



DATA SHEET	COMERCIAL DESIGNATION	LINE
<b>BBQ SALTED ROASTED CORN</b>		SALLY MINIBAR
<b>CODIFICATION</b>	EAN Code: 8423371005481	
<b>SHELF LIFE</b>	36 months / 3 years after date of manufacture. Ink print on the lower cover.	
<b>QUALITATIVE COMPOSITION</b> (Alergens highlight in CAPITALS )	Corn, sunflower oil, flavouring (smoke flavouring, flavour enhancers: E-627, E-631, colouring: E-160c), salt, spices, flavour enhancer: E621.	
<b>QUANTITATIVE COMPOSITION</b>	Corn 87%, sunflower oil 7%, salt 2%, flavouring 3%, spices 1%, flavour enhancer 0.8%.	

LOGISTIC CHART		
<b>U.S.C. CHARACTERISTICS</b> (Unit Sale for the consumer)	Height (in mm): 65 Diameter (in mm): 55 Net weight (in g): 35 Gross weight (in g): 65 Preservation: Vaccum Material: Tin Inside covering of the body, underside and upper lip: Expoxifenolic sanitary gold.	
<b>BOX CHARACTERISTICS</b>	Box of (in U,S,C,): 96 tins Length (in mm): 340 Wide (in mm): 220 Height (in mm): 275 Gross weight (in kg): 6,24 Material of the box: Cardboard	
<b>LOGISTIC CHARACTERISTICS</b>	EUROPEAN PALLET Units/Box: 96 Boxes/Pallet: 66 Pallets/20': 11 Pallets/40': 25 Pallets/Truck: 33	AMERICAN PALLET Units/Box: 96 Boxes/Pallet: 78 Pallets/20': 10 Pallets/40': 21 Pallets/Truck: -

PROPERTIES		
<b>NUTRITIONAL COMPOSITION</b>	Energy (KJ/Kcal)	1844 / 438
	Fats (g)	11,7
	Of which saturated (g)	1,6
	Carbohydrates (g)	71,8
	Of which sugars (g)	0,0
	Protein (g)	7,5
	Salt (g) / Sodium (mg)	1,6 / 707,69
<b>ORGANOLEPTIC CHARACTERISTICS</b>	Colour, smell, flavour: typical. Texture: firm.	
<b>CHEMICAL CHARACTERISTICS</b>	$a_w < 0,92 \rightarrow$ Food product that not susceptible to develop the Listeria monocytogenes according to EU 2073/2005	
<b>MICROBIOLOGICAL CRITERIA</b>	According to the EU Standard 2073/05 about the microbiological criteria of food product: Listeria <i>monocytogenes</i> < 100 cfu/g	
<b>CONTROLS</b>	All raw materials in this product are analyzed by our quality department upon receipt thereof, phisico – chemical and organoleptic analysis and for the preparation of said product performing controls: weights, liquid of liquid	



	temperatures government, etc. on final product physical and chemical analyzes are performed and organoleptic thereof.
<b>MICROBIOLOGICAL CHARACTERISTICS</b>	According to Regulation 2073/05 regarding the microbiological criteria applicable to food products: Research Listeria M. <100 cfu / g
<b>POLLUTING AGENTS AND HEAVY METALS CONTROL</b>	According to Regulation 1881/2006: Aflatoxins B1 _____ <2 µg / Kg Aflatoxins B1 + B2 + G1 + G2 _____ <4 µg / Kg Lead _____ <0.2 mg / Kg Tin _____ <200 mg / Kg Regulation (EU) 2018/73 (Hg): Mercury _____ <1 mg / Kg Recommendation (EU) 2014/193 (Cd): Cadmium _____ <0.2 mg / Kg Recommendation (EU) 2015/1381 (As): Arsenic _____ <0.2 mg / Kg South American Recommendation (Cu): Copper _____ <0.1 mg / Kg
<b>DESTINATION</b>	Product intended for general population, excepting children below 3 years old and people who are intolerant or allergic to any of the declared ingredients.

<b>DESING CHART</b>				
<b>CONSERVATION CONDITIONS</b>	Conservation system: In vacuum It should be stored at room temperature about 20°C ± 5°C, free from moisture and sudden changes in temperature, avoiding direct exposure to sunlight and the accumulation of debris and dust on them and the condensation of water on them.			
<b>BATCHING</b>	Five digit numerical code: L-AASSD, coinciding with the date of packaging, where AA are the last two digits of the year, SS is the number of the week of the current year and D is the day of the week,. Ink print on the lower cover.			
<b>CURRENT LEGAL REGULATIONS</b>	RD 1601/2010 RD 348/2011 RD 1810/1991 RD 679/2016 RD 1055/2003	UE 1881/2006 UE 2073/2005 UE 543/2011 RD 26/01/1989 UE 2018/73	UE 231/2011 UE 1334/2008 RD1801/2008 RD 126/1989 UE 2014/193	UE 1924/2006 UE 1169/2011 UE 178/2002 UE 10/2011 UE 2015/1381
<b>LABELING</b>	In a label the following information will be indicated, mandatory required by Regulation (EU) 1169/2011 and Royal Decree 1801/2008: - Denomination of sale. - List of ingredients (allergens highlighted in BOLD). - Net weight. - Expiration date / preferred consumption. - Lot. - Conditions of conservation. - Identification of the industry. - Identification marking. - Nutritional information.			



## **ANNEX I: ALLERGEN STATEMENT**

**PRODUCT:** BBQ SALTED ROASTED CORN

**BRAND:** SALYSOL

ALLERGEN	INTENTIONALLY ADDED		
	YES/ NO	SPECIFIC FULL NAME	NATURE / FUNCTION
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: (a) wheat based glucose syrups including dextrose ( 1 ); (b) wheat based maltodextrins ( 1 ); (c) glucose syrups based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;	NO		
Crustaceans and products thereof;	NO		
Eggs and products thereof;	NO		
Fish and products thereof, except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations; (b) fish gelatine or Isinglass used as fining agent in beer and wine;	NO		
Peanuts and products thereof;	NO		
Soybeans and products thereof, except: (a) fully refined soybean oil and fat ( 1 ); (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources; (d) plant stanol ester produced from vegetable oil sterols from soybean sources;	NO		
Milk and products thereof (including lactose), except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; (b) lactitol;	NO		
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;	NO		
Celery and products thereof;	NO		
Mustard and products thereof;	NO		
Sesame seeds and products thereof;	NO		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;	NO		
Lupin and products thereof;	NO		
Molluscs and products thereof.	NO		
May contain traces of the following ingredients due to the		PEANUTS, OTHER NUTS, GLUTEN, SOYBEANS, MILK & SESAME.	

NOTE: This information is based on the present state of our knowledge, the knowledge of our production system and information from our suppliers, and refers to the presence or absence of power allergen as an ingredient in that product. However, we can not



rule out the presence of traces of some source of allergen arising due to cross-contamination during production.

### **OTHER STATEMENTS:**

- Production processes incorporate systems to hold traces of metals to prevent metal chips in the product.
- This product is free ingredients of genetically modified origin (GMO). This information is based on documentation supplied by our suppliers and knowledge of our production process.



Nº Exp.: IH-626/1.6/SE/27

*v.105.May.2022.*