

# TECHNICAL SHEET

COC MARBLE

TS-56	<b>REVISION</b> :02	EDIT DATE: 26/05/2022	
			Hoja 1/2

# **PRODUCT DESCRIPTION and previous use:**

Pastry product that responds to the name COC MARBLE It is characterized by a homemade sponge cake, with golden and brown dough. Smell of baked product, flavor of sweet and slightly chocolate sponge cake, golden and brown dough color, tender texture and slightly moist consistency.

### **INGREDIENTS:**

**WHEAT** flour, sunflower and **SOY** oil in variable proportions, sugar, pasteurized **EGG**, invert sugar, humectants (sorbitol, glycerin), semi-defatted cocoa powder, corn starch, raising agents (sodium hydrogen carbonate and disodium diphosphate), protein **MILK**, preservatives (sorbic acid and potassium sorbate), salt, flavor (butter, chocolate, lemon), acidulant (citric acid), color (carotene). **May contain traces of nuts.** 

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

# 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.

MICROBIOLOGICAL SPECIFICATIONS			
MICROORGANISM	QUANTITY		
Escherichia coli	Absence/g		
Staphylococcus aureus	Absence /0.1g		
Salmonella	Absence /30g		
Listeria monocytogenes	100 ufc/g		
Moulds and yeasts	500		



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NUTRITIONAL INFORMATION (EU Regulation 1169/2011) Average content per 100 g of product		
Energy Value (Kjul-Kcal)	1861 Kjul - 445 Kcal	
Fats	24,7 g	
Of which:		
Saturated	2,7 g	
Mono unsaturated		
Polyunsaturated		
Carbohydrate	46,2 g	
Of which:		
Sugars	28,1 g	
Polyalcohol's		
Starch		
Protein	6,9 g	
Salt	0,1 g	

# PREFERRED DATE OF CONSUMPTION AND CONSERVATION CONDITIONS:

8 months. Store tightly closed in a cool, dry place away from direct sunlight and other sources of heat.

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

Individually wrapped with food grade polypropylene.

### **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:**

	TRAY	INDIVIDUALLY WRAPPED BULK
Internal CODE	002272	004012
EAN CODE	8410803022727	
BOX EAN CODE	18410803022724	18410803022724
NET WEIGHT unit	500g	65 g
UNIT/BOX	8 pq	28
NET WEIGHT box	4 kg	2 kg
BOX/PALET	84	180