



TECHNICAL SHEET

SESAME ALMOND WHOLE CHOCO BARS WITH SWEETENERS

TS-268

REVISION:06

EDIT DATE: 04/05/2023

Hoja 1/3

PRODUCT DESCRIPTION and previous use:

Product made from dough worked with margarine and baked in the oven, which produces thin overlapping sheets. Rectangular shape.

INGREDIENTS:

Ingredients: Whole **WHEAT** flour 28%, margarine [vegetable fats (palm and coconut), water, vegetable oil (sunflower), salt, emulsifiers (mono and diglycerides of fatty acids, lecithins), aromas, acidity regulator (citric acid)], water, chocolate drops with maltitol 7.4% [cocoa mass, sweetener (maltitol), cocoa butter, defatted cocoa powder, emulsifiers (lecithins, (E-476)) and aroma], sweetener (maltitol) *, **ALMOND** 2.6%, **SESAME** grains 1.5%, salt, skimmed **MILK** powder, malt (contains **BARLEY**), sweetener (sorbitol (contains **WHEAT**)) and aroma. **May contain traces of eggs and soy.**

Without preservatives. Without colorants. Fiber source. Suitable for ovo-lacto-vegetarians. Without added sugars, it contains naturally present sugars.

***Excessive consumption can cause laxative effects.**

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		
PEANUTS and derivates	Y		
NUTS & derivates	N		
CELERY & derivative	N	N	
MUSTARD & derivative	N	N	
SESAM GRAINS & derivative	Y	N	
SULPHITES (<10ppm)	N	N	
Lupin & derivative	N	N	
Shells & derivative	N	N	



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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	10000 ufc/g
Moulds and yeasts	1000 ufc/g
Bacterias sulfito-reductoras	<10 ufc/g
Bacillus Cereus	<100 ufc/g
E.Coli -Glucuronidasa positivo	<10 ufc/g
Estafilococos coagulasa positivo	<10 ufc/g
Shigella	Absence
Salmonella	Absence
Listeria Monocytogenes	Absence

NUTRITIONAL INFORMATION (EU Regulation 1169/2011) Average content per 100 g of product	
Energy Value (Kjul-Kcal)	2214 Kjul - 533 Kcal
Fats	38 g
Of which:	
Saturated	<i>19 g</i>
Mono unsaturated	
Polyunsaturated	
Carbohydrate	34 g
Of which:	
Sugars	<i>2,5 g</i>
Polyalcohol's	
Starch	
Protein	7,2 g
Fibre	3,7 g
Salt	0,84 g

PREFERRED DATE OF CONSUMPTION AND CONSERVATION CONDITIONS:

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

Types of MATERIALS used:

PET trays.

Unwrapped bulk: in a cardboard box with lid and bottom, protection of the box with a polypropylene bag.



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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	BULK
Internal CODE	003072	005553
EAN CODE	8410803030722	
BOX EAN CODE	1841080302072 9	8410803055534
NET WEIGHT unit	100 g	32g
UNIT/BOX	12	62
NET WEIGHT box	1,5 Kg	2 Kg
BOX/PALET	80	144