

#### **WAREHOUSE FACTORY**

Alcácer 46 Rajo 46014 VALENCIA

P.I. La Lloma Sierra Perenchiza, 26 46960 - Aldaya (Valencia)

**a** + 34 963503899 **a** + 34 961503200 a + 34 963503966

**□** + 34 961503168 e-mail: calidad@frutos3g.com

#### TECHNICAL SHEET

5.00 VERSION:

REVISION:

0

DATE:

26/01/2017

#### PRODUCT DESCRIPTION



PRODUCT: **BROAD BEANS FRIED & SALTED** 

FAMILY: **FABACEAE GENRE:** Vicia **BOTANICAL NAME: Uicia** faba

INGREDIENTS:

Broad beans, vegetable oil (palm olein) and salt

#### PHYSICAL CHARACTERISTICS

CALIBRE (u/100g): 300 - 350 DENSITY (g/cc): 0.40 - 0.45**DANGEROUS FOREIGN MATTERS (%):** Absence **FOREIGN MATTERS (%):** < 1 **DEFECTS (%):** < 5 Brocken (%): Darks (%): < 5

### CHEMICAL CHARACTERISTICS

**MOISTURE (%):** ≤ 5 < 10 PEROXIDES INDEX (meq O2/kg): ACIDITY (% oleic): < 1

TOTAL AFLATOXINS (B1+G1+B2+G2) (ppb): < 4 (Reg. (CE) No 1881/2006 & subsequent amendments). < 2 (Reg. (CE) No 1881/2006 & subsequent amendments). **AFLATOXIN B1 (ppb):** 

**PESTICIDE RESIDUES:** According with European regulations (CE) No 396/2005 & subsequent amendments. According with European regulations (CE) No 1881/2006 & subsequent amendments. **HEAVY METALS:** The product is free of GMOs (Genetically Modified Organisms) (< 0,9% in case of accidental contamination). GMOs:

According with European regulations (CE) No 1829/2003, No 1830/2003 & subsequent amendments. **IONIZING RADIATIONS:** 

The product does not contain any ingredients treated with ionizing radiations. (Directive 1999/2/CE, 1999/3/CE & subsequent amendments).

#### MICROBIOLOGICAL CHARACTERISTICS (Regulation (CE) Nº 2073/2005 & subsequent amendments)

AEROBES MESOPHILIC (ufc/g): < 10.000 **ENTEROBACTERIACEAE** (ufc/g): Absence

MOULDS & YEASTS (ufc/g): < 3.000

#### NUTRITIONAL INFORMATION (Average values for 100g of product)

**ENERGY VALUE:** 1.875,1 kJ/ 448,6 kcal 15,6 g FAT: of which saturated: 6,89 g 49,5 g CARBOHYDRATES: - of which sugars: 0,4 g **DIETARY FIBRE:** 1,7 g **PROTEINS:** 26,7 g SALT: 2,1 g

#### **PROCESS**

**FRYING:** SEASONED: PACKAGING:

Vegetable palm oil immersion. Plastic material from 20g to 1200kg, suitable for foodstuff use. Sea salt

#### SHELF LIFE AND STORAGE CONDITIONS

From 6 months to 1 year, conserved in fresh and dry place (T:  $<20^{\circ}$ C and RH  $\leq$  65%). Keep out of direct light, rainwater, strong odours, protected from rodents and insects.



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# **DECLARATION OF ALLERGENS**

**PRODUCT: BROAD BEANS FRIED & SALTED** 

THE LIST OF ALLERGENIC SUBSTANCES: (according to the Regulation (UE) Nº 1169/2011)	Contains	Possibility of cross-contamination		
Lot number starts with ⇒		01	02	99
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.				
Crustaceans and products thereof.				
Eggs and products thereof.				
Fish and products thereof.				
Peanuts and products thereof.		X	X	
Soybeans and products thereof.			X	
Milk and products thereof (including lactose).				
Nuts, namely: almonds ( <i>Amygdalus communis L</i> .), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium</i>				
occidentale), pecan nuts (Carya illinoiesis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof.		X	X	
Celery and products thereof.				
Mustard and products thereof.				
Sesame seeds and products thereof.			X	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/L in terms of the total $SO_2$ .		x	X	
Lupin and products thereof.			X	
Molluscs and products thereof.				

## PRODUCT'S DESTINATION:

The whole population in general, With the exception of persons allergic to declared substances in the table. The product is not recommended as a food for children under age of 3.

**ELABORATED BY: REVIEWED BY: APPROVED BY:** Administration Department Quality Control Department Management Date: 27/01/2017 Date: 27/01/2017 Date: 27/01/2017

The information contained in these technical characteristics does not suppose contractual document. The information may change slightly according to climatic conditions, altitude and varieties.