

R.03.01.02

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**AudensFood** PRODUCT TECHNICAL DATA SHEET

C/ Jordi Camp, 25 08403 Granollers

<b>Reference:</b>	702863	<b>Box Format:</b>	3bx1 kg
<b>Description:</b>	JALAPEÑO AND GOUDA BITES - Cheese and chili bites with crunchy breading	<b>Bar code:</b>	8410038028631 (bag)
<b>Brand:</b>	ANÓNIMA AUDENS FOOD		88410038028637 (box)

### PRODUCT INFORMATION

<b>Ingredients:</b>				
Gouda cheese (MILK) (35%), water, corn starch, corn flour, sunflower oil, breadcrumbs (wheat flour (GLUTEN), water, salt and yeast), chili (6%), rice flour, wine vinegar, EGG white powder, modified starch, EGG powder, colours (natural caramel, paprika), dextrose, salt, raising agents (E-450, E-500), powder onion, spices, garlic.				
<b>Allergens:</b>				
	Contains as ingredient		May contain traces	
	YES	NO	YES	NO
Gluten	x			
Crustaceans		x	x	
Egg	x			
Fish		x	x	
Soya		x	x	
Dairy products	x			
Nuts		x		x
Celery		x		x
Mustard		x	x	
Molluscs		x	x	
Sulphites		x		x
Peanuts		x		x
Sesame		x		x
Lupins		x		x
<b>GMOs:</b>				
This product does not contain genetically modified organisms (GMOs) and therefore does not need to be labelled in accordance with regulations 1829/2003 and 1830/2003.				
<b>Product format:</b>				
16 g/unit + /- 2 g				

<b>Instructions:</b>	
Without defrosting: Deep fryer: fry in plenty of hot oil (180°C), 2-2.5 min. Oven: bake at 200°C with heat up and down and fan for 4-5 min. Let stand for 2 minutes before eating.	

<b>Nutritional values:</b>					
Mean values per 100 g.					
Energy value:	1341kJ/321kcal	+/- 25%	Protein:	10 g	+/- 25%
Fat:	19 g	+/- 25%	Of which saturates:	8.4 g	+/- 25%
Carbohydrates:	28 g	+/- 25%	Of which sugars:	1.1 g	+/- 25%
Dietary fibre:		+/- 25%	Salt:	1.7 g	+/- 25%

**Expected use:**

This product is intended for consumption by people of any age, including children and the elderly. It is not suitable for people who are allergic to any of the ingredients indicated in the "allergens" section.

**Storage conditions:**

Deep-frozen product. Keep at -18°C. Do not refreeze once defrosted

**Best before date:**

18 months from the production date

**Batch coding:**

1st digit: specifies the production plant/2nd digit: last number of the year of production

3rd/4th/5th digits: date of the year of production

Example 23019      Production date: 19 January 2023

**SPECIFICATIONS**

All our raw materials and products are subjected to an organoleptic, physicochemical and microbiological testing process.

**Organoleptic****Characteristics:**

Breaded cheese balls. The outside has an ochre colour, and the inside has the characteristic white colour of the cheese. Once fried, the outside is crispy, and the inside becomes stringy when hot. The aroma and taste are characteristic of the product.

**Microbiological****Characteristics:**

Characteristics:	Limits
Total coliforms:	<10,000 cfu/g
Escherichia coli:	<100 cfu/g
Salmonella	Absence/ 25 g
Staphylococcus aureus:	<100 cfu/g
Listeria monocytogenes:	<100 cfu/g
Moulds and yeasts	

**PACKAGING CHARACTERISTICS****Container and packaging:**

	Material	Thickness	Length	Width	Height	Weight (tare)
Film	OPP TTE 20 + LDPE TTE 50	0.070 mm		550 mm		
Master specifications	Corrugated cardboard		265 mm	195 mm	193 mm	141 g

**Palletisation:**

In Euro (EUR) Pallet

Boxes/Pallet:	162	Net weight of pallet:	486 kg
Total Bases:	9	Pallet Height:	1.89 m
Base boxes:	18		

**Note: For technological improvement, legislative, quality, nutritional or food safety reasons, of the product and associated processes, the company reserves the right to modify any of the ingredients, in such a way that the substance or technological and organoleptic characteristics of the product are not modified substantially.**