

EDIT DATE: 16/08/2022

CRUNCHY BOMBON

PRODUCT DESCRIPTION and intended use:

Confectionery product. Wafer filled with cream, covered in crocanty, cocoa coating and puffed rice.

INGREDIENTS:

Cream 40% [sugar, sunflower vegetable oil, **DAIRY** whey powder, defatted cocoa powder, **HAZELNUT** paste (2%), emulsifier: **SOY** lecithin, aromas and antioxidants: E-306 and E-304i. Minimum cocoa 8%. **ALMOND** Crocanty 35% (**ALMOND** and sugar). Cocoa coverage 21.50% [sugar, oil and vegetable fat (fully hydrogenated coconut and sunflower), **LACTOSE** (**MILK**), whole **MILK** powder, defatted cocoa powder 4%, emulsifier (soy lecithin) and aromas]. Puffed rice 2% [rice, WHEAT flour, **BARLEY** malt extract], **HAZELNUT** 1%, toasted **ALMOND** grain, wafers 0.50% [**WHEAT** flour, cocoa, emulsifier (**SOY** lecithin), stabilizer (fiber **WHEAT**), raising agent (sodium bicarbonate E-500ii)]. **May contain traces of peanuts and sulfites.**

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

MICROBIOLOGICAL CHARACTERISTICS:

Regulation 1441/2007 of 5 December 2007 <u>amending RG 2073/2005</u> 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	
Staphilococcus DNAsa positivos	Absence / 0,1 g	
E.coli	Absence / g	
Salmonella	Absence / 30 g	
Shigella	Absence / 30 g	
Clostridium sulfito-reductores	1000 col / g	
Lysteria	Absence / g	



TECHNICAL SHEET CRUNCHY BOMBON

FT-231	REVIEW :02	EDIT DATE: 16/08/2022	
			Hoja 2/2

NUTRITIONAL INFORMATION (EU Regulation 1169/2011) Average content per 100 g of product			
Energy Value (kJ-Kcal)	2200 kJ – 526 kcal		
Fats	29 g		
Of which:			
Saturated	10 g		
Mono unsaturated			
Polyunsaturated			
Carbohydrate	58 g		
Of which:			
Sugars	52 g		
Polyalcohol's			
Starch			
Protein	6,6 g		
Fibre	3,35 g		
Salt	0,14 g		

PREFERRED DATE OF CONSUMPTION AND CONSERVATION CONDITIONS:

9 months. Store in a cool, dry place away from direct sunlight and heat sources. Temperature between 12°C and 18°C.

Types of MATERIALS used:

Bulk individually packaged with food polypropylene, packed in cardboard boxes.

<u>Information about GMO:</u> 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.

	BAG	INDIVIDUALLY WRAPPED BULK
COD	006195	006768
COD EAN	8410803024936	
COD DUN 14	18410803024933	8410803067681
Net weight unit	1 Kg	
UNITS/CARTON:	6	111
NET WEIGHT/CARTON	6 Kg	2 kg
CARTON/PALET:		180