



TECHNICAL SHEET

CHOCO-ALMOND NOUGAT WITH SWEETENERS

FT-189

REVIEW:02

EDIT DATE: 08/08/2022

Hoja 1/3

PRODUCT DESCRIPTION and intended use:

Produced with chocolate coating, addition of whole and ground toasted almonds, tempered and molded. Typical flavor/color/smell of milk chocolate and almond.

INGREDIENTS:

ALMOND: 40%, sweetener: maltitol*, **MILK** powder: 12%, cocoa butter, cocoa mass, emulsifier: **SOY** lecithin, aroma, sweetener: acesulfame potassium. Cocoa: 20% minimum. **It may contain traces of gluten, eggs, nuts, peanuts, sesame and sulfites.**

- Contains naturally present sugars.
- *Excessive consumption can cause laxative effects.

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	Y	
PEANUTS and derivates	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/25 g
Listeria monocytogenes	<100ufc/g
Enterobacterias totales	<100ufc /g
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)	2238 kJ – 540 kcal
Fats	42 g
Of which:	
Saturated	14 g
Mono unsaturated	
Polyunsaturated	
Carbohydrate	35 g
Of which:	
Sugars	7 g
Polyalcohol's	27 g
Starch	
Protein	13 g
Fibre	
Salt	0 g

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 10 and 22° C. Relative humidity: less than 70%.

Types of MATERIALS used:

Bulk individually packaged with food polypropylene, finally packaged 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	ASSORTMENT 4 TYPES
COD	007501	007502
COD EAN	8410803061498	8410803061290
COD DUN 14		
Net weight unit		
UNITS/CARTON:	71 und	
NET WEIGHT/CARTON	2,5 kg	2,5 kg
CARTON/PALET:	216	



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