



TECHNICAL SHEET

COOKIES WITH CHOCOLATE AND HAZELNUTS

TS-202

REVISION:03

EDIT DATE: 04/05/2023

Hoja 1/2

PRODUCT DESCRIPTION and previous use:

Pastry and confectionery product.

INGREDIENTS:

Cocoa cream 25% [sugar, vegetable oil (sunflower), defatted cocoa powder 7.5%, modified starch, emulsifiers (**SOY** lecithin), **HAZELNUT** paste, aroma and vanillin]. **WHEAT** flour, Special cocoa coverage 14% [sugar, fractionated and fully hydrogenated vegetable fat (palm kernel), defatted cocoa powder 13%, **WHEY** powder, whole **MILK** whey powder, emulsifiers (E-492, lecithins) and aromas], powdered sugar, sunflower oil, pasteurized whole **EGG**, **HAZELNUTS** 8%, chocolate chips 3% [sugar, cocoa paste, cocoa butter, dextrose and emulsifier (lecithins)], orange peel [Pel de orange, sugar, sucrose syrup and glucose], 1% cocoa powder, butter (contains **MILK**), aromas and raising agent (Sodium bicarbonate). **May contain traces of sesame.**

DECLARATION OF ALLERGENS (Regulation UE 1169/2011)			
	CONTAIN	TRACES	VARIETY
CEREALS with GLUTEN & derivatives	Y		TRIGO
CRUSTACEANS & derivatives	N	N	
EGGS & derivatives	Y		
FISH & fish products	N	N	
SOYA & derivatives	Y		
MILK & derivatives	Y		
PEANUTS and derivates	Y		AVELLANA
NUTS & derivates	N	N	
CELERY & derivative	N	N	
MUSTARD & derivative	N	N	
SESAM GRAINS & derivative	N	Y	
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	
<i>MICROORGANISM</i>	<i>QUANTITY</i>
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



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NUTRITIONAL INFORMATION (EU Regulation 1169/2011)	
Average content per 100 g of product	
Energy Value (Kjul-Kcal)	2206 Kjul - 529kcal
Fats	32 g
Of which:	
Saturated	<i>10 g</i>
Mono unsaturated	
Polyunsaturated	
Carbohydrate	52 g
Of which:	
Sugars	<i>27 g</i>
Polyalcohol's	
Starch	
Protein	6,9 g
Fibre	3,3 g
Salt	0,15 g

PREFERRED DATE OF CONSUMPTION AND CONSERVATION CONDITIONS:

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

Types of MATERIALS used:

1. PET trays packaged with food polypropylene
 2. Bulk individually packaged with food polypropylene
- 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:

	BULK
Internal CODE	005127
EAN CODE	
BOX EAN CODE	8410803041629
NET WEIGHT unit	
UNIT/BOX	
NET WEIGHT box	2,2 kg
BOX/PALET	180