



TECHNICAL SHEET

ASSORTMENT BOMBON ANISE GRAPES AND BRANDY CHERRIES

FT-228**REVIEW:03**

EDIT DATE: 19/09/2023

Hoja 1/2

PRODUCT DESCRIPTION and intended use:

Chocolates with anise grapes and brandy cherries.

INGREDIENTS:

Cocoa mass, Sugar, Cocoa butter, Brandy cherry (7%) (cherry, alcohol, brandy and water), Grape with anise (6.5%) (Grape, anise alcohol and water), Brandy liqueur (0.5%), Emulsifiers E-322 (**SOYA** lecithin) and Natural flavors (brandy and anise).

Cocoa min. – Dark chocolate: 55%. **May contain traces of milk, nuts and peanuts.**

DECLARATION OF ALLERGENS (Regulation UE 1169/2011)		
	CONTAIN	TRACES
CEREALS with GLUTEN & derivatives	N	N
CRUSTACEANS & derivatives	N	N
EGGS & derivatives	N	N
FISH & fish products	N	N
SOYA & derivatives	Y	
MILK & derivatives	N	Y
PEANUTS and derivates	N	Y
NUTS & derivates	N	Y
CELERY & derivative	N	N
MUSTARD & derivative	N	N
SESAM GRAINS & derivative	N	N
SULPHITES (<10ppm)	N	N
Lupin & derivative	N	N
Shells & 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
Enterobacteriaceae	Absence/1 g
Listeria monocytogenes	Absence /25 g
Moulds and yeasts	<10 ufc /g



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NUTRITIONAL INFORMATION (EU Regulation 1169/2011) Average content per 100 g of product	
Energy Value (kJ-Kcal)	1738 kJ – 416 kcal
Fats	20,9 g
Of which:	
Saturated	13,3 g
Mono unsaturated	
Polyunsaturated	
Carbohydrate	53 g
Of which:	
Sugars	45,7 g
Polyalcohol's	
Starch	
Protein	3,9 g
Fibre	
Salt	0,05 g

PREFERRED DATE OF CONSUMPTION AND CONSERVATION CONDITIONS:

12 months from the date of manufacture and kept under the conditions described in the following section. For the best conservation of these chocolates, it is necessary to preserve them in cool, dry places, away from bad odors and heat sources. The recommended storage and transportation temperature range is 18 – 20 ° C.

Types of MATERIALS used:

Paper and food film.

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.

	INDIVIDUALLY WRAPPED BULK
COD	106755
COD EAN	
COD DUN 14	8410803061047
Net weight unit	
UNITS/CARTON:	
NET WEIGHT/CARTON	1,850 kg
CARTON/PALET:	