

PRODUCT DESCRIPTION

Frozen fried wheat flour dough.

PRODUCT INGREDIENTS

Wheat flour, water and salt.

Frying oil: sunflower oil.

TREATMENT AND PROCESSING

Fried product at temperatures between 180°C-215°C and deep-frozen at -25°C.

ELABORATION PROCESS

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

PRESENTATION AND PACKAGING CONDITIONS

Cardboard box with inner bag.

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

STORAGE AND DISTRIBUTION

Storage at temperatures below -18°C .

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

PRESERVATION METHOD










Store at frozen temperatures ($\leq -18^{\circ}\text{C}$).

Do not refreeze once thawed.

USEFUL LIFE

Under storage conditions, consume preferably within 12 months

INSTRUCTIONS FOR USE

Team		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 condition.

TARGET POPULATION

Intended for the entire population except those who are allergic or intolerant to any of the ingredients in its composition and detailed in the ALLERGENS table (see last item of the Technical Data Sheet).

MICROBIOLOGICAL CHARACTERISTICS

The product complies with the provisions for its category in Regulation (EC) No. 2073/2005, relating to microbiological criteria applicable to food products and subsequent amendments.

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

CHEMICAL CHARACTERISTICS

The product complies with the stipulations for its category in:

- Regulation (EC) No. 1881/2006, which sets the maximum content of certain contaminants in food products and subsequent amendments.
- Regulation (EU) 2017/2158 of the Commission, of the Commission, by which mitigation measures and reference levels are established to reduce the presence of acrylamide in food and subsequent modifications.

TECHNICAL AND ORGANOLEPTIC CHARACTERISTICS

Colour	Brown yellow
Taste	Characteristic of the product
Smell	Characteristic of the product
Texture	Crunchy
Appearance/forms	



NUTRITIONAL CHARACTERISTICS OF THE PRODUCT (in 100 grs.)

Energy	371 Kcal/ 1550 KJ
Fats	21,3 grs.
saturated fats	2,5 grs.
Carbohydrates	37,7 grs.
sugars	1,2 grs.
Proteins	6,0 grs.
Salt	1,25 grs.
Fibre	2,4 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

DESCRIPTION ALLERGENS: CHURRO DOUGH	As an ingredient ¹	Possible cross-contamination ²
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybrid varieties) and derived products.	✓	✗
Crustaceans and crustacean products	✗	✗
Fish and fish-based products	✗	✗
Eggs and egg products	✗	✗
Peanuts and peanut-based products	✗	✗
Soy and soy-based products	✓	✗
Milk and its derivatives (including lactose)	✗	✗
Nuts (i.e. almonds, hazelnuts, walnuts, cashews, pecans, brazil nuts, pistachios, macadamias or Australian nuts) and derived products	✗	✗
Celery and derived products	✗	✗
Mustard and derived products	✓	✗
Sesame seeds and products made from sesame seeds	✗	✗
Sulphur dioxide and sulfites in concentrations greater than 10 mg/kg or 10 mg/liter expressed as SO ₂	✗	✗
Lupines and lupine-based products	✗	✗
Molluscs and mollusc-based products	✗	✗

✓ Presence ✗ Absence

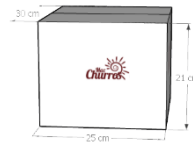
¹ Allergen present in the final product as a result of its use as an ingredient during manufacturing.

² Possible cross-contamination with allergens during manufacturing, distribution, or storage processes.

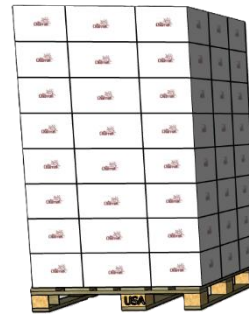
LOGISTICS SHEET



Description	Loop
Weight	≈ 12 grs.
Size	≈ 6 x 6 cms.



Packaging	Bulk
Units	≈ 250 pcs.
Net weight	3 kg.
Gross weight	3,350 kg.
Box dimensions	30x25x21 cm



Boxes	108
Net weight	≈ 324 kg.
Gross weight	≈ 387 kg.
Pallet dimensions	120x80x204 cm.