

WAREHOUSE

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TECHNICAL SHEET

VERSION:

DATE:

REVISION:

0

26/01/2017

5.00

		CRIPTION	
	PRODUCT:	GIANT CORN	FRIED & CHILLI
	FAMILY:	PO	ACEAE
	GENRE:		Zea
	BOTANICAL N		mays
THE REAL PROPERTY AND A DECK	TYPE:		/ CUZCO
STATISTICS AND ADDRESS	INGREDIENT		, , , , , ,
CARLES AND AND		e oil (palm oil), salt & chili flavo	
States a state of the state of the		e, cornstarch, powder tomato, su	
	enhancers (E-	521, E-631, E-627), colouring E-1	60c, anti-cacking
	agent E-551, a	cidity regulators (E-330, E-341iii).
Рну	SICAL CHARA	CTERISTICS	
CALIBRE (u/100g):		110 - 15	
DENSITY (g/cc): DANGEROUS FOREIGN MATTERS (%):		0,27 – 0,3 Absence	7
FOREIGN MATTERS (%):		< 1	
DEFECTS (%):	Brocken (%		
	Darks (%	: < 5	
CHE	MICAL CHARA	CTERISTICS	
MOISTURE (%):		< 5	
PEROXIDES INDEX (meq O2/kg): ACIDITY (% oleic):		< 10 < 1	
TOTAL AFLATOXINS (B1+G1+B2+G2) (ppb):		< 4 (Reg. (CE) Nº 1881/2006 & su	bsequent amendments
AFLATOXIN B1 (ppb):		< 2 (Reg. (CE) Nº 1881/2006 & su	bsequent amendments
		an regulations (CE) N° 396/2005 & s	
		n regulations (CE) Nº 1881/2006 & s ied Organisms) (< 0,9% in case of a	
		CE) Nº 1829/2003, Nº1830/2003 & s	
IONIZING RADIATIONS:		s not contain any ingredients treated	
	(
		Directive 1999/2/CE, 1999/3/CE & su	
MICROBIOLOGICAL CHARACTERI			
FUNGUS (ufc/g):	STICS <i>(Regulati</i> < 10.000 GRG	on (<i>CE) Nº 2073/2005 & subs</i> DUP D STREPTOCOCCUS (ucf/g):	equent amendments < 10
FUNGUS (ufc/g): MOULDS (ufc/g):	STICS <i>(Regulati</i> < 10.000 GRC < 10.000 E. C	ON (CE) Nº 2073/2005 & subs DUP D STREPTOCOCCUS (ucf/g): OLI (ucf/g):	<pre>equent amendments</pre>
FUNGUS (ufc/g): MOULDS (ufc/g): BACILLUS CEREUS (ufc/g):	STICS (<i>Regulati</i> < 10.000 GRC < 10.000 E. C < 1.000 SAL	on (<i>CE) Nº 2073/2005 & subs</i> DUP D STREPTOCOCCUS (ucf/g): OLI (ucf/g): MONELLA (ufc/25 g):	<pre>equent amendments < 10 < 100 Absence</pre>
FUNGUS (ufc/g): MOULDS (ufc/g): BACILLUS CEREUS (ufc/g): NUTRITIONAL INFORM	STICS (<i>Regulati</i> < 10.000 GRC < 10.000 E. C < 1.000 SAL	on (CE) N° 2073/2005 & subs DUP D STREPTOCOCCUS (ucf/g): OLI (ucf/g): MONELLA (ufc/25 g): Nge values for 100g of pro	<pre>equent amendments</pre>
FUNGUS (ufc/g): MOULDS (ufc/g): BACILLUS CEREUS (ufc/g): NUTRITIONAL INFORN ENERGY VALUE:	STICS (<i>Regulati</i> < 10.000 GRC < 10.000 E. C < 1.000 SAL	on (CE) N° 2073/2005 & subs DUP D STREPTOCOCCUS (ucf/g): OLI (ucf/g): MONELLA (ufc/25 g): 1828,75 kJ/ 437,5	<pre>equent amendments</pre>
FUNGUS (ufc/g): MOULDS (ufc/g): BACILLUS CEREUS (ufc/g): NUTRITIONAL INFORN ENERGY VALUE: FAT:	STICS (<i>Regulati</i> < 10.000 GRC < 10.000 E. C < 1.000 SAL	on (CE) N° 2073/2005 & subs DUP D STREPTOCOCCUS (ucf/g): OLI (ucf/g): MONELLA (ufc/25 g): 1828 Values for 100g of pro 1.828,75 kJ/ 437,5 12,3 g	equent amendments < 10 < 100 Absence
FUNGUS (ufc/g): MOULDS (ufc/g): BACILLUS CEREUS (ufc/g): NUTRITIONAL INFORN ENERGY VALUE: FAT: - of which saturated:	STICS (<i>Regulati</i> < 10.000 GRC < 10.000 E. C < 1.000 SAL	on (CE) N° 2073/2005 & subs DUP D STREPTOCOCCUS (ucf/g): OLI (ucf/g): MONELLA (ufc/25 g): 1828,75 kJ/ 437,5	equent amendments < 10 < 100 Absence
FUNGUS (ufc/g): MOULDS (ufc/g): BACILLUS CEREUS (ufc/g): NUTRITIONAL INFORN ENERGY VALUE: FAT: - of which saturated: CARBOHYDRATES: - of which sugars:	STICS (<i>Regulati</i> < 10.000 GRC < 10.000 E. C < 1.000 SAL	DIP D STREPTOCOCCUS (ucf/g): OLI (ucf/g): MONELLA (ufc/25 g): 1.828,75 kJ/ 437,5 12,3 g 5,39 g 74 g 0,4 g	equent amendments < 10 < 100 Absence
FUNGUS (ufc/g): MOULDS (ufc/g): BACILLUS CEREUS (ufc/g): NUTRITIONAL INFORN ENERGY VALUE: FAT: - of which saturated: CARBOHYDRATES: - of which sugars: DIETARY FIBRE:	STICS (<i>Regulati</i> < 10.000 GRC < 10.000 E. C < 1.000 SAL	DIP D STREPTOCOCCUS (ucf/g): OLI (ucf/g): MONELLA (ufc/25 g): 1828,75 kJ/ 437,5 12,3 g 5,39 g 74 g 0,4 g 4,4 g	equent amendments < 10 < 100 Absence
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FUNGUS (ufc/g): MOULDS (ufc/g): BACILLUS CEREUS (ufc/g): NUTRITIONAL INFORN ENERGY VALUE: FAT: - of which saturated: CARBOHYDRATES: - of which sugars: DIETARY FIBRE: PROTEINS:	STICS (<i>Regulati</i> < 10.000 GRC < 10.000 E. C < 1.000 SAL	On (CE) N° 2073/2005 & subsection OUP D STREPTOCOCCUS (ucf/g): OLI (ucf/g): MONELLA (ufc/25 g): 1.828,75 kJ/ 437,5 12,3 g 5,39 g 74 g 0,4 g 4,4 g 5,5 g 2,49 g	<pre>equent amendments</pre>
FUNGUS (ufc/g): MOULDS (ufc/g): BACILLUS CEREUS (ufc/g): NUTRITIONAL INFORN ENERGY VALUE: FAT: - of which saturated: CARBOHYDRATES: - of which sugars: DIETARY FIBRE: PROTEINS: SALT:	STICS (<i>Regulati</i> < 10.000 GRG < 10.000 E. C < 1.000 SAL IATION (Avera PROCES	on (CE) N° 2073/2005 & subs OUP D STREPTOCOCCUS (ucf/g): OLI (ucf/g): MONELLA (ufc/25 g): 1.828,75 kJ/ 437,5 12,3 g 5,39 g 74 g 0,4 g 4,4 g 5,5 g 2,49 g	equent amendments < 10 < 100 Absence duct J kcal
FUNGUS (ufc/g): MOULDS (ufc/g): BACILLUS CEREUS (ufc/g): NUTRITIONAL INFORM ENERGY VALUE: FAT: - of which saturated: CARBOHYDRATES: - of which sugars: DIETARY FIBRE: PROTEINS: SALT: FRYING: SEA	STICS (<i>Regulati</i> < 10.000 GRG < 10.000 E. C < 1.000 SAL IATION (Avera PROCES SONED:	On (CE) N° 2073/2005 & subsection OUP D STREPTOCOCCUS (ucf/g): OLI (ucf/g): MONELLA (ufc/25 g): 1.828,75 kJ/ 437,5 12,3 g 5,39 g 74 g 0,4 g 4,4 g 5,5 g 2,49 g	equent amendments < 10 < 100 Absence ductJ kcal
FUNGUS (ufc/g): MOULDS (ufc/g): BACILLUS CEREUS (ufc/g): NUTRITIONAL INFORN ENERGY VALUE: FAT: - of which saturated: CARBOHYDRATES: - of which sugars: DIETARY FIBRE: PROTEINS: SALT: FRYING: SEA Vegetable (palm) oil Immersion. Salt & Ch	STICS (Regulation < 10.000 GRC < 10.000 E. C < 1.000 SAL IATION (Avera PROCES SONED: HILLI flavour. P	DIA (CE) Nº 2073/2005 & subsection DUP D STREPTOCOCCUS (ucf/g): OLI (ucf/g): MONELLA (ufc/25 g): Define values for 100g of Proving 1.828,75 kJ/ 437,5 12,3 g 5,39 g 74 g 0,4 g 4,4 g 5,5 g 2,49 g SS PACKAGING lastic material from 20g to 1200kg, section PACKAGING	equent amendments < 10 < 100 Absence ductJ kcal
FUNGUS (ufc/g): MOULDS (ufc/g): BACILLUS CEREUS (ufc/g): NUTRITIONAL INFORN ENERGY VALUE: FAT: - of which saturated: CARBOHYDRATES: - of which sugars: DIETARY FIBRE: PROTEINS: SALT: FRYING: SEA Vegetable (palm) oil Immersion. Salt & CH SHELF LU	STICS (Regulation < 10.000 GRC < 10.000 E. C < 1.000 SAL NATION (Avera PROCES SONED: HILLI flavour. P FE AND STOR	DIP D STREPTOCOCCUS (ucf/g): OLI (ucf/g): MONELLA (ufc/25 g): 1828 ,75 kJ/ 437,5 12,3 g 5,39 g 74 g 0,4 g 4,4 g 5,5 g 2,49 g SS	equent amendments < 10 < 100 Absence duct J kcal uitable for foodstuff us

EXPERTOS EN TUESTE Y FRITURA DESDE 1947 FRUITS SECS DE QUALITÉ DEPUIS 1947

YOUR PARTNER IN ROASTED NUTS SINCE 1947 WIR BESITZEN RÖSTER NÜSSE SEIT 1947



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P.I. La Lloma

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DECLARATION OF ALLERGENS

PRODUCT:

GIANT CORN FRIED & CHILLI

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	Х	
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 occidentale</i>), pecan nuts (<i>Carya illinoiesis (Wangenh.) K. Koch</i>), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), 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.

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