



TECHNICAL SHEET

ROXICHOCO WITH SWEETENER

FT-118**REVIEW:06**

EDIT DATE:

27/11/2023

Hoja 1/2

PRODUCT DESCRIPTION and intended use:

Pastry and confectionery product. Sponge cake made from flour, maltitol, egg and oil, filled with cocoa cream.

INGREDIENT: **WHEAT** flour, 18% cocoa cream filling [Maltitols (E-965i, E-965ii)*, water, modified starches, native starch, defatted cocoa powder, humectant (E-422), preservatives (E-202, E-281), aroma (**MILK**), stabilizer (E-466), salt, acidifier (E-330)], sweetener (maltitol*), **EGG**, sunflower and soybean oil in variable proportions, water, raising agents (E450i, E500ii), humectant (glycerin), liquid maltitol (water, maltitol, E-330, E-202), acidifier (E330), salt, xanthan gum, lemon flavor and preservatives (E202, E200). **May contain traces of nuts, soy, sesame, sulfites and mustard.**

DECLARATION OF ALLERGENS (Regulation UE 1169/2011)

	CONTAIN	TRACES	VARIETY
CEREALS with GLUTEN & derivatives	Y		WHEAT
CRUSTACEANS & derivatives	N	N	
EGGS & derivatives	Y		
FISH & fish products	N	N	
SOYA & derivatives	N	Y	
MILK & derivatives	Y		
PEANUTS and derivates	N	Y	
NUTS & derivates	N	N	
CELERY & derivative	N	N	
MUSTARD & derivative	N	Y	
SESAM GRAINS & derivative	N	Y	
SULPHITES (<10ppm)	N	Y	
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>
Total coliforms	< 100 ufc/g
Staphylococcus aureus	< 100 ufc/g
Salmonella	Absence/25g
Listeria monocytogenes	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 (kJ-Kcal)	1566 kJ – 374 kcal
Fats	17,2 g
Of which:	
Saturated	2,6 g
Mono unsaturated	
Polyunsaturated	
Carbohydrate	50,3 g
Of which:	
Sugars	1,5 g
Polyalcohol's	g
Starch	
Protein	4,4 g
Fibre	
Salt	0,27 g

PREFERRED DATE OF CONSUMPTION AND CONSERVATION CONDITIONS:

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

Types of MATERIALS used:

1. PS trays packed with food polypropylene
 2. Bulk packed individually with food polypropylene
- All this finally packed 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.

	IN A TRAY	INDIVIDUALLY WRAPPED
COD	003023	004755
COD EAN	8410803030234	
COD EAN BOX	18410803030231	8410803061887
NET WEIGHT unit	150 g	0,050 g
UNITS / BOX:	12pq	40
NET WEIGHT CARTON	1,8 Kg	2 kg
CARTON/PALET:	108	180