



TECHNICAL SHEET

SITOS FILLED WITH CREAM

FT-303

REVISION:05

EDIT DATE: 07/07/2023

Hoja 1/2

PRODUCT DESCRIPTION and previous use:

Pastry and confectionery product. Made from dough worked with wheat flour, vegetable oils and candied orange cooked in the oven. Once baked, it is bathed in syrup.

INGREDIENTS:

WHEAT flour, sugar, **EGG**, sunflower and soybean oil in variable proportions, orange paste 6.9% [(orange peel, glucose and fructose syrup, sugar, acidulant E330, preservatives (E202, E223 (**SULPHITES**))] , water, raising agents (E450i, E500ii), humectant (glycerin), syrup (Water, sugar, E-330, E-202), acidifier (E330), salt, lemon flavor and preservatives (E200, E202). **May contain traces of milk, soy, sesame, mustard and nuts.**

DECLARATION OF ALLERGENS (Regulation UE 1169/2011)			
	CONTAIN	TRACES	VARIETY
CEREALS with GLUTEN & derivatives	Y		
CRUSTACEANS & derivatives	N	N	
EGGS & derivatives	Y		
FISH & fish products	N	N	
SOYA & derivatives	N	Y	
MILK & derivatives	N	Y	
PEANUTS and derivates	N	Y	
NUTS & derivates	N	N	
CELERY & derivative	N	N	
MUSTARD & derivative	N	Y	
SESAM GRAINS & derivative	N	Y	
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>
Total coliforms	< 100 ufc/g
<i>Staphylococcus aureus</i>	< 100 ufc/g
<i>Salmonella</i>	Absence/25g
<i>Listeria monocytogenes</i>	Absence /25g
Moulds and yeasts	< 500 ufc/g



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NUTRITIONAL INFORMATION (EU Regulation 1169/2011)	
Average content per 100 g of product	
Energy Value (Kjul-Kcal)	1497 Kjul - 355Kcal
Fats	10,6 g
Of which:	
Saturated	<i>1,44 g</i>
Mono unsaturated	
Polyunsaturated	
Carbohydrate	61,6 g
Of which:	
Sugars	<i>39,8 g</i>
Polyalcohol's	
Starch	
Protein	3,42 g
Fibre	
Salt	0,33 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:

1. PET trays packaged with food polypropylene
2. Individually wrapped bulk with PP.

All of this finally packaged 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:

	TRAY	TRAY
Internal CODE	002141	002376
EAN CODE	8410803021416	8410803001654
BOX EAN CODE	18410803021413	18410803001651
NET WEIGHT unit	160 g	200 g
UNIT/BOX	12 pq	12 pq
NET WEIGHT box	1,92 Kg	2,4 Kg
BOX/PALET	135	108