



## TECHNICAL SHEET GOLES ORIGINAL

FT-177

REVIEW:11

EDIT DATE: 15/09/23

Hoja 1/2

### **PRODUCT DESCRIPTION and previous use:**

Pastry and confectionery product. Made from dough worked with flour and baked in the oven, which produces a product with a characteristic round shape, with a covering base.

### **INGREDIENTS, under law EU 1169/2011:**

**WHEAT** flour, sugar, **EGGS**, sunflower and soybean oil in variable proportions, water, special coverage with 10% vegetable fat [Sugar, fully hydrogenated vegetable fat (palm kernel), defatted cocoa powder (15.5%), emulsifiers (sunflower lecithin, polyglycerol polyricinoleate, sorbitan tristearate) and flavor], raising agents (E450i, E500ii), humectant (glycerin), syrup (water, sugar, E330, E202), salt, acidulant (E330), lemon flavor and preservatives (E200 and E202). **May contain traces of milk, mustard, soy, sesame, nuts and sulfites.**

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

### **LEGAL REQUIREMENTS:**

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

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

### **MICROBIOLOGICAL CHARACTERISTICS**

<b>MICROBIOLOGICAL SPECIFICATION</b>	
<i>MICRO-ORGANISMS</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>NUTRITION INFORMATION (EU Regulation 1169/2011)</b>	
<b>Average content for 100 g of product</b>	
<b>Energetic value (Kjul-Kcal)</b>	<b>1798 Kjul - 429 Kcal</b>
<b>Fats</b>	<b>21,8 g</b>
<i>Which are:</i>	
Saturated	7,7 g
Monounsaturated	
Polyunsaturated	
<b>Carbohydrates</b>	<b>53,4 g</b>
<i>Which are:</i>	
Sugar	24,6 g
Polyols	
Starch	
<b>Proteins</b>	<b>4,9 g</b>
Fiber	
<b>Salt</b>	<b>0,6 g</b>

### **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. PET trays packed with food grade polypropylene
  2. Individually packaged in food-grade polypropylene
- All this finally packaged in cardboard boxes.

### **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:**

	<b>PACK</b>	<b>PACK</b>	<b>PACKAGED BULK</b>
<b>COD</b>	002009	002302	004032
<b>COD EAN</b>	8410803002590	8410803023021	
<b>COD DUN 14</b>	18410803002597	18410803023028	8410803061931
<b>Net weight unit</b>	250 g	180 g	
<b>UNITS/CARTON:</b>	10 bandejas	11	
<b>NET WEIGHT CARTON</b>	2,5 kg	1,98	2 kg
<b>CARTON/PALET:</b>	108 cajas	108 cajas	144 cajas