



## TECHNICAL SHEET

### CANDIED FRUITS WITH CHOCOLATE

FT-292

REVIEW:01

EDIT DATE: 26/05/2022

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#### **PRODUCT DESCRIPTION and intended use:**

The product is obtained by candying different fruits and vegetables (pumpkin, orange, cherry, lemon and peach) and then coating it with chocolate. Typical sweet flavor, typical smell and texture of candied fruit with chocolate.

#### **INGREDIENTS:**

Candied fruits and vegetables (65%) (Fruit or vegetable, sugar, glucose and fructose syrup, acidulant (E-330) and preservatives (E-202, E-223 **SULPHITES**). Chocolate coating (35%) (chocolate paste cocoa, sugar, cocoa butter, emulsifier: **SOY** lecithin and aroma: vanillin). Cocoa: 57% Minimum in chocolate. **May contain traces of nuts, peanuts, egg, milk, gluten and sesame.**

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

<b>MICROBIOLOGICAL SPECIFICATIONS</b>	
<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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<b>NUTRITIONAL INFORMATION (EU Regulation 1169/2011)</b>	
<b>Average content per 100 g of product</b>	
<b>Energy Value (kJ-Kcal)</b>	<b>1427 kJ – 346 kcal</b>
<b>Fats</b>	<b>12,7 g</b>
Of which:	
<b>Saturated</b>	<b>8 g</b>
Mono unsaturated	
Polyunsaturated	
<b>Carbohydrate</b>	<b>57 g</b>
Of which:	
<b>Sugars</b>	<b>57 g</b>
Polyalcohol's	
Starch	
<b>Protein</b>	<b>2 g</b>
Fibre	
<b>Salt</b>	<b>0,17 g</b>

#### **PREFERRED DATE OF CONSUMPTION AND CONSERVATION CONDITIONS:**

24 months from packaging under the recommended storage conditions. Store in a cool, dry place away from strange odors. Optimum temperature between 15 and 20°C. Relative humidity: less than 65%.

#### **Types of MATERIALS used:**

- Bag: wrapped and packaged in polypropylene bags.
- Cases: wrapped in polypropylene and packaged in a cardboard box.
- Basket: wrapped and packaged in wooden baskets.
- In bulk wrapped in polypropylene and 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.**

	BAG	INDIVIDUALLY WRAPPED BULK	INDIVIDUALLY WRAPPED	BOLSA
COD	006180	006700	006701	006884
COD EAN	8410803061801			
COD DUN 14	18410803061808	8410803060002	8410803062792	18410803068845
Net weight unit	200 g	0.020g		1 Kg
UNITS/CARTON:	16	125		8
NET WEIGHT/CARTON	3.2 Kg	2.5kg	5 Kg	8 Kg
CARTON/PALET:	88	168	96	72



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