



TECHNICAL SHEET

CANDIED ORANGE WITH CHOCOLATE

FT-230

REVIEW:01

EDIT DATE: 16/08/2022

Hoja 1/2

PRODUCT DESCRIPTION and intended use:

The product is obtained by candying orange discs, and then coating it with chocolate. Typical sweet flavor, typical smell and texture of candied fruit with chocolate.

INGREDIENTS:

Candied orange (55%) (orange, sugar, glucose and fructose syrup, acidulant (E-330) and chocolate coating (45%) (cocoa mass, sugar, cocoa butter, emulsifier: **SOY** lecithin and natural flavor vanilla). Cocoa: 57% minimum in chocolate. **May contain traces of gluten, eggs, milk, nuts, peanuts, sesame and sulfites.**

| DECLARATION OF ALLERGENS (Regulation UE 1169/2011) | | |
|---|----------------|---------------|
| | CONTAIN | TRACES |
| CEREALS with GLUTEN & derivatives | N | Y |
| CRUSTACEANS & derivatives | N | N |
| EGGS & derivatives | N | Y |
| 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 | Y |
| SULPHITES (<10ppm) | N | Y |
| 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 | |
|---------------------------------------|-----------------|
| <i>MICROORGANISM</i> | <i>QUANTITY</i> |
| Salmonella-Shigella | Absence/25g |
| Staphylococcus aureus | <10 ufc/g |
| Enterobacteriaceas | <100 ufc/g |
| Escherichia coli | <10 ufc/g |
| Listeria monocytógenes | Absence /25g |
| Moulds and yeasts | <1000 ufc/g |



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| NUTRITIONAL INFORMATION (EU Regulation 1169/2011) | |
|--|---------------------------|
| Average content per 100 g of product | |
| Energy Value (kJ-Kcal) | 1480 kJ – 360 kcal |
| Fats | 18 g |
| Of which: | |
| Saturated | 11 g |
| Mono unsaturated | |
| Polyunsaturated | |
| Carbohydrate | 58 g |
| Of which: | |
| Sugars | 43 g |
| Polyalcohol's | |
| Starch | |
| Protein | 3 g |
| Fibre | 5 g |
| Salt | 0,15 g |

PREFERRED DATE OF CONSUMPTION AND CONSERVATION CONDITIONS:

24 months. Store in a cool, dry place isolated from the ground, away from heat sources and free of dirt and contamination.

Types of MATERIALS used:

Bulk individually packaged with food polypropylene, packed 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.

| | INDIVIDUALLY WRAPPED BULK |
|-------------------|---------------------------|
| COD | 006761 |
| COD EAN | 8410803062969 |
| COD DUN 14 | |
| Net weight unit | |
| UNITS/CARTON: | |
| NET WEIGHT/CARTON | 2,5 Kg |
| CARTON/PALET: | 168 |