



TECHNICAL SHEET

SITOS FILLED WITH COCOA CREAM

FT-306

REVISION:06

EDIT DATE: 06/07/2023

Hoja 1/2

PRODUCT DESCRIPTION and previous use:

Pastry and confectionery product. Made from dough worked with wheat flour and vegetable oils, baked in the oven, injected with a cocoa cream.

INGREDIENTS:

WHEAT flour, sugar, filling 20% [Glucose syrup, water, sugar, non-hydrogenated vegetable fat (palm), modified starch, defatted cocoa powder (4%), stabilizers (E-460, E-466), preservatives (E-202, E-200), aroma, salt, acidulant (E-330), emulsifier (E-472c)], **EGGS**, sunflower and soybean oil in variable proportions, water, raising agents (E450i, E500ii), humectant (glycerin), syrup (water, sugar, E330, E202), salt, xanthan gum, acidulant (E330), lemon flavor and preservatives (E-200, E202). **May contain traces of milk, soy, nuts, sulfites, sesame and mustard.**

DECLARATION OF ALLERGENS (Regulation UE 1169/2011)			
	CONTAIN	TRACES	VARIETY
CEREALS with GLUTEN & derivatives	Y		TRIGO
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)	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	
MICROORGANISM	QUANTITY
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)	1467 Kjul - 348Kcal
Fats	10,4 g
Of which:	
Saturated	<i>1,64 g</i>
Mono unsaturated	
Polyunsaturated	
Carbohydrate	59,8 g
Of which:	
Sugars	<i>28,3 g</i>
Polyalcohol's	
Starch	
Protein	3,87 g
Fibre	
Salt	0,48 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	INDIVIDUALLY WRAPPED BULK
Internal CODE	002143	002378	004107
EAN CODE	8410803021430	8410803022024	
BOX EAN CODE	18410803021437	18410803022021	8410803040592
NET WEIGHT unit	160g	200g	
UNIT/BOX	12 bandejas	12 bandejas	
NET WEIGHT box	1,92 kg	2,4 kg	2 Kg
BOX/PALET	135	108	180