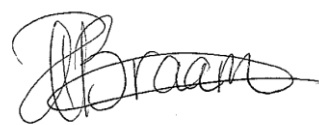



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Enrico article nr:	300205	Date:	13-07-2015
Article name:	Picos Monti Andaluz 250g	Signature: 	
Supplier:	Enrico BV		
Quality contact:	Denise van Braam		
E-mail:	specifications@enrico.nl		
Telephone nr:	+31 (0)20 462 27 24		
Certification:	IFS, ISO 9001, ISO 14001		

1. Name of the product

Marketing name	Picos Spanish toast
Legal product name	Picos Spanish toast

2. Pictures

Picture without packaging	
Picture with packaging	
Picture of trade unit	

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3. Product characteristics

Appearance	Characteristic product		
Taste	Nice and characteristic product		
Smell	Nice and characteristic product		
Consistency/texture	Crunchy		
Color	Golden		
Measurements	average	minimum	maximum
Length (mm)	68	45	80
Width (mm)	10	5	15
Weight (g)	2.1	1.5	3

4. Product and packaging information

Country of production:	Spain
Explanation of the composition of production code/lot number:	1st and 2nd number: week of the year. 3rd and 4th: day of the month and 5 th and 6 th : the year
Minimum shelf life at delivery:	60 days
Shelf life after opening:	14 days
Notation of expiry date:	dd-mm-yy
Location of expiry date:	On bag

Temperature at delivery:	Keep in a cool, dark and dry place
Storage advice:	Keep in a cool, dark and dry place
Storage advice after opening:	Keep in a cool, dark and dry place


Net weight:	250g
Drained weight:	n/a
Gross weight:	255g

Product pasteurized:	No
Product sterilized:	No
Product vacuum packed:	No
Product packaged in a protective atmosphere:	No
Product irradiated:	No
Product GMO free:	Yes

E-sign:	Yes
EG-admission number:	n/a

Size of consumer packaging (depth x width x height) in mm:	80mm x 170mm x 260mm
Size of trade unit (depth x width x height) in mm:	395mmx290mmx195mm
Kind of consumer packaging:	Polypropilene bag
Kind of trade unit:	Cardboard box

EAN-13 CODE on consumer packaging:	8411428004013
EAN-13 CODE on trade unit:	8718247222841
Intrastat number:	1905909000

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5. Information regarding packaging tax

Consumer packaging		
Name of packaging	Kind of material	Weight of material gram
Bag	Polypropylene	4 g
Label	Paper	1 g

Packaging trade unit		
Name of packaging	Kind of material	Weight of material gram
Box	Cardboard box	325 g
Tape	Plastic	1 g

6. Logistic information

Number of products per trade unit:	10
Number of trade units per pallet layer:	8
Number of layers per pallet:	10
Number of trade units per pallet:	80
Pallet type:	Euro pallet 80x120
Total height of pallet:	2.15m
Total weight of trade unit:	2.875 kg
Total weight of pallet:	256kg

7. Production process

Ingredients are metered into the mixer, which is giving homogeneity until the dough becomes the right texture. A mass is then passed to the refinery until it becomes the right texture. In the rolling mass passes through various rollers, which give it the proper texture and flexibility, until it enters the trainer. The cuts forming the dough with the desired shape, depositing it on trays then pass to the fermenter (between 30-34 ° C and 87-93% humidity). Then the trays go into the oven, where temperatures reach of approximately 250-290 ° C.

On leaving the oven check the status of the product and packaging follows.


8. Ingredients in final product (according to European regulation)

Ingredients and sub ingredients	%	Country of origin
Wheat flour	93.85	Spain
Salt	2.16	Spain
Yeast	1.87	Spain
Olive oil	0.96	Spain
Vegetable oil (palm oil)	0.96	Malaysia, Indonesia
Processing agent Bread improver: anticaking: E-170, emulsifier: E-472, wheat flour, antioxidant: E-300, acidity corrector agent: E341i, enzymes	0.23	Spain

9. Ingredients in final product

Wheat flour, salt, yeast, olive oil, palm oil*.

* Contributes to the production of sustainable certified palm oil.


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10. Allergens ('+' present / '-' absent)

LeDa nr.	Allergen	Recipe contains	May contain
	Legal allergens		
1.1	Wheat	+	-
1.2	Rye	-	-
1.3	Barley	-	-
1.4	Oats	-	-
1.5	Spelt	-	-
1.6	Kamut	-	-
1	<i>Gluten</i>	+	-
2.0	Crustaceans	-	-
3.0	Egg	-	-
4.0	Fish	-	-
5.0	Peanuts	-	-
6.0	Soy	-	+
7.0	Milk	-	-
8.1	Almonds	-	-
8.2	Hazelnuts	-	-
8.3	Walnuts	-	-
8.4	Cashews	-	-
8.5	Pecan nuts	-	-
8.6	Brazil nuts	-	-
8.7	Pistachio nuts	-	-
8.8	Macademia/Queensland nuts	-	-
8	<i>Nuts</i>	-	-
9.0	Celery	-	-
10.0	Mustard	-	-
11.0	Sesame	-	+
12.0	Sulphur dioxide and sulphites (E220-E228) > 10 mg/kg	-	-
13.0	Lupin	-	-
14.0	Molluscs	-	-
	Additional allergens	-	-
20.0	Lactose	-	-
21.0	Cocoa	-	-
22.0	Glutamates (E620-E625)	-	-
23.0	Chicken meat	-	-
24.0	Coriander	-	-
25.0	Corn/maize	-	-
26.0	Legumes	-	-
27.0	Beef	-	-
28.0	Pork	-	-
29.0	Carrot	-	-

11. Method of preparation

Ready to eat.

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12. Certificates/logo's

	Y/N
Kosher	No
Halal	No
Organic	No
Vegetarian	Yes
Vegan	Yes
Protected Geographical Status (PGI,PDO,TSG)	No

13. Nutritional value based on 100 g product

Nutritional information	Value per 100 g	Analysed/calculated
Energy	1567 kJ 369 kcal	Analyzed
Fat	1 g	Analyzed
of which saturates	0.3 g	Analyzed
of which mono-unsaturates	0.5 g	Analyzed
of which poly-unsaturates	0.2 g	Analyzed
Carbohydrate	78,9 g	Analyzed
of which sugars	1,3 g	Analyzed
Fibre	2 g	Analyzed
Protein	10,1 g	Analyzed
Salt	2,25 g	Calculated

14. Chemical specifications


Parameter	Value		Tolerance	
pH	<5	Gr/kg lactic acid	<5	Gr/kg lactic acid
Aw	n/a			
Liquid	<7	%	<40	%

15. Microbiology

Parameter	At best before date
Escherichia - coli	Absent in 25 g
Listeria monocytogenes	<10 ufc/g
Salmonella	Absent in 25 g
Moulds	<10 ufc/g

cfu/g = colony forming unit per gram

Are the analyses made by an accredited laboratory?	Yes
What is the name of the laboratory?	TCAL (Técnica y calidad alimentaria de la subbética, SL)

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16. Other

The product is free from foreign bodies (glass, metal, wood, plastic):	Yes	
Metal detection:	2 mm	Fe
	2 mm	Non Fe
	2 mm	Stainless steel
Where in the production process is the metal detector installed?	The detector is installed after packaging.	
Testing frequency:	Three times per shift.	
Other comments/warnings:	n/a	