



# TECHNICAL SHEET

## SUPREME QUALITY ALMOND HARD NOUGAT

FT-132

REVIEW:03

EDIT DATE: 30/10/2023

Hoja 1/3

### **PRODUCT DESCRIPTION and intended use:**

The product is obtained by cooking a mixture of sugar, glucose syrup and honey, then mixed with toasted almonds. Typical sweet flavor, typical smell and texture of hard nougat.

### **INGREDIENTS:**

**ALMONDS** (60%), glucose and fructose syrup, sugar, honey, wafer (potato starch, and sunflower oil) and **EGG** white. **May contain traces of other nuts, sesame, peanuts, milk, soy, gluten and sulfites.**

<b>DECLARATION OF ALLERGENS (Regulation UE 1169/2011)</b>		
	<b>CONTAIN</b>	<b>TRACES</b>
<b>CEREALS with GLUTEN</b> & derivatives	N	Y
<b>CRUSTACEANS</b> & derivatives	N	N
<b>EGGS</b> & derivatives	Y	
<b>FISH</b> & fish products	N	N
<b>SOYA</b> & derivatives	N	Y
<b>MILK</b> & derivatives	N	Y
<b>PEANUTS</b> and derivates	Y	Y
<b>NUTS</b> & derivates	N	Y
<b>CELERY</b> & derivative	N	N
<b>MUSTARD</b> & derivative	N	N
<b>SESAM GRAINS</b> & derivative	N	Y
<b>SULPHITES</b> (<10ppm)	N	Y
<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.

<b>MICROBIOLOGICAL SPECIFICATIONS</b>	
<i>MICROORGANISM</i>	<i>QUANTITY</i>
Salmonella-Shigella/25g	Absence/25g
Staphylococcus aureus	<10 ufc/g
Enterobacteriaceas totales/g	<100ufc/g
Escherichia coli	<10 ufc / g
Listeria monocytógenes/25g	Absence /25g
Moulds and yeasts	<1000ufc/g



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Hoja 2/3

<b>NUTRITIONAL INFORMATION (EU Regulation 1169/2011)</b>	
<b>Average content per 100 g of product</b>	
<b>Energy Value (kJ-Kcal)</b>	<b>2235 kJ – 561 kcal</b>
<b>Fats</b>	<b>38 g</b>
Of which:	
<b>Saturated</b>	<b>2,5 g</b>
Mono unsaturated	
Polyunsaturated	
<b>Carbohydrate</b>	<b>37 g</b>
Of which:	
<b>Sugars</b>	<b>32 g</b>
Polyalcohol's	
Starch	
<b>Protein</b>	<b>15 g</b>
Fibre	
<b>Salt</b>	<b>0,05 g</b>

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

24 months. Store in a cool, dry place away from strange odors. Avoid sudden changes in temperature. Optimum temperature between 15 and 20° C. Relative humidity: less than 65%.

### **Types of MATERIALS used:**

1. Wrapped bulk: Portions wrapped in food polypropylene, in a plastic bag and cardboard box.
2. Case: Nougat tablet wrapped in food polypropylene and packaged in a cardboard case.

### **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.**

	CASE	ASSORTMENT 4 TYPES	INDIVIDUALLY WRAPPED BULK	BAG
COD	006004	006712	006715	006198
COD EAN	8410803005157		8410803062648	8410803061986
COD DUN 14	18410803005154	8410803060972		8410803068879
Net weight unit	150 g	PRODUCTO SURTIDO CON OTROS 3 TURRONES	25 g	1 Kg
UNITS/CARTON:	24		100	
NET WEIGHT/CARTON	3.60 Kg	2.5Kg	2,5 kg	1
CARTON/PALET:	96	216	216	



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Hoja 3/3

	CASE	INDIVIDUALLY WRAPPED BULK
COD	106170	006932
COD EAN		
COD DUN 14		8410803041186
Net weight unit	150 g	
UNITS/CARTON:	26	
NET WEIGHT/CARTON	3,9	3 Kg
CARTON/PALET:	70	216