

TECHNICAL SHEET		ET PT Rev.0			
CODE	BRAND	PRODUCT	EAN CODE	Nº CE	
BC1000J	DON BOCARTE	IBERIAN HAM CROQUETTE	8436534810778	ES.26.014327/S CE	

		FINAL PRODUCT:	IBERIAN HAM CROQUETTE	CHARACTERISTICS ORGANOLEPTIC MICROBIOLOGICAL PHYSICOCHEMICAL		
		RAW MATERIAL:	Iberian Ham	Aspect:	Artisan	
		BATCH DESCRIPTION:	Production order, Expiration date Day – Month - Year	Odour:	Iberian Ham indicating the remaining ingredients	
				Flavour:	Natural and intense	
		BATCH DESCRIPTION:	Production order, Expiration date	Consistence:	Crunchy on the outside and meaty inside	
			Day – Month - Year	Aerobic mesophilic count (cfu / g.)	< 1 x 10 ⁵	
		SHELF LIFE:	24 months after production	Coliformes count (ufc/g.)	$< 1 \times 10^3$	
		LIFESPAN ONCE OPENED:	According to storage conditions			
INGREDIENTS	Milk (Ham (13%) (Ham, Salt, Nitrites), Butter (milk), extra virgin olive oil, Wheat flour (Gluten), Corn Starch, Egg, Breadcrumbs ((Gluten), Water, Salt and Yeast), Emulsifier: Xanthan gum, Soy Protein (Soy),HPMC, Salt, Pepper	DISTRIBUTION TEMPERATUR E:	Store at <-18 ° C	Escherichia coli count (ufcl/g.)	< 1 x 10 ¹	
				Staphylococcus aureus count(ufc/g.)	< 1 x 10 ²	
		DISTRIBUTION:	By transport in boxes, pallets,	Salmonella	Abscence /25 g	
				Listeria monocytogenes count (ufc/g.)	< 1 x 10 ²	
		INTENDED USE:	Must cook before consumption: Fry frozen in very hot oil 3 minutes and observe. If they are a little cold inside, microwave 10 seconds.	NUTRITION DECLARATION (average value per 100g)		
WEIGHT NET (G)	1 kg	INTENT CONSUMPTION :	General public, there are no special considerations.	Energy	795 kJ/ 190 kcal	
FORMAT	BAG	OGM INFORMATION	Product No Genetically Modified	Fat	10,3 g	
CROQUETTE NUMBER	33 – 35 CROQUETTES	ALLERGEN INFORMATION	Milk and dairy products Cereal (GLUTEN) Soy	Of which saturates	6,7 g	
SENSORY CHARACTERISTICS	Thanks to the amount of Iberian ham that we incorporate, and to the techniques developed by our cooks, we achieve an intense flavor that, together with the great Creaminess, make of this croquette a unique product in its variety			Carbohydrate	17,2 g	
				Of which Sugars	4,2 g	
				Protein	7,1 g	
				Salt	1,1 g	