



TECHNICAL PRODUCT SPECIFICATION

Rev. Docum: 8 Date: 13/02/2016
Rev. Product: 5 06/07/2022

CINTAS COLA 210U

Code **56229**

1.- DESCRIPTION OF PRODUCT:

FRUIT FLAVOUR CANDY STICKS

2.- DECLARATION OF INGREDIENTS:

Ingredients: Sugar, Glucose-fructose syrup, WHEAT FLOUR, Water, Acidulants: E330, E296, Vegetable fat (Coconut), Emulsifier: E471, Flavours, Preservative: E202, Colours: (SEE HOT STAMP)

E150d

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3.- LOGISTICS DATA

1 CASE

9

CASES IN A BOX

Pallet presentation PALET 80X120 HOMOLOGADO EUROP.

BASE BOX 6

HEIGHT BOX 4

PALLET HEIGHT 1,304

Medidas unidad: (ancho x alto x fondo) 150 80 271 NET WEIGHT 1,890 Kg.

Medidas caja: (ancho x alto x fondo) 290 290 484 NET WEIGHT 17,010 Kg. GROSS WEIGHT 20,060 Kg.

EAN 1 8411500110311

EAN 2 -

EAN 3 8411500110328

4.- FEATURES STORAGE

Storage conditions to consumption: Keep cool and dry place

5- TYPE COLOURS

COLOURS NO AZO

6- NUTRITION FACTS (TYPICAL 100 g.) RD 1169/2011

ENERGY.....	1509 kJ	355 kcal
FATS.....	1,5g	
OF WHICH		
SATURATED FATTY ACIDS.....	1,2g	
OF WHICH		
MONOUNSATURATED FATTY ACIDS.....	0	
OF WHICH		
POLYUNSATURATED FATTY ACIDS.....	0	
CARBOHYDRATES.....	83g	
OF WHICH		
SUGARS.....	61g	
OF WHICH		
POLYOLS.....	0	
OF WHICH		
STARCH.....	0	
DIETARY FIBER.....	0	
PROTEIN.....	2,5g	
SALT.....	0,133g	
VITAMIN C.....	0	

TECHNICAL PRODCUT SPECIFICATION		Rev Docum: 8 Fecha: 13/02/2016
		Rev Artículo: 4 Fecha: 03/03/2017
PRODUCT	CINTAS COLA 210U	Codigo 56229

7- TABLE OF ALLERGEN (R. D. 1169/2011)

	ALERGEN	TRACES
Milk and milk products including lactose	NO	NO
Egg and egg products	NO	NO
Cereals containing gluten (and / or their hybridised strains)	YES	YES
Peanuts and peanut based products	NO	NO
Nuts	NO	NO
Crustaceans and crustaceans based products	NO	NO
Fish and fish-based products	NO	NO
Molluscs and products thereof	NO	NO
Soybeans and Soy Based Products	NO	NO
Celery and products thereof	NO	NO
Mustard and products thereof	NO	NO
Sesame seeds and products thereof	NO	NO
Lupins and products thereof	NO	NO
Sulphur dioxide and sulphites at higher concentrations of 0 mg / Kg or 10 mg / liter	NO	NO

8- ALLERGEN STATEMENT

CONTAINS GLUTEN

10-ORGANOLEPTICAL CHARACTERISTICS

COLOR CHARACTERISTIC	SMELL COLE	TASTE COLE	TEXTURE CHARACTERISTIC
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10-MICROBIOLOGICAL CHARACTERISTICS

This product complies with the limits laid down by the Health Regulation Effective on:

AEROBIOS MESÓFILOS <1000 ufc/g	ENTEROBACTERIAS <10 ufc/g	COLIFORMES <10 ufc/g
SALMONELLA-SHIGELLA No detectado/ 25g	E. Coli <10 ufc/g	MOHOS Y LEVADURAS <100 ufc/g
LISTERIA MONOCYTOGENES No detectado/ 25g		

11-HEAVY METALS

Values

Arsenic	<0,1 ppm	Lead	<0,2 ppm	Copper	<5 ppm
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12-CHEMICAL AND PHYSICAL CHARACTERISTICS

MOISTURE %	5 - 12	PROTEIN %	1 - 5	WATER ACTIVITY	<0,70
FAT %	<7	STARCH %	<35	PH	2 - 5

13- PRODUCTION PROCESS

MIX INGREDIENTS - COOKING - ADDITION OF FLAVORS - EXTRUDED - COOLING - PACKAGING

14- HYGIENE

PRODUCT MADE UNDER THE HYGIENE HACCP PLANS AND CRITICAL ANALYSIS

15- CERTIFICATIONS

Empresa certificada en BRC- IFS. Producto Halal (Nº Certificado: HFQ-INC-152/2016-23-01/A)

16- INSTRUCTIONS TO USE AND SHELF LIFE

READY TO EAT. SHELF LIFE: 2 YEARS

17- USO PREVISTO

Destinados a ser consumidos por la población en general sana, con excepción de grupos sensibles a los alérgenos presentes en el producto y diabéticos.

Dep. Calidad
DAMEL GROUP S.L.

OBSERVACIONES: