

## 1. IDENTIFICATION

### 1.1 Name producte and code

**FIDEO SUC BLANCO**

**Code: 201002**

### 1.2 Definition

Confectionery Decoration.

Available with certification RSPO and KOSHER.

### 1.3. Composition

SUGAR, VEGETABLE FAT (palm kernel oil, palm), COATING AGENT (E-553b), EMULSIFIER (E-492, E-322) and NATURAL FLAVOUR.

## 2. PACKAGING AND STORAGE

### 2.1. Expiry date

12 months after manufacturing date.

### 2.2. Packaging and palet capacity

Boxes with plastic bag inside, net weight of 10 kg. Europalet 80x120 cm.

### 2.3. Storage conditions

Store between 15°C and 25°C, with a relative humidity <65%, in a cool, clean and dry place protected from strong smells.

Keep the packaging closed once opened. Follow the storage recommendations.

## 3. APPLICATION

Direct application.

## 4. TECHNICAL SPECIFICATIONS

### 4.1 Physico-chemical specifications

| Parameter  | Range                    | Method           |
|------------|--------------------------|------------------|
| APPEARANCE | vermicelli, white colour | Organoleptic E02 |
| TASTE      | sweet                    | Organoleptic E02 |
| HUMIDITY   | < 1,5%                   | HUMIDITY 115°C   |

### 4.2 Microbiological specifications

| Parameter                     | Range             | Method               |
|-------------------------------|-------------------|----------------------|
| Total aerobic                 | < 10.000 ufc/g    | UNE-EN ISO 4833:2014 |
| Enterobacter                  | < 10 ufc/g        | ISO 21528-2:2004     |
| Yeast and Moulds              | Maximum 100 ufc/g | ISO 21527-2:2008     |
| <i>Listeria monocytogenes</i> | Absent /25g       | PNT 2985             |
| <i>Salmonella spp</i>         | Absent /25g       | PNT 2988             |

## 5. NUTRITIONAL INFORMATION

(Theoretical data according literature sources)

| Energy value KJ / Kcal (per 100 g) | 2216 KJ/100g | 530 Kcal/100g | Allowance |
|------------------------------------|--------------|---------------|-----------|
| Total protein (g/100 g)            | 0,0          |               |           |
| Carbohydrate (g/100 g)             | 67,6         |               | ± 2       |
| of which                           |              |               |           |
| Sugars                             | 67,6         |               | ± 2       |
| Fat composition (g/100 g)          | 28,8         |               | ± 2       |
| of which                           |              |               |           |
| Saturated                          | 27,1         |               | ± 2       |
| Mono unsaturated                   | 1,4          |               | ± 0,2     |
| Poly unsaturated                   | 0,3          |               | ± 0,1     |
| Trans-fatty acids*                 | <1%          |               |           |
| Dietary fiber (g/100 g)            | 0,0          |               |           |
| Salt (g/100 g)                     | 0,00         |               |           |

\*percentage based on fat

## 6. ALLERGENIC CONSTITUENTS

| ALLERGENS                                                                                                                                                    | CONTAINS | MAY CONTAINS          | ABSENCE |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|-----------------------|---------|
| Cereals containing gluten ( i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof                                    |          |                       | X       |
| Crustaceans and products thereof                                                                                                                             |          |                       | X       |
| Eggs and products thereof                                                                                                                                    |          |                       | X       |
| Fish and products thereof                                                                                                                                    |          |                       | X       |
| Peanuts and products thereof                                                                                                                                 |          |                       | X       |
| Soybeans and products thereof                                                                                                                                |          | X soy lecithin        |         |
| Milk and products thereof (including lactose)                                                                                                                |          | X lactose and protein |         |
| Nuts i. e. Almond , Hazelnut, Walnut, Cashew, Pecan nut (Carya illinoensis, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof |          | X hazelnut            |         |
| Celery and products thereof                                                                                                                                  |          |                       | X       |
| Mustard and products thereof                                                                                                                                 |          |                       | X       |
| Sesame seeds and products thereof                                                                                                                            |          |                       | X       |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub> .                                          |          |                       | X       |
| Lupin and products thereof                                                                                                                                   |          |                       | X       |
| Mollusc and products thereof                                                                                                                                 |          |                       | X       |

## 7. G.M.O.

According to regulations CE 1829/2003 and 1830/2003, it does not have to be labelled as "containing GMO material or GMO derived material".

## 8. IRRADIATED

The ingredients used in our products are not irradiated, nor is the final product.

## 9. CONTAMINANTS

The product adheres to E.C. Regulation 1881/2006 regarding contaminants.

## 10. PESTICIDES

The product adheres to E.C. Regulation 396/2005 regarding pesticides.

## 11. LABELLED

The products are packed according to C.E. 1169/2011.