



<b>DESCRIPTION</b>	<b>DEHYDRATED SHEETS MADE WITH VEGETABLES</b>	
<b>BATCH</b>	PRODUCTION DATE: L hh:mm:ss DD/MM/AAAA hh: hours mm: minutes ss: seconds DD: Day of the month MM: month AAAA: year	
<b>EXPIRATION DATE</b>	18 MONTHS	
<b>CONSERVATION</b>	Keep the sheets in their sealed zipped envelope and store in a cool, dry place.	
<b>INGREDIENTS</b>	Potato (99%), salt, amidated pectin, potato starch and glycerin	
<b>ORGANOLEPTIC FEATURES</b>	<ul style="list-style-type: none"> <li>• <b>Colour:</b> characteristic of potato.</li> <li>• <b>Smell:</b> characteristic of potato. No strange odours.</li> <li>• <b>Taste:</b> characteristic of potato. No excess salt. No strange flavours.</li> <li>• <b>Texture:</b> depending on the culinary preparation, crunchy or elastic</li> </ul>	
<b>COOKING INSTRUCTIONS</b>	<p><b>SUSHI</b></p> <p>Cut the sheet in half and place it shiny side up. The sheets will become moistened when the cooked rice is placed on them. To complete the roll, moisten the end of the sheet to make it sticky and seal it.</p> <p><b>VEGETABLE PASTA</b></p> <p>Moisten the sheet with misted water so it becomes sticky. Afterwards, wait until dry before separating it. To make thicker sheets, the shiny/sticky sides of two sheets can be joined together. Proceed to cut the sheet in the shape of the type of vegetable pasta desired (spaghetti, tagliatelle, lasagna, etc...). The final texture will be the result of the heat and moisture of the kinds of sauce that are used. <b>IMPORTANT:</b> Do not boil.</p> <p><b>STUFFED PASTA</b></p> <p>Moisten the sheet with misted water so it becomes sticky. Afterwards, wait until dry before separating it. Use stuffing or filling that is low in moisture. The final texture will be the result of the heat and moisture of the kinds of sauce that are used. <b>IMPORTANT:</b> Do not boil.</p> <p><b>FRYING</b></p> <p>Place the sheet in the fryer at 170°C for 5 to 10 seconds. Immediately after frying, place on an absorbent paper towel to quickly drain the oil. While still warm, mold it into shape, and then wait for it to cool.</p> <p><b>OVEN</b></p> <p>Prepare the sheet by spraying it with oil and then place it in the oven at 105 to 150°C for 5 to 10 seconds. Fresh out of the oven, and while warm, mold it into shape and wait for it to cool.</p>	
<b>NUTRITIONAL FACTS 100g</b>	Calories	1313 kJ / 314 Kcal
	Total Fat	< 0,10 g
	- Of which saturated	< 0,10 g
	Carbohydrates	71 g
	- Of which sugars	< 0,5 g
	Proteins	6,6 g
	Salt	1,32 g
<b>MICROBIOLOGICAL FEATURES</b>	<p>Rcto. <i>E. coli</i> &lt;100 UFC /g</p> <p>Rcto. <i>Staphylococci</i> &lt;100 UFC /g</p> <p>Inv. <i>Listeria monocytogenes</i> Abs / 25g</p> <p>Inv. <i>Salmonella</i> Abs / 25g</p>	



<b>CHEMICAL FEATURES</b>	Compliance with the provisions of Regulation 1881/2006 on pollutants.		
<b>PHYSICAL FEATURES</b>	Free of foreign bodies foreign to the product.		
<b>OMG DECLARATION</b> (Regulation 1829/2003 and 1830/2003):	None of our products contain GMO ingredients		
<b>CERTIFICATES</b>	HACCP and FDA		
<b>ALLERGENS AND TRACES</b>	<b>ALLERGENS</b>	<b>CONTAINS</b>	<b>MAY CONTAIN TRACES</b>
	Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut or their hybrid varieties and products thereof	NO	NO
	Crustaceans and products thereof	NO	NO
	Eggs and products thereof	NO	NO
	Fish and products thereof	NO	NO
	Peanuts and products thereof	NO	NO
	Soybeans and products thereof	NO	NO
	Milk and products thereof	NO	NO
	Nuts and products thereof: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, Macadamia nuts or Australian nuts and products thereof.	NO	NO
	Celery and products thereof	NO	NO
	Mustard and products thereof	NO	NO
	Sesame seeds and products thereof	NO	NO
	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> .	NO	NO
	Lupin and products thereof	NO	NO
Molluscs and products thereof	NO	NO	
<b>TRANSPORT CONDITIONS</b>	Clean transport vehicles. Transport temperature ≤-18°C±3°C		



**SELLING FORMAT**

**PACKAGING**

Reference code		Type / Material	Measurements (mm)	Sheets / ENVELOPE	Approximate net weight (Kg)
116C0010ES	EAN 13	Sealed zipped envelope PETMET12 + PE100	280 x 270	10	0,110
	8414606782499				



**PACKING**

BOX						PALLET Europeo 1200 x 800 x 145 (mm)		
Reference code	EAN 14	Measurements (mm)	Envelopes/ box	Net weight (Kg)	Gross weight (Kg)	Box /pallet	Net weight (Kg)	Gross weight (Kg)
116C0010ES	18414606782496	278 x 257 x 135	20 envelopes / box	2,2	3	132	315,4	421