



TECHNICAL SHEET

GOLES FILLED WITH COCOA CREAM

FT-317

REVIEW: 03

EDITION DATE: 07/07/2023

Hoja 1/3

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, under law EU 1169/2011:

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, E-330, E-202), salt, acidulant (E-330), lemon flavor and preservatives (E-200, E-202). **May contain traces of milk, soy, nuts, sesame, mustard and sulfites.**

Allergenic information (RG UE 1169/2011)			
	PRESENCIA	TRAZAS	VARIEDAD
GLUTEN products & derivative	Y		WHEAT
SHELLFISH and derivatives	N	N	
EGGS and derivatives	Y		
FISH and derivatives	N	N	
SOYA and derivatives	N	Y	
MILK and derivatives	N	Y	
NUTS	N	Y	
PEANUTS and derivatives	N	N	
CELERY and derivatives	N	N	
MUSTARD and derivatives	N	Y	
SESAM GRAINS and derivatives	N	Y	
SULPHITES (<10ppm)	N	Y	
LUPIN and derivatives	N	N	
SHELLS and derivatives	N	N	

LEGAL REQUIREMENTS:

Regulation (EC) 2073/2005, of 15th, November 2005, regarding microbiological criteria applicable to food products.

Spanish Royal Decree 496/2010, of 30st, April 2010, which approves the quality regulation for pastries and baked products.

MICROBIOLOGICAL CHARACTERISTICS

MICROBIOLOGICAL SPECIFICATION	
MICRO-ORGANISMS	QUANTITY
Coliformes totales	< 100 ufc/g
Staphylococcus aureus	< 100 ufc/g
Salmonella spp.	Absence/25g
Listeria monocytogenes	Absence /25g
Moulds and yeasts	< 500 ufc/g



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NUTRITION INFORMATION (EU Regulation 1169/2011) Average content for 100 g of product	
Energetic value (Kjul-Kcal)	1467,2 Kjul – 348,3 Kcal
Fats	10,4 g
<i>Which are:</i>	
Saturated	1,64 g
Monounsaturated	
Polyunsaturated	
Carbohydrates	59,8 g
<i>Which are:</i>	
Sugar	28,3 g
Polyols	
Starch	
Proteins	3,87 g
Fiber	
Salt	0,48 g

BEST BEFORE DATE and preservation conditions:

8 months since packaged, in good preservation conditions. Keep in a cool and dry place, away from direct sunlight.

Types of material used:

- 1 - Individually wrapped pieces in polypropylene plastic. Packaged in bulk, within cardboard box.
- 2 - In packs - in a bioriented polystyrene tray and with a foil of polypropylene. Packaged within cardboard box.

Information about GMO:

The product does not contain or is not composed of Genetically Modified Organisms or ingredients produced from them. Therefore, it should not be labeled regarding to Genetically Modified Organisms according to regulations 1829/2003 and 1830/2003 of September 22.

LOGISTIC INFORMATION.

	BOX	INDIVIDUAL WRAPPED
COD	002301	004015
COD EAN	8410803023014	8410803040158
COD DUN 14	18410803023011	
Net weight unit	150 g	50g
UNITS/CARTON:	11 units	40 units
NET WEIGHT CARTON	1,7 kg	2 kg
CARTON/PALET:	135 boxes	180 boxes



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