



## TECHNICAL SHEET

### PALITAS ALMOND

**TS-203**

**REVISION:05**

EDIT DATE: 04/05/23

Hoja 1/2

#### **PRODUCT DESCRIPTION and previous use:**

Pastry and bakery product. Pastries filled with cocoa cream and hazelnut paste, decorated with almonds. Baked product. Characteristic color and smell.

#### **INGREDIENTS:**

**WHEAT** flour, cocoa cream 26% [sugar, vegetable oil (sunflower), defatted cocoa powder 7.5%, modified starch, emulsifiers (**SOY** lecithin), **HAZELNUT** paste, aroma and vanillin], **ALMONDS** 18%, lard, sugar, pasteurized whole **EGG**, water, whole **MILK** powder, sunflower oil, malt extract (contains **BARLEY**), salt, aroma, raising agents (sodium bicarbonate and ammonium bicarbonate). **May contain traces of sesame.**

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	Y		
<b>MILK</b> & derivatives	Y		
<b>PEANUTS</b> and derivates	Y		
<b>NUTS</b> & derivates	N	N	HAZELNUT, ALMONDS
<b>CELERY</b> & derivative	N	N	
<b>MUSTARD</b> & derivative	N	N	
<b>SESAM GRAINS</b> & derivative	N	Y	
<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
Aerobies	10000 ufc/g
Moulds and yeasts	1000 ufc/g
Bacteria sulfito-reductoras	<10 ufc/g
Bacillus Cereus	<100 ufc/g
E.Coli	<10 ufc /g
Estafilococos	<10 ufc/g
Shigella	Absence
Salmonella	Absence
Listeria Monocytogenes	Absence



## TECHNICAL SHEET

### PALITAS ALMOND

**TS-203****REVISION:05**

EDIT DATE: 04/05/23

Hoja 2/2

<b>NUTRITIONAL INFORMATION</b> (EU Regulation 1169/2011) <b>Average content per 100 g of product</b>	
<b>Energy Value (Kjul-Kcal)</b>	<b>2159 Kjul – 517kcal</b>
<b>Fats</b>	<b>30 g</b>
Of which:	
<b>Saturated</b>	<i>8,9 g</i>
Mono unsaturated	
Polyunsaturated	
<b>Carbohydrate</b>	<b>51 g</b>
Of which:	
<b>Sugars</b>	<i>23 g</i>
Polyalcohol's	
Starch	
<b>Protein</b>	<b>10 g</b>
Fibre	<b>2,9 g</b>
<b>Salt</b>	<b>0,24 g</b>

**PREFERRED DATE OF CONSUMPTION AND CONSERVATION CONDITIONS:**

9 months from its packaging in good conservation conditions.

**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:**

	BLISTER	BULK
Internal CODE	003563	005125
EAN CODE	8410803035635	
BOX EAN CODE	18410803035632	8410803041605
NET WEIGHT unit	300 g	40 g
UNIT/BOX	12 pq	50
NET WEIGHT box	3,6 Kg	2 kg
BOX/PALET		180