

## PRODUCT DESCRIPTION

Fried wheat flour dough, filled with chocolate and frozen.

## PRODUCT INGREDIENTS

**Wheat flour**, water and salt.

Frying oil: sunflower oil.

Chocolate cream: sugar, vegetable fat (palm, sunflower), in variable proportions, defatted cocoa powder (8.5%), modified starch, starch, emulsifier: **soy lecithin**, paste hazelnut and vanillin aroma.

## TREATMENT AND PROCESSING

The product is fried at temperatures between 180°C-215°C, bathed and deep-frozen at -25°C.

## ELABORATION PROCESS

Mixing, kneading, forming, frying, coating, freezing, packaging, labelling and storage in chamber ( $\leq -18^{\circ}\text{C}$ ).

## PRESENTATION AND PACKAGING CONDITIONS

PET tray.

Black Biaxially Oriented Polypropylene (BOPP) film.

Adhesive label

*The materials used for the packaging of the product comply with Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food and Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food.*

## WAREHOUSING AND DISTRIBUTION

Store below  $-18^{\circ}\text{C}$ .

Distribution in vehicles with freezing ( $\leq -18^{\circ}\text{C}$ ).

## STORAGE METHOD










Store in the freezer ( $\leq -18^{\circ}\text{C}$ ).

Do not refreeze once thawed.

## USEFUL LIFE

In storage conditions, consume preferably within 12 months.

## INSTRUCTIONS FOR USE

Equipment		Preheating	Temperature	Time
Oven			200° C	4-5 minutes
Toaster				3-4 minutes
Grill				4-5 minutes
Air fryer				4-5 minutes
Microwave		Not suitable for Microwave		

Once heated, let the product rest for two minutes to be in optimal conditions.

## TARGET POPULATION

Intended for the entire population except those allergic and intolerant to gluten, soy, milk and nuts (hazelnuts and almonds).

See the table of ALLERGENS (see last point of the Technical Data Sheet).

## MICROBIOLOGICAL CHARACTERISTICS

The product complies with the requirements for its category in Regulation (EC) No. 2073/2005 on microbiological criteria for foodstuffs and subsequent amendments.


Listeria monocytogenes	<100 cfu/gr.
Salmonella	Not detected/25 gr.
Enterobacteriaceae	< 10 cfu/gr.

## CHEMICAL CHARACTERISTICS

The product complies with the stipulations for its category in:

- Regulation (EC) No. 2023/915 fixing maximum levels for certain contaminants in foodstuffs and subsequent amendments.
- Commission Regulation (EU) 2017/2158 laying down mitigation measures and reference levels to reduce the presence of acrylamide in food and subsequent amendments.

## TECHNICAL AND ORGANOLEPTIC CHARACTERISTICS

Colour	Brown yellow
Taste	Product Characteristic
Smell	Product Characteristic
Texture	Crunchy
Appearance/Shapes	

## NUTRITIONAL CHARACTERISTICS OF THE PRODUCT (in 100 grs.)

Energy	435 Kcal/ 1820 KJ
Fats	25,10 grs.
of which saturated	5,20 grs.
Carbohydrates	46,30 grs.
of which sugars	23,02 grs.
Proteins	4,30 grs.
Salt	0,42 grs.
Fibre	3,40 grs.

## GENETICALLY MODIFIED ORGANISMS (GMOS)

The raw materials used in the manufacture of the product do not contain genetically modified organisms based on the information given by the suppliers.

## ALLERGENS

ALLERGEN DESCRIPTION: CHURRO DOUGH	As an ingredient <sup>1</sup>	Possible cross-contamination <sup>2</sup>
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybrid varieties) and derived products.	✓	✗
Crustaceans and crustacean-based products	✗	✗
Fish and fish-based products	✗	✗
Eggs and egg products	✗	✗
Peanuts and peanut-based products	✗	✗
Soybeans and soybean products	✓	✗
Milk and milk products (including lactose)	✗	✓
Nuts (i.e. almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamias or walnuts) and derived products	✗	✓
Celery and celery products	✗	✗
Mustard and mustard products	✗	✗
Sesame seeds and sesame seed products	✗	✗
Sulphur dioxide and sulphites at concentrations above 10mg/kg or 10mg/litre expressed as SO <sub>2</sub>	✗	✗
Lupins and lupin-based products	✗	✗
Molluscs and mollusc-based products	✗	✗

✓ Presence - ✗ Absence

<sup>1</sup> Allergen present in the final product as a result of incorporation as an ingredient used in the manufacture of the product

<sup>2</sup> Cross-contamination with allergenic ingredients in your manufacturing, distribution and storage processes

## LOGISTICS SHEET

Description

Straight frozen fried churro filled with chocolate



Weight	≈ 20 grs.
Size	≈ 5 cms.

Packaging	Black tray
Units	10
Weight	≈ 200 grs.
Size	188x145x55 mm



Packaging	Box
Units	16 tray.
Net weight	≈ 3,20 Kgs.
Gross weight	≈ 3,45 Kgs.
Box dimensions	40x30x21 cms



Boxes	72
Net weight	≈ 230 kgs.
Gross weight	≈ 274 kgs.
Pallet dimensions	120x80x204 cms.