



TECHNICAL SHEET

ASSORTMENT BOMBON WITH SWEETENER

FT-224

REVIEW:02

EDIT DATE: 12/08/2022

Hoja 1/2

PRODUCT DESCRIPTION and intended use:

Assortment of chocolates without added sugar, with Maltitol and Stevia sweeteners.

INGREDIENTS:

Sweetener E-965 (Maltitol*), Cocoa butter, Vegetable oils and fats (palm, palm kernel), Skimmed **MILK** powder, Whole **MILK** powder, Cocoa mass, **SOYBEAN** oil, Yogurt powder (contains **MILK**) (3 %), Defatted cocoa powder, **WHEY**, Emulsifier E-322 (**SOY** lecithin), **HAZELNUT** (0.2%), Natural flavors (vanilla, coffee, **HAZELNUT** and yogurt) and Sweetener E-960 (steviol glycosides) (0'015%).
GLUTEN FREE Cocoa min. – Milk chocolate: 37%. **May contain traces of 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	Y	
PEANUTS and derivates	Y	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	
<i>MICROORGANISM</i>	<i>QUANTITY</i>
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)	2280 kJ – 570 kcal
Fats	37,4 g
Of which:	
Saturated	23 g
Mono unsaturated	
Polyunsaturated	
Carbohydrate	55 g
Of which:	
Sugars	6,2 g
Polyalcohol's	
Starch	
Protein	5,2 g
Fibre	3,5 g
Salt	0,18 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:

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.

	BULK	BULK	BULK
COD	007511	007512	007532
COD EAN			
COD DUN 14	8410803061191	8410803060934	8410803075327
Net weight unit	10 g	10 g	10 g
UNITS/CARTON:	220	500	
NET WEIGHT/CARTON	2,2 kg	5 kg	3 kg
CARTON/PALET:	165	48	48