



# TECHNICAL SHEET

## EXTRA QUALITY ALMOND HARD NOUGAT

FT-130

REVIEW:02

EDIT DATE: 27/07/2022

Hoja 1/2

### **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** (46%), sugar, glucose and fructose syrup, 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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<b>NUTRITIONAL INFORMATION (EU Regulation 1169/2011)</b>	
<b>Average content per 100 g of product</b>	
<b>Energy Value (kJ-Kcal)</b>	<b>2196 kJ – 527 kcal</b>
<b>Fats</b>	<b>31 g</b>
Of which:	
<b>Saturated</b>	<b>2,4 g</b>
Mono unsaturated	
Polyunsaturated	
<b>Carbohydrate</b>	<b>43 g</b>
Of which:	
<b>Sugars</b>	<b>39 g</b>
Polyalcohol's	
Starch	
<b>Protein</b>	<b>15 g</b>
Fibre	
<b>Salt</b>	<b>0,07 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. Cardboard cases packed 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.**

	CASE
COD	006025
COD EAN	8410803000657
COD DUN 14	
Net weight unit	150 g
UNITS/CARTON:	24 pq
NET WEIGHT/CARTON	3,6 Kg
CARTON/PALET:	