

**40 Grs BLACK TRUFFLE CHIPS TECHNICAL DATA SHEET****GOURMET POTATO CHIPS**

According to Royal Decree 126/1989 defines fried potatoes as product obtained from healthy potatoes, without signs of soiling, peeled, properly washed, cut and fried in olive oil, sunflower oil and vegetable fats.

EAN	REFERENCE	PRODUCT	NET WEIGHT
8414139005027	12059	BLACK TRUFFLE GOURMET CHIPS	40grs.

**QUALITATIVE COMPOSITION:**

INGREDIENTS: Potatoes, sunflower oil, olive oil, black truffle summer lyophilized (T. aestivum ) and flavouring of black truffle

**ORIGIN OF INGREDIENTS:**

All ingredients used in the recipe are Spanish origin.

**EXPECTED USE:**

The product is ready to eat directly as appetizer, alone or mixed with other ingredients.

**PREFERENTIAL CONSUMPTION:**

The best before date of the product is 12 months from the date of manufacture. This date is indicated in all the sales units, as established by the implementing legislation. Half-life analysis is performed based on organoleptic parameters, physic-chemical and microbiological. Based on these results the preferential consumption is set.

**PRESENTATION AND PACKAGING**

Product packaged in triple plastic sheet with a golden inner layer in 40g format.

**ANALYTICAL RESULTS**

AC	LAB	DETERMINATION	RESULT	UNIT	METHOD	PROCESS
	MB	ENTEROBACTERIAS	ABSENT	gr	Recount	PE-E/58
	MB	Faecal streptococci	<10	ufc/g	Recount	
	MB	RTO. STAPHYLOC	<10	gr	Recount	
	MB	MONOCYTO Listeria	ABSENCE	Ufc/g	ELFA	PE-E/45
	MB	SALMONELLA	ABSENCE	/25g	ELFA	PE-E/44
	MB	SHIGELLA	ABSENCE	/25g	INVESTIGATION	
	FQ	TEXTURE	crunchiness		Organoleptic	
	FQ	MOISTURE	<3	g/100	PNA00449	
	FQ	SOLIDS	≤97	g/100	PNA00449	
	FQ	SMELL AND TASTE	TYPICAL		Organoleptic	
	FQ	ASPECT	TYPICAL		Organoleptic	
	FQ	COLOUR	TYPICAL		Organoleptic	
	FQ	DEFECTS (TEXTURE)	NOT DETECTED	%	Recount	
	FQ	ACRYLAMIDE	<1000	µ / kg	Determination for GC	
	FQ	PH	6.27		Electrochemical	
	FQ	AW	0.17			
	FQ	SODIUM CHLORIDE	<5	%	Volumetric	
	FQ	Erucic acid	<50	g/Kg		
	IN	Lead	<1	ppm	IPC-MS	
	IN	Cadmium	<0.10	ppm	IPC-MS	
	IN	MERCURY	<0.5	ppm	IPC-MS	
	IN	Tin	<10	ppm	Atomic absorption	
	IN	ARSENIC	<0.5	ppm	IPC-MS	

The product complies with the legislation in matter of maximum limits of waste and heavy metals based on reference of the national and European legislation.

\* AVERAGE VALUE

PRESENCE / ABSENCE Allergens:

(+): PRESENCE (-): ABSENCE

	ALLERGEN AGENT	PRESENCE (+) absence (-)	POSSIBLE TRACES
1	Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut) and derivatives	-	+
2	Crustaceans and products thereof	-	-
3	eggs and derived products	-	-
4	Fish and products based pesacado	-	+
5	Peanuts and peanut-based products	-	-
6	Soybeans and soy-based products	-	-
7	Milk and products thereof (including lactose)	-	+
8	Frutos nuts: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, etc.	-	-
9	Celery and products	-	-
10	Mustard and products	-	-
11	sesame seeds and derivatives	-	-
12	Anhydrous sulfur dioxide and sulphites	-	-
13	Anhydrous sulfur dioxide and sulphites	-	-
14	Mollusks and shellfish based products	-	-

## NUTRITIONAL FACTS

AVERAGE VALUE			
SNACKGOLD	100 grs.	25 grs	CDR
Energetic value	2208KJ	552 kj	7%
	-	-	
	530 Kcal	132,5 Kcal	
Total Fats	32,4 grs	8,10g	14%
Saturated Fats	3,24 grs	0,81 grs	9%
Carbohydrates	48,3 grs	12,75g	4,60%
Sugar	1,03 grs	0,26 grs	0,16%
Protein	7,76 grs	1,94 grs	3%
Salt	0,50 grs	0,12 grs	7%

CDR: Daily Quantity Recommended

## STORAGE AND TRANSPORT CONDITION:

Transport and distribution must be made and packaged in sealed packaging protected from any contamination. Transport and storage should not merge with toxic substances, parasiticides, rodenticides and other preventive agents and extremities, and prevent contact with altered foods, contaminated, adulterated or counterfeit.

Store in a cool, dry place under light.



## PRODUCT TRACEABILITY

In the reception, after the checking of the compliance of specifications established with our suppliers we established bars codes (batch) that identify the whole of the product, both raw materials as auxiliary primary and secondary, which form part of the end product.

When using this in the production process, final product labels are obtained which identifies the total materials used in the manufacturing process.

\* The company does not work with genetically modified organisms and, should this situation change we will communicate to customers and will declared it on the label as established by legislative application.

## LOGISTIC

 <p>SNACKS AND FOODS FOR LIFE, S.L.U. C/ Pintor Manuel Avellaneda, 3º Izq. 30001 Murcia</p> <p>VAT. B-73928400 Registro Sanitario: 40-060244-MU</p>							
REF	PRODUCT	EAN13	WEIGHT	SHELF LIFE	UNS/ BOX	BOX/ PALLET	UNS/ PALLET
1200059	BLACK TRUFFLE GOURMET CHIPS	8414139005027	40	12 months	45	40	1800