

Produktnavn

Tropemix (peanuts, mandler, cashew, tørret frugt)

1. – DESCRIPTION AND HABITUAL USE.

They're mixed nuts which are roasted peanuts without skin in the presence of salt, roasted almonds in the presence of salt, roasted cashew in the presence of salt, coconuts, pineapple, papaya and cranberry. Its use is to sale and ditribution as snack.

IMPORTANT NOTE: Its consume isn't indicated for vulnerable consumers with food allergies to nuts and thy may be hypersensitive ater consume of those nuts, in these cases it's recommended to exclude completely of the diet.

2. – COMPOSITION AND PHYSICOCHEMICAL PROPERTIES.

2.1 –COMPOSITION.

- Ingredients: PEANUT without skin, ALMOND, CASHEW, coconuts, pineapple, papaya, cranberry, sea salt, water, sugar and sunflower oil.

2.2 –PHYSICAL PROPERTIES.

- Color: Mix of light beige-brown, brown and red.
- Taste: Mix of the product with salt.
- Aroma: Characteristic of the product.
- Textura: crunchy bite.

3. – MICROBIOLOGICAL PARAMETERS.

Absence of microorganisms and their toxins, the following máximum tolerated:

- Aerobic mesophilic < 100.000 ufc/g
- Yeast and mold < 10.000 ufc / g
- Escherichia coli < 100 ufc / g
- Salmonella: Absence in 25 g.
- Aflatoxin (B1,B2,G1,G2) < 0,2 microgramos / g.

(ufc/g: colony forming units per gram)

4. – NUTRITIONAL FEATURE.

- Energy value (Kcal/100g).....556
- Energy value (KJ/100 g).....2.307
- Fat (g/100g).....41,96
- Saturated fat (g/100g).....5,67
- Carbohydrates (g/100 g).....23,06
- Sugars (g/100 g)8,27
- Protein (g/100 g).....21,33
- Salt (g/100 g)2,60

5. – OPTIMAL STORAGE CONDITIONS.

Store in place cool, dry, higienic and without humidity.
Protect from sunlight.

Improper storage conditions or oscillating at high temperaturas, and high humidity can cause damage and the product might be able bad before than the date indicated in its pack.

6. – BATCH AND BEST BEFORE.

The batch is formed for five numbers mentioning the production day, month and order of the day.

The best before is assigned based on the date of manufacture and we put from six month to one year, this is depend on customer but the loss of their properties depend on the conditions of storage that has the product, as cited in the preceding paragraph.

12. – ALLERGENS.

HABITUAL ALLERGENG	CONTAIN		MAY CONTAIN (TRACES)	
	YES	NO	YES	NO
Milk and products derived from milk, include lactosa		X		X
Eggs and products derived from egg		X		X
Cereals containing gluten and products derived from cereals (Wheat, rye, barley, oats, spelt and products thereof)		X	X	
Peanuts and products derived from peanuts	X		X	
Nuts (Almonds, hazlenuts, walnuts, cashewnuts, pecannus, paranuts/ brazil nuts, pistachenuts, macadamia nuts and products derived from those nuts)	X		X	
Crustaceans and products derived from crustaceans		X		X
Fish and products derived from fish		X		X
Molluscs and products derived from molluscs		X		X
Soy and products derived from soy		X		X
Celery and products derived from celery		X		X
Mustard and products derived from mustard		X		X
Sesame seeds and products derived from sesame seeds		X		X
Lupine and products derived from lupine		X		X
Sulphur dioxide and sulphites (E220 to E228) > 10 mg / kg		X		X

Grossist




Alle oplysninger er omhyggelig udarbejdet og er i overensstemmelse med vores viden og de retlige krav, gældende fra udstedelsesdatoen. Informationerne er oplyst af vores leverandører.

Godkendt i Sig det sødt af Palle Østergaard, den 14.12.2016

Sig det sødt - v/MultiMarketing - Pantonevej 2 - DK6580 Vamdrup - Danmark - CVR: 27 71 18 04

Producent
Bon Coca P/S
Birkedam 20
DK-6000 kolding

	TITLE:	PRODUCTS SPECIFICATION		
	PRODUCT:	MIX NUTS (PEANUTS, ALMOND AND CASHEW) AND DRIED FRUITS		

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Lupine and products derived from lupine		X		X
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