

R-PG-07-03	TENCHICAL DATASHEET	Review: 21/04/2022.2
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PRODUCT	Ref.:	10088 Straw potato nest
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INGREDIENTS

Potato 44,2%, water, sunflower oil 20,2%, salt, dextrose, tapioca starch, spice.
Origin of the primary ingredient: EU

ORGANOLEPTIC CHARACTERISTICS

Colour	Typical of the fried potato
Smell	Typical of the fried potato
Taste	Typical of the fried potato
Consistency	Typical of the fried potato

EXPECTED USAGE

Suitable for people of all ages and provided they are not allergic to any of its components declared in the labeling (see allergen statement below) and do not follow a specific diet for which its use is restricted.

HOW TO PREPARE

Remove from the molds. Bake directly frozen for 7 minutes at 150°C. Let cool. Fill to taste. Once filled, it can be heated both in the oven and in the microwave.

SHELF LIFE	16 months
TYPE OF PACKAGING	Vacuum-free packed
TREATMENT METHOD	Deep frozen
STORAGE CONDITIONS, METHOD OF TRANSPORTATION AND DISTRIBUTION	Frozen T ≤ -18 °C
BATCH FORM	TTWWWN TT: Elaboration year WWW: Elaboration day (Julian calendar)

MICROBIOLOGICAL CHARACTERISTICS
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Listeria monocytogenes Not detected/25 g (<100 ufc/g in useful life)

CHEMICAL CHARACTERISTICS

Nutricional composition (per 100g of product)	ENERGY VALUE (kJ/kcal)	1518 / 362,8
	FATS (g) of which:	20,0
	SATURATES (g)	4,6
	CARBOHYDRATES (g) of which:	43,0
	SUGARS (g)	3,0
	PROTEIN (g)	2,9
	SALT (g)	0,6
OGM'S-free product	Yes	

FOOD ALLERGEN			
KIND	CONTAINS	DOES NOT CONTAIN	MAY CONTAIN
Cereals containing gluten and products thereof		X	
Crustaceans and products thereof			X
Egg and products thereof			X
Fish and products thereof			X
Peanuts and products thereof			X
Soy and products thereof			X
Milk and products thereof			X
Lactose			X
Nuts : almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachio, Macadamia nuts, Australian nuts and products thereof.			X
Celery and products thereof			X
Mustard and products thereof			X
Sesame seeds and products thereof			X
Sulphur dioxide and sulphites containing greater than 10ppm			X
Lupin and products thereof		X	
Molluscs and products thereof			X

LOGISTIC DATA					
	UNIT		BOX		PALLET
Type	Plastic container	Type	Carton	Type	European
External dimensions		External dimensions		External dimensions	
Length (mm)	245	Length (mm)	398	Length (m)	1200
Width (mm)	162	Width (mm)	289	Width (m)	800
High (mm)	40	High (mm)	132	High (m)	1866
No. Units	6	No. Units	24	Boxes per layer	8
Net weight (g)	35 / un.	Net weight (Kg)	0,84	N° of layers	13
Gross weight (g)	221	Gross weight (kg)	1,14	Height per layers (mm)	132
Tare (g)	11	Tare (g)	257,2	Total boxes	104
CODE GTIN 13	8431562100884			Total units	2496
Servings	At the consumer's taste			Net weight pallet (Kg)	87,36

PRODUCT PHOTO	BOX PHOTO	PALLET PHOTO
		

ESTABLISHMENT NUMBER	26.010442/P
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COMPANY

INDUSTRIA GASTRONÓMICA BLANCA MENCÍA S.L.

APPLICABLE LEGISLATION AND SUBSEQUENT AMENDMENTS AMONG OTHERS

Regulation 852/2004 on hygiene of foodstuffs

Regulation 853/2004 laying down specific hygiene rules for food of animal origin.

Regulation 178/2002 on general principles and requirements of food law.

RD 1334/1999 general rules on labelling, presentation and advertising of food products.

Regulation 1169/2011 on provision of food information to consumers.

Regulation 2073/2005 on microbiological criteria for foodstuffs.

Regulation 1441/2007 amending regulation 2073/2005.

Microbiological criteria for preserves Recomendaciones CENAN 1982

Regulation 1830/2003 concerning traceability and labelling of genetically modified organisms and traceability of food products.

Regulation 1935/2004 on materials and articles intended to come in contact with food.

Regulation 10/2011 on materials and articles intended to come in contact with food.