

TECHNICAL SHEET

CHOCOLATE PALMERA

TS-122

REVISION:02

EDIT DATE: 14/11/2022

Hoia 1/2

PRODUCT DESCRIPTION and previous use:

Heart-shaped puff pastry covered with chocolate coating. Typical Color, Smell and Flavor. No signs of unpleasant odors or flavors, acidity or humidity. Consistency: flaky.

INGREDIENTS:

BASE Puff Pastry Dough: **WHEAT** flour, Special puff pastry margarine: (Refined vegetable fat (palm), refined vegetable oil (sunflower), water, salt, emulsifier (mono and diglycerides of fatty acids (E 471)), acidulant (citric acid (E 330)), preservative (sorbic acid (E 200)), antioxidants (rich tocopherol extract (E 306), ascorbyl palmitate (E 304)), flavor and color (β -carotene (E 160 a i)), water , salt, 60% couverture chocolate (sugar, fully hydrogenated vegetable fat (palm kernel), defatted cocoa powder (13.5%), **WHEY** powder, corn starch, vegetable oils (sunflower, palm) and emulsifiers (lecithin sunflower, sorbitan tristearate) **May contain traces of eggs, nuts and peanuts.**

DECLARATION OF ALLERGENS (Regulation UE 1169/2011)			
	CONTAIN	TRACES	VARIETY
CEREALS with GLUTEN & derivatives	Υ		WHEAT
CRUSTACEANS & derivatives	N	N	
EGGS & derivatives	N	Υ	
FISH & fish products	N	Ν	
SOYA & derivatives	Υ		
MILK & derivatives	Υ		
PEANUTS and derivates	N	Υ	
NUTS & derivates	N	Υ	
CELERY & derivative	N	Ν	
MUSTARD & derivative	N	Ν	
SESAM GRAINS & derivative	N	N	
SULPHITES (<10ppm)	N	N	
Lupin & derivative	N	N	
Shells & derivative	N	Ν	

MICROBIOLOGICAL CHARACTERISTICS:

Regulation 1441/2007 of 5 December 2007 <u>amending RG 2073/2005</u> 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	
Salmonella	Absence / 25 g	
Moulds and yeasts	5x10 ² ufc/g	
Listeria monocytogenes	Absence / 25 g	



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NUTRITIONAL INFORMATION (EU Regulation 1169/2011) Average content per 100 g of product		
Energy Value (Kjul-Kcal)	2258 Kjul - 541 Kcal	
Fats	33,2 g	
Of which:		
Saturated	24,7 g	
Mono unsaturated		
Polyunsaturated		
Carbohydrate	49 g	
Of which:		
Sugars	23 g	
Polyalcohol's		
Starch		
Protein	10,6 g	
Fibre		
Salt	0,55 g	

PREFERRED DATE OF CONSUMPTION AND CONSERVATION CONDITIONS:

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

Types of MATERIALS used:

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

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:

	INDIVIDUALLY WRAPPED BULK
Internal CODE	005011
EAN CODE	8410803040035
BOX EAN CODE	
NET WEIGHT unit	
UNIT/BOX	70
NET WEIGHT box	2,4 kg
BOX/PALET	135