



# TECHNICAL SHEET

## SUPREME QUALITY ALMOND HARD NOUGAT WITH SWEETENERS

**FT-135****REVIEW:03**

EDIT DATE: 02/08/2022

Hoja 1/3

**PRODUCT DESCRIPTION and intended use:**

The product is obtained by cooking the sweetener (maltitol syrup), then it is mixed with toasted almonds. Sweet flavor, smell and texture typical of hard nougat.

**INGREDIENTS:**

**ALMONDS** (60%), sweetener: maltitol syrup, wafer (potato starch and sunflower oil) and **EGG** white. **May contain traces of gluten, soy, milk, nuts, peanuts, sesame and sulfites.**

**Contains naturally present sugars. Excessive consumption may have a laxative effect.**

DECLARATION OF ALLERGENS (Regulation UE 1169/2011)		
	CONTAIN	TRACES
<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	
MICROORGANISM	QUANTITY
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>2083 kJ – 503 kcal</b>
<b>Fats</b>	<b>37 g</b>
Of which:	
<b>Saturated</b>	<b>3,3 g</b>
Mono unsaturated	
Polyunsaturated	
<b>Carbohydrate</b>	<b>39 g</b>
Of which:	
<b>Sugars</b>	<b>2,8 g</b>
Polyalcohol's	<b>35 g</b>
Starch	
<b>Protein</b>	<b>15 g</b>
Fibre	8,6 g
<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.



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### LOGISTIC INFORMATION.

	PACK	INDIVIDUALLY WRAPPED BULK	INDIVIDUALLY WRAPPED BULK	ASSORTMENT 4 TYPES
COD	006501	007504	007528	007502
COD EAN	8410803005041			
COD DUN 14	18410803005048	8410803061238	8410803075280	8410803061290
Net weight unit	150 g	25 g	25 g	25 g
UNITS/CARTON:	24 bandejas	100		100
NET WEIGHT/CARTON	4,8 kg	2,5 kg	3 Kg	2.5 Kg
CARTON/PALET:	96	216		216