



TECHNICAL SHEET

TRUFFLED FIGUES

FT-212

REVIEW:03

EDIT DATE: 26/09/2022

Hoja 1/2

PRODUCT DESCRIPTION and intended use:

The product is obtained by making a chocolate truffle, which is injected into a dried fig that we subsequently dip in chocolate. Typical sweet taste, typical smell and texture of fruit with chocolate.

INGREDIENTS:

Dried figs (50%), dark chocolate coating (35%) (cocoa paste, sugar, cocoa butter, emulsifier: **SOY** lecithin and natural vanilla flavor) and truffled liquor filling (15%) (sugar, paste cocoa, cocoa butter, whole **MILK** powder (3%), liquor (Cointreau 3%), emulsifier soy lecithin and vanilla aroma). Cocoa 57% Minimum in chocolate. **May contain traces of nuts, peanuts, eggs, gluten, sulfites and sesame.**

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	N
MILK & derivatives	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)	1559 kJ – 371 kcal
Fats	12 g
Of which:	
Saturated	7,5 g
Mono unsaturated	
Polyunsaturated	
Carbohydrate	58 g
Of which:	
Sugars	53 g
Polyalcohol's	
Starch	
Protein	4,5 g
Fibre	8,1 g
Salt	0,03 g

PREFERRED DATE OF CONSUMPTION AND CONSERVATION CONDITIONS:

24 months from packaging in good conservation conditions.

Store in a cool, dry place away from strange odors. Optimal temperature between 15 and 20° C.

Relative humidity less than 65%.

Types of MATERIALS used:

Cases, 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.

	CASE
COD	007878
COD EAN	8410803078786
COD DUN 14	18410803078783
Net weight unit	120g
UNITS/CARTON:	10
NET WEIGHT/CARTON	1.200 kg
CARTON/PALET:	165