

TECHNICAL SHEET

SOBAOS

FT-213 | *REVIEW:04*

EDIT DATE: 18/10/2022

Hoia 1/2

PRODUCT DESCRIPTION and intended use:

Bisqued piece, inside a low rectangular capsule of white paper. Colour, Smell and Taste: toasted colour, smell and taste of butter. Homemade looking and individually wrapped.

INGREDIENTS:

WHEAT flour, sugar, vegetable sunflower or **SOYBEAN** oil in a variable proportion, **EGGS**, invert sugar (sugar, water, and citric acid), powdered **MILK**, raising agents (sodium diphosphate and sodium bicarbonate), preservatives (sorbic acid, potassium sorbate), aroma of butter. **May contain traces of mustard.**

| DECLARATION OF ALLERGENS (Regulation UE 1169/2011) | | | |
|--|---------|--------|---------|
| | CONTAIN | TRACES | VARIETY |
| CEREALS with GLUTEN & derivatives | Υ | | WHEAT |
| CRUSTACEANS & derivatives | N | Ν | |
| EGGS & derivatives | Υ | | |
| FISH & fish products | N | Ν | |
| SOYA & derivatives | Y | | |
| MILK & derivatives | Υ | | |
| PEANUTS and derivates | N | Ν | |
| NUTS & derivates | N | Ν | |
| CELERY & derivative | N | Ν | |
| MUSTARD & derivative | N | Υ | |
| SESAM GRAINS & derivative | N | N | |
| SULPHITES (<10ppm) | N | Ν | |
| Lupin & derivative | N | Ν | |
| Shells & derivative | N | N | |

MICROBIOLOGICAL CHARACTERISTICS:

Regulation 1441/2007 of 5 December 2007 <u>amending RG 2073/2005</u> on microbiological criteria for foodstuffs.

Royal Decree 496/2010, of April 30, approving the quality standard for confectionery, pastry, pastry and pastry products.

| MICROBIAL SPECIFICATIONS | | |
|-----------------------------|------------------------|--|
| MICROORGANISMS | LIMITS | |
| Total coliform | <10 ² ufc/g | |
| Staphylococcus aureus | <10 ² ufc/g | |
| Salmonella | Absence/25g | |
| Inv. Listeria monocytogenes | Absence/25g | |
| Moulds and yeasts | <10 ² ufc/g | |



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Hoja 2/2

| NUTRITIONAL INFORMATION (EU Regulation 1169/2011) Average content per 100 g of product | | |
|--|------------------|--|
| Energy Value (kJ-Kcal) | 1740kJ - 416Kcal | |
| Fats | 20,2 g | |
| Of which: | | |
| Saturated | 3,10 g | |
| Mono unsaturated | | |
| Polyunsaturated | | |
| Carbohydrate | 52,4 g | |
| Of which: | | |
| Sugars | 22,5 g | |
| Polyalcohol's | | |
| Starch | | |
| Fibre Protein | 5,6 g | |
| Fibre | 1,3 g | |
| Salt | 0,31 g | |

DATE OF PREFERRED CONSUMPTION and CONSERVATION conditions:

8 months. Store closed in a cool, dry place. Preserve from solar rays.

Types of MATERIALS used:

Individual capsules, cardboard and film suitable for food.

GMO Information:

The product does not contain nor is it composed of Genetically Modified Organisms or ingredients produced from them. Therefore, it should not be labeled with respect to Genetically Modified Organisms according to regulations 1829/2003 and 1830/2003 of September 22.

LOGISTIC INFORMATION:

| | INDIVIDUAL WRAPPED |
|--------------------|--------------------|
| CODE | 202026 |
| EAN CODE | 8410803003412 |
| BOX EAN CODE | 18410803003419 |
| NET WEIGHT (piece) | 230 g |
| UNTS/BOX | 10 |
| NET WEIGHT (box) | 2,3 Kg |
| BOX/PALET | 153 |