

DATA SHEET	COMERCIAL DESIGNATION	LINE	
PEANUTS GREEK STYLE		SALLY MINIBAR	
CODIFICATION	EAN Code: 8423371007997 Item Code: 1632 (LS035)		
SHELF LIFE	36 months / 3 years after date of manufacture. Ink print on the lower cover.		
QUALITATIVE COMPOSITION (Alergens highlight in CAPITALS)	PEANUT , sunflower oil, salt and spices mix (salt,turmeric, oregano, fenugreek, parsley, corn flour, sunflower vegetable oil, cloves, cayenne and cumin).		
QUANTITATIVE COMPOSITION	PEANUT 92,84%, sunflower oil 4	1,44%, salt 2,24% and spices mix 1%.	

LOGISTIC CHART			
U.S.C.	Height (in mm): 65		
CHARACTERISTICS (Unit	Diameter (in mm): 55		
Sale for the consumer)	Net weight (in g): 60		
•	Gross weight (in g): 90		
	Preservation: Vaccum		
	Material: Tin		
	Inside covering of the body, underside and upper lip: Expoxifenolic		
	sanitary gold		
BOX CHARACTERISTICS	Box of (in U,S,C,): 96 tins		
	Length (in mm): 335		
	Wide (in mm): 225		
	Height (in mm): 270		
	Gross weight (in kg): 8,89		
	Material of the box: Cardboard		
LOGISTIC	EUROPEAN PALLET	AMERICAN PALLET	
CHARACTERISTICS	Units/Box: 96 Units/Box: 96		
	Boxes/Pallet: 66	Boxes/Pallet: 78	
	Pallets/20': 11	Pallets/20': 10	
	Pallets/40': 25	Pallets/40': 21	
	Pallets/Truck: 33 Pallets/Truck: -		

PROPERTIES			
	Energy (KJ/Kcal)	2526/610	
NUTRITIONAL COMPOSITION	Fats (g)	48,7	
	Of which satured (g)	11,9	
	Carbohydrates (g)	14,3	
	Of which sugars (g)	4,4	
	Protein (g)	24,6	
	Salt (g)	0,54	
ORGANOLEPTIC	Colour, smell, flavour: typical.		
CHARASTERISTICS	Texture: firm.		
CHEMICAL	$a_w < 0.92 \rightarrow$ Food product that not susceptible to develop the Listeria		
CHARASTERISTICS	monocytogenes according to EU 2073/2005		
MICROBIOLOGICAL	According to the EU Standard 2073/05 about the microbiological criteria of		
CRITERIA	food product: Listeria <i>monocytogenes</i> < 100 cfu/g		



CONTROLS	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.		
MICROBIOLOGICAL	According to Regulation 2073/05 regarding the microbiological criteria		
CHARASTERISTICS	applicable to food products: Research Listeria M. <100 cfu / g		
POLLUTING AGENTS AND HEAVY METALS CONTROL	According to Regulation 2023/915: Aflatoxins B1 <2 μg / Kg Aflatoxins B1 + B2 + G1 + G2 <4 μg / Kg Cadmium <0.2 mg / Kg Tin <200 mg / Kg Regulation (EU) 2018/73 (Hg): Mercury <1 mg / Kg South American Recommendation (Cu): Copper <0.1 mg / Kg		
DESTINATION	Product intended for general population, excepting children below 3 years old and people who are intolerant or allergic to any of the declared ingredients.		

	DESING CHART			
CONSERVATION	Conservation system: In vacuum			
CONDITIONS	It should be stored at room temperature about 20°C ± 5°C, free from			
	moisture and sudden changes in temperature, avoiding direct exposure to			
	_	accumulation of	debris and dust o	on them and the
	condensation of w			
BATCHING	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.			115 100 1/2006
CURRENT LEGAL	RD 1601/2010	UE 2023/915	UE 231/2011	UE 1924/2006
REGULATIONS	RD 348/2011	UE 2073/2005	UE 1334/2008	UE 1169/2011
	RD 1810/1991	UE 543/2011	RD1801/2008	UE 178/2002
	RD 679/2016	RD 26/01/1989	RD 126/1989	UE 10/2011
LARFITMO	RD 1055/2003 UE 2018/73 UE 2014/193 UE 2015/1381			
LABELING	In a label the following information will be indicated, mandatory required			
	by Regulation (EU) 1169/2011 and Royal Decree 1801/2008: - Denomination of sale.			
	- Denomination of sale. - List of ingredients (allergens highlighted in BOLD).			
	- List of ingredients (allergens nighlighted 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: SALTED PEANUTS

BRAND: SALYSOL

	INTENTIONALLY ADDED			
ALLERGEN	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);	NO			
(b) wheat based maltodextrins (1); (c) glucose syrups based on barley;				
(d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;				
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;	YES	PEANUTS	INGREDIENT	
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; Milk and products thereof (including lactose), except:	NO NO			
(a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;(b) lactitol;				
Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), 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 2 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		OTHER NUTS, GLUTEN, SO	YBEANS & MILK.	

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.

v.201.Jan.2024.