



## TECHNICAL SHEET SITOS WITH COCONUT

FT-309

REVISION:05

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 and cooked in the oven. Once it is baked, it is bathed in syrup and coated with coconut zest.

### **INGREDIENTS:**

**WHEAT** flour, sugar, **EGG**, sunflower and soybean oil in variable proportions, water, grated coconut (4%), raising agents (E450i, E500ii), humectant (glycerin), syrup (water, sugar, E330, E202), salt, xanthan gum, acidulant (E330), lemon flavor and preservatives (E200, E202). **May contain traces of milk, soy, sesame, mustard, nuts and sulfites.**

<b>DECLARATION OF ALLERGENS (Regulation UE 1169/2011)</b>			
	<b>CONTAIN</b>	<b>TRACES</b>	<b>VARIETY</b>
<b>CEREALS with GLUTEN</b> & derivatives	Y		
<b>CRUSTACEANS</b> & derivatives	N	N	
<b>EGGS</b> & derivatives	Y		
<b>FISH</b> & fish products	N	N	
<b>SOYA</b> & derivatives	N	Y	
<b>MILK</b> & derivatives	N	Y	
<b>PEANUTS</b> and derivates	N	Y	
<b>NUTS</b> & derivates	N	N	
<b>CELERY</b> & derivative	N	N	
<b>MUSTARD</b> & derivative	N	Y	
<b>SESAM GRAINS</b> & derivative	N	Y	
<b>SULPHITES</b> (<10ppm)	N	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>
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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<b>NUTRITIONAL INFORMATION (EU Regulation 1169/2011)</b> <b>Average content per 100 g of product</b>	
<b>Energy Value (Kjul-Kcal)</b>	<b>1647 Kjul - 392Kcal</b>
<b>Fats</b>	<b>14,5 g</b>
Of which:	
<b>Saturated</b>	4,13 g
Mono unsaturated	
Polyunsaturated	
<b>Carbohydrate</b>	<b>60,9 g</b>
Of which:	
<b>Sugars</b>	41 g
Polyalcohol's	
Starch	
<b>Protein</b>	<b>3,7 g</b>
Fibre	
<b>Salt</b>	<b>0,24 g</b>

### **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  
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	002144	002377
EAN CODE	8410803021447	8410803002293
BOX EAN CODE	1841080302144 4	1841080300229 0
NET WEIGHT unit	160 g	200 g
UNIT/BOX	12 Bandejas	12 Bandejas
NET WEIGHT box	1,92 kg	2,4 kg
BOX/PALET	135 cajas	108 cajas