

**CAPITOLATO TECNICO ARTICOLO****M004****1. PRODUCT**

1a) COMMERCIAL NAME	PAN AJO
1b) LEGAL NAME	GARLIC AND PARSLEY TOASTED BREAD
1c) NET WEIGHT	150g

**2. SUPPLIER**

2a) NAME OF THE COMPANY	COMEX BAKERY S.L.U.
2b) COMPANY ADDRESS	POL. IND. EL PLA II, CALLE 6 Nº1 46270 VVA. DE CASTELLÓN (VANLENCIA)
2c) PRODUCTION PLANT ADDRESS	POL. IND. EL PLA II, CALLE 6 Nº1 46270 VVA. DE CASTELLÓN (VANLENCIA)

**3. SENSORY CHARACTERISTICS**

3a) LOOK	Characteristic golden colour
3b) CONSISTENCY	Characteristic consistency of toast bread (crunchy)
3c) TASTE	Characteristic garlic flavour

**4. TARGET CONSUMER'S GROUP**

	YES	NO
4a) Is the product intended for all age and gender consumers, without any particular problems, with the exception of particular pathologies?	<b>X</b>	
If not, the product to whom it is intended ...		

**5. PHYSICAL AND CHEMICAL REQUIREMENTS**

PARAMETER	UNIT OF MEASURE	MIN. VALUE	MAX. VALUE
5a) HUMIDITY	%	-	5
5b) MELAMINE	ppm	≤ 2.5	≤ 2.5
5c) CADMIUM	ppm	≤ 0.2	≤ 0.2
5d) LEAD	ppm	≤ 0.2	≤ 0.2
5e) ACRYLAMIDE	ppb	≤ 350	≤ 350

**6. MICROBIOLOGICAL REQUIREMENTS**

PARAMETER	UNIT OF MEASURE	MIN. VALUE	MAX. VALUE
6a) ENTEROBACTERIAE	CFU/g	0	<1000
6b) SALMONELLA	CFU/g	NOT DETECTED/25g	NOT DETECTED/25g

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6c) STAPHYLOCOCCUS AUREUS(COAGULASE+)	CFU/g	≤ 10	≤ 10
6d) MOLDS AND YEASTS	CFU/g	≤ 500	- ≤ 500
6e) E. COLI	CFU/g	≤ 10	≤ 10
6f) LISTERIA MONOCYTOGENES	CFU/g	NOT DETECTED/25g	NOT DETECTED/25g

**7. INGREDIENTS LIST** (according to Reg.EU 1169/2011)

INGREDIENT (descending order)	QUANTITY (%)	ORIGIN ( <i>nation</i> )	CERTIFICATION PGI / PDO / ORGANIC / ecc
WHEAT FLOUR	63	SPAIN, BULGARIA, UK, FRANCE, GERMANY, UKRANIE, ROMANIA, HUNGARY, POLAND, RUSIA	
SEASONING (HIGH OLEIC SUNFLOWER OIL, GARLIC, SALT)	23	ROMANIA, UKRAINE, SPAIN	
HIGH OLEIC SUNFLOWER OIL	7,3	ROMANIA, UKRAINE,	
YEAST	2,1	SPAIN, FRANCE	
SALT	1,4	SPAIN	
PARSLEY	0,5	HUNGARY	
FLOUR TREATMENT AGENT (ASCORBIC ACID)	0,25	CHINA	Acts as a technological aid, its labeling is not required
SUGAR	0,06	SPAIN	
7a) CHARACTERISTICS OF FINISHED PRODUCT (PGI, PDO, Organic, Halal, Gluten Free, ecc.)		Vegan	

**INFORMATION ABOUT ALLERGIC INGREDIENTS**

ALLERGEN (Annex II, Reg. EU 1169/2011 and Dir. 2007/68/EC)	YES	NO	PRESENCE IN PLANT
Cereals containing gluten and products thereof.	X		
Crustaceans and products thereof.		X	
Eggs and products thereof.		X	
Fish and products thereof.		X	
Peanuts and products thereof.		X	
Soybeans and products thereof.		X	
Milk and products thereof (including lactose).		X	
Nuts (...) and product thereof.		X	
Celery and products thereof.		X	
Mustard and products thereof.		X	
Sesame seeds and products thereof.		X	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg.		X	
Lupin and products thereof.		X	

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X

**8. GMO and IONIZING RADIATIONS**

YES

NO

9a) Do the product and/or its ingredients contain, may contain and/or originate from Genetically Modified Organisms?

X

9b) Do the product and/or its ingredients originate and/or may originate from ionizing radiations?

X

**9. NUTRITION DECLARATION (according to Reg. UE 1169/2011)**

ENERGY	528 kcal / 2203 kJ
TOTAL FAT	30,4
of which saturates	2,5
of which monounsaturates	22,6
of which poliunsaturates	5,3
CARBOHYDRATE	52,9
of which sugars	1,8
of which polyols	-
of which starch	-
FIBRE	3,4
PROTEIN	8,9
SALT	1,8
VITAMINS AND MINERALS	-

**10. STORAGE REQUIREMENTS**

11a) TRANSPORT MODALITY	under ambient temperature conditions (between 15°C and 28°C) and relative humidity conditions not higher than 80%
11b) STORAGE MODALITY	Store in cool, dry place. Do not expose to sunlight. Once opened and in order to better appreciate its qualities we recommend it be consumed within 5 days.
11c) TOTAL SHELF-LIFE	P + twelve months from date of manufacture
11d) DATE OF MINIMUM DURABILITY (residual period of saleability at time of delivery)	335 days
11e) HOW IS THE EXPIRATION DATE INDICATED	Best before: day month year Best before: dd-mm-yy (Example: 01 01 2010)

**11. TRACEABILITY**

12a) LOT DESCRIPTION	L + year + Julian day + production line (space) time of packing two zeros L yyddd L hhmm00 (Example:
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	L19001 W 00:00:01)
12b) LOT POSITION AND PRINT	Each batch is printed on the pack by inkjet without any possibility of subsequent handling

12. CONTAMINANTS		
	YES	NO
13a) The product does not contain unacceptable quantities of residues in accordance with the provisions of Reg. 315/1993/EC and subsequent amendments.	<b>x</b>	
13b) the product comply with maximum quantities for contaminants defined by Reg. 1881/2006/EC and subsequent amendments.	<b>x</b>	

13. PRIMARY PACKAGING CHARACTERISTICS	
14a) N° PIECES PER CARTON	12
14b) PACKAGE DIMENSIONS (LXHXW)	20cm(L)X22,5cm(H)x8cm(W)
14c) PRIMARY PACKAGING MATERIAL	Complex of a polyester sheet of 12 microns and a white polyethylene sheet of 70 microns (12µmPET+70PµmPE/WHITE). The zipper closure is added to the bag, which is composed of a sealing layer of low-density polyethylene (PE-LD).

14. LOGISTICS	
15a) CARTON DIMENSIONS (LXHXW)	39,5cm(L)X21cm(H)x28,5cm
15b) N° CARTONS / LAYER	8
15c) N° LAYERS / PALLET	11
15d) TOTAL CARTONS / PALLET	88
15e) CARTON GROSS WEIGHT	2,25.-kgr
15f) INTRASTAT CODE	1905 40 90

NAME AND SURNAME: MIGUEL COLOMER	ROLE DIRECTOR
SIGNATURE	DATE 11/01/2021
COMPANY STAMP	 <b>COMEX BAKERY, S.L.U.</b> C.I.F. B-96563315 Pol. Ind. El Pla, 2 C/6, N° 1 Tel. +34 962 558 120 46270 VILLANUEVA DE CASTELLÓN (Valencia) E-mail: comexbakery@comexbakery.com