



## TECHNICAL SHEET

### TEA PASTE

**TS-52****REVISION: 11**

EDIT DATE: 16/01/2024

Hoja 1/2

**PRODUCT DESCRIPTION and previous use:**

Product made from dough worked with margarine and wheat flour and baked in the oven, with which a dough with various shapes is produced. Adding jams, chocolate.

**INGREDIENTS:**

**WHEAT** flour\*, vegetable margarine [vegetable fats (palm, coconut) and vegetable oils (sunflower), water, salt, emulsifier (E471 (palm)), acidity regulator (E330), preservative (E202), flavourings], sugar, water, special coating with vegetable fat [sugar, vegetable fat fully hydrogenated (palm kernel), defatted cocoa powder (14.5%), **MILK WHEY** in powder, corn starch, vegetable oils (rapeseed, palm), emulsifiers (E322 (sunflower), E492)], baked strawberry preparation [strawberry, sugar, glucose-fructose syrup, thickener (E440), acidity corrector (E330), color (E163), preservative (E202) and aroma], **EGG** powder, dextrose, aromas, raising agents (E503ii, E500ii). **May contain traces of soy, mustard, peanuts and nuts.**

\*May contain E920 as a flour treatment agent.

DECLARATION OF ALLERGENS (Regulation UE 1169/2011)			
	CONTAIN	TRACES	VARIETY
<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 derivatives	N	Y	
<b>NUTS</b> & derivatives	N	Y	
<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.

MICROBIOLOGICAL SPECIFICATIONS	
MICROORGANISM	QUANTITY
Aerobios mesófilos a 30°C	<10 <sup>4</sup> ufc/g
<i>Escherichia coli</i> (recount)	<10 ufc/g
<i>Estafilococos coagulasa</i> positive (investigation)	Absence/0,1 g
<i>Salmonella</i> (Investigation)	Not detected /25 g
Moulds and yeasts (Recount)	<500 ufc/g



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<b>NUTRITIONAL INFORMATION</b> (EU Regulation 1169/2011) <b>Average content per 100 g of product</b>	
<b>Energy Value (Kjul-Kcal)</b>	<b>2051 Kjul - 490Kcal</b>
<b>Fats</b>	<b>23,6 g</b>
Of which:	
<b>Saturated</b>	<i>12,1 g</i>
Mono unsaturated	
Polyunsaturated	
<b>Carbohydrate</b>	<b>62,6 g</b>
Of which:	
<b>Sugars</b>	<i>26,5 g</i>
Polyalcohol's	
Starch	
<b>Protein</b>	<b>5,5 g</b>
<b>Salt</b>	<b>0,09 g</b>

**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. Cardboard trays packaged with food polypropylene
  2. Reusable plastic jars
  3. Pure bulk with food polypropylene bag
- 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:**

	JAR	PACK	BULK
Internal CODE	002081	002457	005040
EAN CODE	8410803002958	8410803623450	8410803040998
BOX EAN CODE	1841080300295 5	28410803623454	
NET WEIGHT unit	500 g	400 g	15g
UNIT/BOX	9 pq	6	100 ud
NET WEIGHT box	4,5kg	2,4 kg	1,5 kg
BOX/PALET	64	72	225