

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 74590

Commercial denomination: TORTILLA CAMPERA

Legal denomination: Deep frozen producto

Box EAN code: 8424465745900

Pack EAN code:

Unit EAN code:

PRODUCT INFORMATION

› SHELF LIFE

Primary shelf life: 730 days

Secondary shelf life: 2 days in refrigerationón

**The shelf life of the product may vary depending on the storage, preparation and exposure conditions of the finished product.*

› STORAGE AND PREPARATION ADVICE

Storage: Keep at a temperature of -18,0 °C. Once thawed do not refreeze.

Preparation: Thaw at: 24 hours in refrigerationón

Ferment: -

Bake at: 180 °C

Recommended preparation advice: Do not refreeze once thawed. Keep at -18°C FROZEN: Oven 45 min / 180°C or Microwave 17 min./800W or Frying pan 34 minutes slow fire. DEFROST: Oven 20 minutes / 180°C or Microwave 8 minutes / 800W or Frying pan 15 minutes slow fire.

**The cooking and defrosting times are approximate depending on the conditions and temperature of the commercial premises.*

› LIST OF INGREDIENTS

Ingredients: Fried potato (61%) (potato, sunflower oil), pasteurized liquid EGG (26%) (EGG, salt), onion (6%) (onion, olive oil, salt), sunflower oil, onion, yeast extract, sugar, garlic.

May contain traces of:-

› SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

	Presence as ingredient	Presence as trace
Cereals containing gluten	-	-
(included their hybridised strains and products thereof)		
Wheat	-	-
Rye	-	-
Barley	-	-
Oats	-	-
Spelt	-	-
Kamut	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	X	-
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	-	-
Milk and products thereof (including lactose)	-	-
Nuts and products thereof	-	-
Almonds	-	-
Hazelnuts	-	-
Walnuts	-	-

	Presence as ingredient	Presence as trace
Cashews	-	-
Brazil nuts	-	-
Pistachio nuts	-	-
Pecan nuts	-	-
Macadamia or Queensland nuts	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	-
Sulphur dioxide and sulphites at concentrations >10mg/kg or 10mg/litre in terms of the total SO ₂	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

► NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
Energy	836 kJ	-
	201 kcal	-
Fat	14 g	-
of which:		
- saturates	2,4 g	-
- mono-unsaturates	4,9 g	-
- polyunsaturates	6,2 g	-
- trans	-	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	15 g	-
of which:		
- sugars	1,4 g	-
Fibre	-	-
Protein	5,0 g	-
Salt	0,90 g	0,00 g
Sodium	340 mg	-
Cholesterol	92 mg	-

*The reported nutritional values of the ready-to-eat product has been reported according to the preparation instructions suggested in the recommended preparation advice section.

► WEIGHTS, MEASURES AND DEVIATIONS

Packaged product	Minimum	Average	Maximum
Weight (g)	1175	1200	1225
- Dough (g)		1200	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
Length / Diameter (mm)	220	230	240
Width (mm)	-	-	-
Height (mm)	32	35	38

Approximate weight baked product 1200 g

Pack weight -

*The weight of the baked product may vary depending on the baking conditions of the finished product.

► ORGANOLEPTIC CHARACTERISTICS OF READY-TO-EAT PRODUCT

Colour: Yellow with golden toast areas.

Smell: To a mixture of potato, egg and omelette.

Flavour: Characteristic of the product.

Appearance: Omelette and golden fries.

*The organoleptic characteristics of the product may vary depending on the storage, preparation and exhibition conditions of the finished product.

➤ MICROBIOLOGICAL SPECIFICATIONS ON PACKAGED PRODUCT

	n	c	m (ufc/g)	M
Aerobic mesophilic bacteria	1	-	10e4 ufc/g	-
Anaerobic bacteria	-	-	-	-
Enterobacteriaceae	-	-	-	-
Total Coliform bacteria	1	-	10 ufc/g	-
<i>Escherichia coli</i>	1	-	10	-
<i>Coagulase-positive staphylococci</i>	1	-	10 ufc/g	-
<i>Bacillus cereus</i> presuntive	-	-	-	-
<i>Clostridium perfringens</i>	1	-	10e3 ufc/g	-
<i>Clostridium perfringens</i>	-	-	-	-
Moulds	-	-	-	-
Yeasts	-	-	-	-
<i>Salmonella spp</i>	1	-	*	-
<i>Listeria monocytogenes</i>	5	-	*	-

*Not detected

n → number of units in the sample.

c → number of units in the sample, whose bacteria number could be between m and M. The sample will continue to be considered acceptable if the other units have a number of bacteria less than or equal to m.

m → threshold value of the number of bacteria. The result will be considered satisfactory if all the units that make up the sample have a number of bacteria equal to or less than m.

M → limit value of the number of bacteria. The result will be considered unsatisfactory if one or more units that make up the sample have a number of bacteria equal to or greater than M.

PACKAGING AND PALLETIZING INFORMATION

➤ PACKAGINGS



	Carton	Label	Seal	Bag
Approximate weight (g)	227,00	-	2,00	5,00
Internal measures (mm)	290x256x198	-	-	-
External measures (mm)	300x260x210	-	320x50x0	258x235x0
Material	KB CS	-	PP	-
Thickness (mm)	-	-	0,05	0,03
Colour (mm)	Brown	-	Transparent	Transparent
Recyclable*	+	-	+	+

➤ OTHER PACKAGINGS

	-	-	-	-	-	-	-
Approximate weight (g)	-	-	-	-	-	-	-
Internal measures (mm)	-	-	-	-	-	-	-
External measures (mm)	-	-	-	-	-	-	-
Material	-	-	-	-	-	-	-
Thickness (mm)	-	-	-	-	-	-	-
Colour	-	-	-	-	-	-	-
Recyclable*	-	-	-	-	-	-	-

*+=Yes / -=No

> PALLETIZING

Bag						
	Units		Net weight (kg)		Gross weight (kg)	
	5		6		6.3	
Pallet						
	Boxes/layer	Layers	Total boxes	Weight (kg)	Height (m)	Pallet type
	12	9	108	705	2.04	Paleta Europeu 80x120 1ªQUALI.

PICTURE OF READY-TO-EAT PRODUCT



CERTIFICATIONS AND CLAIMS OR STAMPS OF COMMUNICATION

> CERTIFICATIONS:	> CLAIMS OR STAMPS OF COMMUNICATION:
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APPLICABLE REGULATIONS

- Regulation (EC) 852/2004, and subsequent modifications, regarding the hygiene of food products.
- Regulation (EC) 2073/2005, and subsequent modifications, regarding specific microbiological criteria applicable to food products.
- Regulation (EC) 396/2005, and subsequent modifications, regarding the maximum limits of pesticide residues in food and feed of plant and animal origin.
- Regulation (EU) 915/2023, and subsequent modifications, by which the maximum content of contaminating specifications in food products is set.
- Regulation (EU) 1169/2011, subsequent modifications, on food information provided to the consumer.
- Regulation (EC) 1333/2008, and subsequent modifications, on food additives.
- GMO (Genetically Modified Organism) and Ionizing Radiations: The raw materials used in the production of this product have not been treated with ionizing radiation and do not contain or come from Genetically Modified Organisms (GMO) and therefore do not have special labeling. Applicable legislation:
 - Regulation (EC) 1829/2003, subsequent modifications, on genetically modified food and feed.
 - Regulation (EC) 1830/2003, subsequent modifications, regarding the traceability and labeling of genetically modified organisms.