



TECHNICAL SHEET

CHERRY TO LIQUOR WITH CHOCOLATE

FT-138

REVIEW:02

EDIT DATE: 28/09/2023

Hoja 1/2

PRODUCT DESCRIPTION and intended use:

The product is obtained by candied cherries, macerated with maraschino liqueur, and then coated in chocolate. Typical sweet flavor, typical smell and texture of fruit and chocolate liquor.

INGREDIENTS:

Candied cherry (50%) [cherries, sugar, glucose-fructose syrup, liqueur (16.8%), acidulant (E330), preservatives (E202, **E223 SULFITOS**) and color (E127)]. Chocolate coating (35%) [cocoa mass, sugar, cocoa butter, emulsifier (**SOY** lecithin) and natural vanillin flavor]. Minimum cocoa (57%) in chocolate. **May contain traces of gluten, eggs, milk, nuts and peanuts.**

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	N	Y
PEANUTS and derivates	N	Y
NUTS & derivates	N	Y
CELERY & derivative	N	N
MUSTARD & derivative	N	N
SESAM GRAINS & derivative	N	N
SULPHITES (<10ppm)	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



TECHNICAL SHEET

CHERRY TO LIQUOR WITH CHOCOLATE

FT-138

REVIEW:02

EDIT DATE: 28/09/2023

Hoja 2/2

NUTRITIONAL INFORMATION (EU Regulation 1169/2011)	
Average content per 100 g of product	
Energy Value (kJ-Kcal)	1735 kJ – 414 kcal
Fats	17,7 g
Of which:	
Saturated	11 g
Mono unsaturated	
Polyunsaturated	
Carbohydrate	53 g
Of which:	
Sugars	51 g
Polyalcohol's	
Starch	
Protein	3,5 g
Fibre	4 g
Salt	0,22 g

PREFERRED DATE OF CONSUMPTION AND CONSERVATION CONDITIONS:

9 months. Store in a cool, dry place isolated from the ground, away from heat sources and free of dirt and contamination.

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	007875
COD EAN	8410803078755
COD DUN 14	18410803078752
Net weight unit	120 g
UNITS/CARTON:	10 pq
NET WEIGHT/CARTON	1.2 kg
CARTON/PALET:	165