PRODUCT DESCRIPTION and previous use:
Round, thin piece of toasted color with chocolate chips on top. Sweet and chocolate flavor, crunchy texture.

INGREDIENTS:
WHEAT flour, margarine* [vegetable oils and fats (palm, soy, coconut, rapeseed, sunflower in variable proportions); water, emulsifiers: lecithins, E471; acidulant: citric acid; preservative: E202, aromas; coloring: carotenes], chocolate drops [(15%) sugar, cocoa mass, cocoa butter, emulsifier (**SOY** lecithin)], sugar, water, **BARLEY** malt extract, raising agents: sodium and ammonium bicarbonates, salt and aromas. **May contain traces of eggs, milk, nuts and peanuts.**

*Depending on availability: margarine [Vegetable fat (palm) and vegetable oil (sunflower), water, salt, emulsifiers (E-471: monoglycerides and diglycerides of fatty acids of vegetable origin and E-322: lecithin (sunflower)), color corrector acidity (E-330: citric acid), preservative (E-200: sorbic acid), aromas, antioxidants (E-304i: ascorbyl palmitate and E-306: extract rich in tocopherols) and coloring (E – 160a: B- carotene)].

DECLARATION OF ALLERGENS (Regulation UE 1169/2011)			
	CONTAIN	***TRACES***	***VARIETY***
CEREALS with GLUTEN & derivatives	Y		WHEAT
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)	N		
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*
Aerobies	<1000 ufc/g
Enterobacterias	<10 ufc/g
E.coli	<10 ufc/g
Bacillus Cereus	Absence en 1 g
Staphylococcus Aureus	<100 ufc/g
Salmonella	Absence en 25 g
Lysteria	Absence en 25g
Moulds and yeasts	<500 ucf/g
Clostridium SR	<10ucf/g
Shigella sp	Absence en 25 g

NUTRITIONAL INFORMATION (EU Regulation 1169/2011) **Average content per 100 g of product**	
Energy Value (Kjul-Kcal)	**2183 Kjul – 523kcal**
Fats	**28,7 g**
Of which:	
Saturated	*14,2 g*
Mono unsaturated	
Polyunsaturated	
Carbohydrate	**57,5 g**
Of which:	
Sugars	*23,5 g*
Polyalcohol's	
Starch	
Protein	**6,6 g**
Fibre	
Salt	**0,28 g**

PREFERRED DATE OF CONSUMPTION AND CONSERVATION CONDITIONS:
12 months from its packaging in good conservation conditions.

Types of MATERIALS used:
Pieces individually wrapped in polypropylene plastic.
Bulk packaged in cardboard box.

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:

	INDIVIDUALLY WRAPPED BULK
Internal CODE	004091
EAN CODE	
BOX EAN CODE	8410803040912
NET WEIGHT unit	9.61 g
UNIT/BOX	208
NET WEIGHT box	2 kg
BOX/PALET	162