

R.03.01.02

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Version: 1.4


Audens Food
PRODUCT TECHNICAL DATA SHEET

C/ Jordi Camp, 25 08403 Granollers

Reference:	702980	Box Format:	2bx1Kg
Description:	Finger Mozzarella 2x1 A. AUDEN	Bar code:	8410038029805 (packaging)
Brand:	ANÓNIMA AUDENS FOOD		88410038029801 (box)

PRODUCT INFORMATION
Ingredients:

Mozzarella CHEESE (42%), water, breadcrumbs (WHEAT flour, water, salt and yeast), spiced breadcrumbs (WHEAT flour, water, salt, dextrose, yeast, spices, BARLEY malt), WHEAT flour, modified corn starch, WHEAT starch, WHEAT gluten, dextrose, spices, salt, sunflower oil, stabiliser (E-461), raising agents (E-450i, E-500ii).

Allergens:

	Contains as ingredient		May contain traces	
	YES	NO	YES	NO
Gluten	x			
Crustaceans		x	x	
Egg		x	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

GMOs:

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.

Product format:

20 g/unit +3 g/-1 g

Instructions:

DEEP FRYER (recommended)/CASSEROLE POT: Cook from frozen in plenty of very hot oil (180°C) for 2 minutes. Fry a few pieces at a time without touching each other and well covered with oil. Leave to stand for 2 minutes before eating.

Nutritional values:

Mean values per 100 g.

Energy value:	1325 kJ/317 kcal	+/- 25%	Protein:	13 g	+/- 25%
Fat:	16 g	+/- 25%	Of which saturates:	7.4 g	+/- 25%
Carbohydrates:	29 g	+/- 25%	Of which sugars:	1.9 g	+/- 25%
Dietary fibre:		+/- 25%	Salt:	1.12 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 22019 Production date: 19 January 2022

SPECIFICATIONS

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

Organoleptic Characteristics:

Breaded and pre-fried mozzarella cheese sticks seasoned with garlic and parsley. The outside has an ochre colour, and the inside has the characteristic white colour of the cheese. Once fried, they are crispy on the outside and creamy on the inside. The aroma and taste are characteristic of the product.

Microbiological**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		277 mm	154 mm	144 mm	112 g

Palletisation:

In Euro (EUR)

Pallet

Boxes/Pallet:	209	Net weight of pallet:	418 kg
Total Bases:	11	Pallet Height:	1.73 m
Base boxes:	19		

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.