

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

1a) COMMERCIAL NAME	PAN SAOR
1b) LEGAL NAME	TOASTED BREAD WITH ONION
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 onion 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 (nation)	CERTIFICATION PGI / PDO / ORGANIC / ecc
WHEAT FLOUR	61	SPAIN, BULGARIA, UK, FRANCE, GERMANY, UKRAINE, ROMANIA, HUNGARY, POLAND, RUSIA	
HIGH OLEIC SUNFLOWER OIL	27	ROMANIA, UKRAINE,	
DRIED FRIED ONION	4		
YEAST	2,4	SPAIN, FRANCE	
SALT	1,2	SPAIN	
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	
Molluscs and products thereof.		X	

**CAPITOLATO TECNICO ARTICOLO****M004****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?		<b>X</b>
9b) Do the product and/or its ingredients originate and/or may originate from ionizing radiations?		<b>X</b>

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

ENERGY	501 kcal / 2095 kJ
TOTAL FAT	25,4
of which saturates	2,3
of which monounsaturates	19,9
of which polyunsaturates	3,2
CARBOHYDRATE	57
of which sugars	4,1
of which polyols	-
of which starch	-
FIBRE	3,5
PROTEIN	9,2
SALT	1,5
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: L19001 W 00:00:01)
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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+70µmPE/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

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