SULPHITES</b> (<10ppm)	N	N	
<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>
Aerobies	100 ufc/g
Enterobacteria	10 ufc/g
E. coli	Aus. /g
S. aureus	Aus. /0,1g
Salmonella	Aus/30 g
Moulds and yeasts	500 ufc/g
Listeria monocytogenes n=5 c=0	< 100 ufc/g
Listeria monocytogenes n=5 c=0	Not detected/ 25 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>2123 Kjul - 509Kcal</b>
<b>Fats</b>	<b>30 g</b>
Of which:	
<b>Saturated</b>	<i>10,88 g</i>
Mono unsaturated	
Polyunsaturated	
<b>Carbohydrate</b>	<b>59.8 g</b>
Of which:	
<b>Sugars</b>	<i>9,78 g</i>
Polyalcohol's	
Starch	
<b>Protein</b>	<b>7,5 g</b>
Fibre	
<b>Salt</b>	<b>0,125 g</b>

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

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

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

Polipropilene

Carton box

### **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	PACK	PACK	PACK
Internal CODE	002055	002056	002453	102453
EAN CODE	8410803000350	8410803001852	8410803001852	8410803001852
BOX EAN CODE	8410803000350	18410803001859	18410803001859	38410803001856
NET WEIGHT unit	400 g	165 g	165 g	165 g
UNIT/BOX	8 pq	12 pq	10 pq	16 pq
NET WEIGHT box	3,20 kg	1,98 kg	1,65 kg	2,64 kg
BOX/PALET	90	117	108	72



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	BLISTER	INDIVIDUALLY WRAPPED BULK	BULK
Internal CODE	003534	004009	005008
EAN CODE	8410803035345		
BOX EAN CODE	18410803035342	8410803060415	8410803041810
NET WEIGHT unit	250 g	0,040 g	0,039 g
UNIT/BOX	16 pq	63	63
NET WEIGHT box	4 kg	2,5 kg	2,5 kg
BOX/PALET		153	153

REVISION	DATE	MODIFICATION
01		High record
02	12/12/2018	It is reviewed.
03	26/04/2022	The heading of the document is reviewed and changed and reference 102453 is added.
04	24/03/2023	The microbiological characteristics and the amount of salt are updated.
05	28/04/2023	-The useful life is reduced to 7 months.