


GB FOODS	TECHNICAL CENTER	
	GB JARDINERA 24 ES	
Doc name: 500047 JARDINERA STD	FP Code : 500047	Formula Code: 515459
Date : 16.12.2013	Edition:	Approved by:

FINISHED PRODUCT

TECHNICAL SHEET

	TECHNICAL CENTER	
	GB JARDINERA 24 ES	
Doc name: 500047 JARDINERA STD	FP Code : 500047	Formula Code: 515459
Date : 16.12.2013	Edition:	Approved by:

1. PRODUCT INFORMATION

1.a. **Product name:** SOPA JARDINERA

1.b. **Destination market:**

1.c. **Brand:** GALLINA BLANCA

1.d. **Legal Address:** GALLINA BLANCA, S.A.U Plaza Europa, 42-08902 L'Hospitalet del Llobregat

1.e. **Net Quantity:** 71 g - Servings: 4

1.f. **Weight control symbol** : SI

1.g. **Conservation:** Conservar en lugar fresco y seco

1.h. **Technology:** Deshidratada

1.i. **How to use:**

Disolver el contenido del sobre en 1 litro de agua caliente (sin que llegue a hervir) y llevar a ebullición removiendo al mismo tiempo.

Dejar cocer a fuego lento durante 10 minutos removiendo de vez en cuando.

1.j. **BBF expression:**

1.k. **Legal name:** Sopa Jardinera deshidratada

1.l. **Ingredient Statement:**

Pasta alimenticia (conchitas) 49% : sémola de trigo duro, harina de trigo, sal de cocina, patata 7,1%, cebolla 5,7%, almidón de trigo, potenciador del sabor (glutamato monosódico), zanahoria 3,2%, almidón de maíz, aromas (contienen apio), aroma de humo, col 1%, aceite de oliva 0,9%, tomate 0,8%, puerro 0,3%, chirivía 0,2%, extracto de levadura, especias, ajo.

May contain traces of leche, huevo, soja, pescado y crustáceos


1.m. **Sanitary Mark:**

1.n. **Custom claims:**

Con menos sal

Esta sopa contiene un 25% menos de sal que la media de las sopas de sobre del mercado.

Sin conservantes

	TECHNICAL CENTER		
	GB JARDINERA 24 ES		
Doc name: 500047 JARDINERA STD	FP Code : 500047	Formula Code: 515459	
Date : 16.12.2013	Edition:	Approved by:	


2. NUTRITIONAL INFORMATION

2.a. Nutritional table:

INFORMACIÓN NUTRICIONAL			
valores medios	por 100 g	por ración **	IR %
Valor Energético	1309kJ/ 310 kcal	225kJ /53kcal	3%
Grasas	1,5g	<0,5g	<1%
de las cuales: saturadas	0,2g	<0,1g	<1%
Hidratos de Carbono	59g	10g	4%
de las cuales: azúcares	14g	2,5g	3%
fibra alimentaria	10g	1,8g	
Proteínas	10g	1,8g	4%
Sal	9,8g	1,7g	28%

*% de la Ingesta de referencia de un adulto medio (8400 kJ/2000 kcal)

** 1 ración = 250 ml de alimento preparado de acuerdo al modo de empleo
1 sobre = 4 raciones

	TECHNICAL CENTER		
	GB JARDINERA 24 ES		
Doc name: 500047 JARDINERA STD	FP Code : 500047	Formula Code: 515459	
Date : 16.12.2013	Edition:	Approved by:	

3. ALLERGEN DECLARATION

<i>Allergens included in Regulation 1169/2011</i>	Allergens in final product			Ingredient containing the allergen
	NO	YES	MAY CONTAIN (*)	
Cereals containing gluten (A) and products thereof		X		Harina de trigo, almidón de trigo, pasta
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 (B) and products thereof	x			
Celery and products thereof		X		Aromas
Mustard and products thereof	x			
Sesame seeds and products thereof	x			
Sulphur dioxide and sulphites (C)	x			
Lupin and products thereof	x			
Mollusc and products thereof	x			

(*): Allergens may be presents in the product unintentionally due to cross-contaminations

(A): i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains

(B): i.e. almond (*Amigdalus communis L.*), hazelnut (*Corylus avellana*), walnut (*Juglans regia*), cashew (*Anacardium occidentale*), pecan nut [*Carya illinoiesis (Wangenh)K.Koch*], Brazil nut (*Bertholletia excelsa*), pistachio nut (*Pistacia vera*), macadamia nut and Queensland nut (*Macadamia ternifolia*)

(C): In case of (YES) the concentration expressed as mg/kg o mg/l SO2 will be mentioned.

Specific part regarding suitability for celiac disease:

Cereals containing gluten (A) and products thereof

Presence on factory		Presence on line		Suitability for celiac disease	
YES	NO	YES	NO	YES	NO
X		X			X

GB FOODS	TECHNICAL CENTER	
	GB JARDINERA 24 ES	
Doc name: 500047 JARDINERA STD	FP Code : 500047	Formula Code: 515459
Date : 16.12.2013	Edition:	Approved by:

MANUFACTURING INFORMATION:

- 3.a. **Factory:**
- 3.b. **Destination market:**
- 3.c. **Manufacturing date format:**
- 3.d. **Lot format:** MM/YYYY (Month with 2 numbers /Year 4 numbers)
- 3.e. **Best before date format:** YDDD (Year last number / juliano day with 3 numbers 001-365)
- 3.f. **Shelf life:** 18 months
- 3.g. **Packaging description:**

	Description	Size (mm)
Primary packaging	PAP 50 / met OPP 28	320*130

	Description	Unt / Packing	External Size (mm)
Packing	Microcanal	24	327*132*162

	Size	Packing by floor	Packing by height
Palettisation	1200*800*1611	18	9

4. PHYSICAL, CHEMICAL AND MICROBIOLOGICAL PARAMETERS

If analytical parameters are required, attach a printed copy of the Finished Product Inspection Plan as an annex. Find instructions to print it in [IT-COHO.001E](#).

Microbiological

<u>Parameter</u>	<u>Tolerance</u>
Bacillus cereus	<100ufc/g
Clostridium perfringens	< 100ufc/g
Staphylococcus aureus	< 100ufc/g
Salmonella en 25 g	ausencia

5. STATEMENT OF GMO/IRRADIATION STATUS

In accordance with GBfoods Quality Policies, no one of the ingredients used in this product or the finished product itself has been manufactured from Genetically Modified Organisms (GMOs) or suffered any kind of irradiation treatment.



TECHNICAL CENTER

GB JARDINERA 24 ES

Doc name: 500047 JARDINERA STD

FP Code : 500047

Formula Code: 515459

Date : 16.12.2013

Edition:

Approved by: