



TECHNICAL SHEET TEA PASTE

TS-52

REVISION:08

EDIT DATE: 14/06/23

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 oils and fats (palm, sunflower), water, salt (0.4%), acidulant (citric acid), emulsifier (E471) and flavourings], sugar, water, bath confectionery [Sugar, fully hydrogenated vegetable fat (palm kernel), defatted cocoa powder (13.5%), **WHEY** powder, corn starch, vegetable oils (rapeseed, palm) and emulsifiers (sunflower lecithin, sorbitan tristearate)], strawberry filling [strawberry pulp, sugar, glucose syrup, thickener (pectin), acidifier (citric acid), preservative (Potassium sorbate), coloring (cochineal carmine) and aroma], dextrose and butter aroma. **May contain traces of soy, mustard and egg.**

DECLARATION OF ALLERGENS (Regulation UE 1169/2011)			
	CONTAIN	TRACES	VARIETY
CEREALS with GLUTEN & derivatives	Y		WHEAT
CRUSTACEANS & derivatives	N	N	
EGGS & derivatives	N	Y	
FISH & fish products	N	N	
SOYA & derivatives	N	Y	
MILK & derivatives	Y	N	
PEANUTS and derivates	N	N	
NUTS & derivates	N	N	
CELERY & derivative	N	N	
MUSTARD & derivative	N	Y	
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
Total coliforms	< 100 ufc/g
<i>Staphylococcus aureus</i>	< 100 ufc/g
<i>Salmonella</i>	Absence/25g
<i>Listeria monocytogenes</i>	Absence /25g
Moulds and yeasts	< 500 ufc/g



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NUTRITIONAL INFORMATION (EU Regulation 1169/2011) Average content per 100 g of product	
Energy Value (Kjul-Kcal)	2150 Kjul - 514Kcal
Fats	26,9 g
Of which:	
Saturated	12,42 g
Mono unsaturated	
Polyunsaturated	
Carbohydrate	61,8 g
Of which:	
Sugars	26,5 g
Polyalcohol's	
Starch	
Protein	5,2 g
Fibre	1,9 g
Salt	0,05 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. 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