



## TECHNICAL SHEET

### ALMOND NOUGAT

**FT-161****REVIEW:01**

EDIT DATE: 26/07/2022

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 nougat smell and texture.

**INGREDIENTS:**

Sugar, **ALMONDS** (30%), glucose and fructose syrup, honey, wafer (potato starch and sunflower oil), **EGG** white and aroma: vanillin. **May contain traces of gluten, soy, milk, nuts, peanuts, sesame and sulfites.**

**DECLARATION OF ALLERGENS (Regulation UE 1169/2011)**

	<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.

**MICROBIOLOGICAL SPECIFICATIONS**

<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</b> (EU Regulation 1169/2011) <b>Average content per 100 g of product</b>	
<b>Energy Value (kJ-Kcal)</b>	<b>1830 kJ – 430 kcal</b>
<b>Fats</b>	<b>13 g</b>
Of which:	
<b>Saturated</b>	<b>1 g</b>
Mono unsaturated	
Polyunsaturated	
<b>Carbohydrate</b>	<b>71 g</b>
Of which:	
<b>Sugars</b>	<b>64 g</b>
Polyalcohol's	
Starch	
<b>Protein</b>	<b>6 g</b>
Fibre	
<b>Salt</b>	<b>0,075 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.**

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	PACK	PACK	INDIVIDUALLY WRAPPED BULK
COD	006076	006077	006713
COD EAN	8410803005232	8410803005645	
COD DUN 14		18410803005642	
Net weight unit	100 g	200 g	
UNITS/CARTON:	30 pq	16 pq	
NET WEIGHT/CARTON	3 Kg	3,2 Kg	4 Kg
CARTON/PALET:	224	224	70