

Technical and Commercial Sheet

TCS 2673/01.02
 01-10-2024

PRODUCT

Item code 0014017
 Name ROLL WAFFER CHOCOLAT 24X200G

TECHNICAL DATA

Ingredients	WHEAT flour, sugar, fat-reduced cocoa powder (5%) coconut vegetable fat, OAT fibre, salt, emulsifier (sunflower lecithin), vanilla flavour	
	Allergens: Contains cereals containing gluten and products thereof (wheat and oat).	
Appearance	Roll shape	
Colour	According to approved standard	
Taste and smell	Chocolat taste and smell, free from foreign flavours and smell	
Weight per unit	6,0-8,5g	
Length	150,0-175,0mm	
Diameter	11,0-14,0mm	
Microbiological	Microorganism count at 30°C	≤ 1000 cfu/g
	Mold Count	≤ 10 cfu/g
	Yeast Count	≤ 10 cfu/g
	<i>Enterobacteriaceae</i> count	≤ 10 cfu/g
	<i>Escherichia coli</i> count	< 10 cfu/g
	Coagulase positive Staphylococcus count	≤ 10 cfu/g
	<i>Bacillus cereus</i> count	≤ 100 cfu/g
	<i>Salmonella</i> research	Absent in 25g
	<i>Listeria monocytogenes</i> research	Absent in 25g
	Research on sulfite-reducing Clostridia spores	Absent in 1g

NUTRITIONAL VALUE

Nutritional declaration	100g
Energy	1687kJ /399kcal
Fat	5,8g
- of which saturates	2,9g
Carbohydrate	76,7g
- of which sugars	37,8g
Fibre	5,3g

Protein	7,4g
Salt	0,735g

PACKAGING

Identification	All sales/transport packaging are identified with shelf life and batch number. Languages listed on exterior package label: PT, ES, FR,EN.
Conservação	Store in a cool, dry place and away from light.
Shelf Life	365 days
Packaging Material	The packaging material is suitable for contact with food products
Marking	With batch number and shelf life

LOGISTICS

	Case	Pallet
Quantity	24 sacos	60cxs
Length	38,9cm	120,0cm
Width	38,9cm	80,0cm
Height	21,2cm	227,0cm
Net Weight	4,800kg	288,000kg
Gross Weight	5,170kg	333,200 kg
Volume	0,032m ³	2,179m ³
Material	Cartão canelado	Madeira
Selling Unit		