

DATA SHEET	COMERCIAL	LINE	
	DESIGNATION		
PEANUTS INDISH MASALA		SALLY MINIBAR	
CODIFICATION	EAN Code: 8423371008000 Item Code: 1633 (LS036)		
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 (paprika, cayenne, coriander, cumin, garlic, cinnamon, cloves, sunflower vegetable oil and allura red dyes E-129 and tartrazine E-102).		
QUANTITATIVE COMPOSITION	PEANUT 92,67%, sunflower oil 4	1,27%, salt 2,07% 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: - Pallets/Truck: -		

PROPERTIES			
	Energy (KJ/Kcal)	2554/617	
	Fats (g)	50	
	Of which satured (g)	11,7	
NUTRITIONAL	Carbohydrates (g)	13,7	
COMPOSITION	Of which sugars (g)	4,4	
COMPOSITION	Protein (g)	23,8	
	Salt (g)	0,64	
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 CHARASTERISTICS	According to Regulation 2073/05 regarding the microbiological criteria applicable to food products:
POLLUTING AGENTS AND HEAVY METALS CONTROL	Research Listeria M. <100 cfu / g 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			
	sunlight and the accumulation of debris and dust on them and the			
	condensation of water on them.			
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.			
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
	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.			
	- 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: SALTED PEANUTS

BRAND: SALYSOL

	INTENTIONALLY ADDED		
ALLERGEN	YES/	SPECIFIC FULL NAME	NATURE / FUNCTION
	NO	0. 202. 20 . 022	
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt,	NO		
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;			
Crustaceans and products thereof;	NO		
Eggs and products thereof;	NO		
Fish and products thereof, except:	NO		
(a) fish gelatine used as carrier for vitamin or carotenoid			
preparations;			
(b) fish gelatine or Isinglass used as fining agent in beer and wine;	VEC	DEANUTC	INCOEDIENT
Peanuts and products thereof; Soybeans and products thereof, except:	YES	PEANUTS	INGREDIENT
(a) fully refined soybean oil and fat (1);	NO		
(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		
(a) whey used for making alcoholic distillates including ethyl alcohol			
of agricultural origin;			
(b) lactitol; Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus</i>	NO		
avellana), walnuts (Juglans regia), cashews	NO		
(Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.)			
K. Koch), Brazil nuts (Bertholletia excelsa),			
pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts			
(Macadamia ternifolia), and products thereof, except for nuts used			
for making alcoholic distillates including ethyl alcohol of agricultural origin;			
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	NO		
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; Lupin and products thereof;	NO		
Lupin and products thereof; Molluscs and products thereof.	NO NO		
May contain traces of the following ingredients	INU	OTHER NUTS, GLUTEN, SO	VREANC & MILK
may contain traces of the following ingredients		OTHER NOTS, GLUTEN, SU	I DEANS & MILLY.

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.