

Salud Foodgroup Europe	Product specification	
	<p align="center">55VLK30 Wheat tortilla with whole wheat 30cm 8x18 pcs</p>	<p>Page: 1 of 9 Version: 0015 Date: 02-02-2022 Written by: L.Romijn</p>

1. Product photo



2. Product description

Wheat tortilla with whole wheat from rounded piece of dough, creamy-brown color with brown bake marks on both surfaces

3. Process description

The dough is mixed, divided, rounded in pieces, proofed, hot pressed, baked, cooled down, vision controlled and packed.

4. Variety / origin

Product of EU

5. General requirements

All products must be manufactured under conditions consistent with Good Manufacturer Practices and must conform to all requirements outlined in EU legislation. Use of pesticides, herbicides and fungicides using any stage of growing/ harvesting of products will be registrated as to type. Usage will be in accordance with current regulations by the EU legislations and residues on the product will not exceed those limits established by EU legislation.

All products are no subject to ionization.

6. Organoleptic characteristics

Parameter	Value
Overall appearance	Round shape, no ragged edges, visible bake marks
Taste	Typical for these types of products. Fresh, no off taste
Smell	Typical for wheat flour tortillas. Fresh, no off smell
Consistency	Porous, visible layers, flexible
Colour	White to creamy with brown bake marks

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7. Product codes

Article code	55VLK30
GTIN code inner unit	8717154061628
GTIN code case	8717154061611
Statistic/tariff code	1905908000
Lot code	Y DDD DDD W PP TIME Meaning of the code: Y - year DDD – date of production (Julian code) DDD – date of packaging (Julian code) W – production line PP – place of production

8. Ingredients

wheat flour wholemeal 65% (WHEAT), water, vegetable oil (rapeseed), stabiliser (E422 (glycerine), E412 (guar gum)), wheat gluten (WHEAT), salt, emulsifier (E471 (mono-and diglycerides of fatty acids)), glucose (from WHEAT), acidity regulator (E296 (malic acid)), raising agent (E500ii (sodium bicarbonate)), flour treatment agent (E920 (L-cysteine))

- The source of flour treatment agent E920 is synthetic and not sourced from animal derivatives.
- The source of emulsifier E471 is from a vegetable origin (rape/palm) and not sourced from animal derivatives.

9. Nutritional values (per 100 g)

Parameter	Value per 100 g	Unit
Kjoule	1208	kJ
Kcal	288	kcal
Fat, total (of which)	7,8	gr
- Saturated fatty acids	1,2	gr
- Mono unsaturated fatty acids	4,4	gr
- Poly unsaturated fatty acids	2,2	gr
- Trans fatty acids	0,1	gr
Total carbohydrates (of which)	41,5	gr
- Sugar	1,7	gr
Fibre	8,3	gr
Protein	8,7	gr
Sodium	528	mg
Salt	1,32	gr

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10. Microbiological standards

Parameter	Value	Unit
Total plate count	:< 10.000	Cfu/g
Yeast	:< 1.000	Cfu/g
Moulds	:< 1.000	Cfu/g
Enterobacteriaceae	:< 100	Cfu/g
E. Coli	:< 10	Cfu/g
Staphylococcus Aureus	:< 10	Cfu/g
Bacillus cereus	:< 100	Cfu/g
Listeria Monocytogenes	:absent / 25 g	
Salmonella	:absent / 25 g	

11. Storage requirements

Product temperature throughout all phases of storage and shipping will be -18°C, a short increase of temperature during transport till -15°C is allowed. Temperature control during storage and transport is conform EU legislation. Store and transport products below -18°C. Keep direct packaging closed.

12. Shelf life

Do not refreeze after thawing.

Closed packaging: after production date:

-18°C: 18 months

Opened packaging: After thawing, store in a closed packaging for max. 7 days at max. 7 °C.

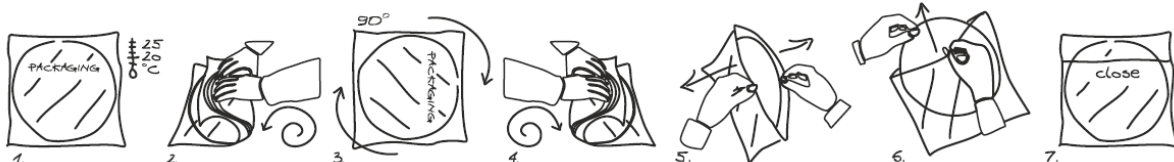
13. Foreign material standards

- Product shall be free of all foreign material
- Product will pass through a functional metal detector with a positive rejection device.

14. Preparation/thawing instructions

Thawing: Thaw and process the tortillas < 24 hours at room temperature.

After thawing: ready to consume.



In order to facilitate separation of tortillas from each other, bend closed package up and down.

Micro wave:

Heat the tortilla's for 10-15 seconds at 650 Watt.

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Grill/pan:

Heat the tortilla's separately for 10-15 seconds both sides.

15.Physical standards

Parameter	Value (range)	Unit
Air bubbles	3 small air bubbles on whole surface (Min 2 (one bubble max. 7,5 cm is acceptable))	
Bake marks bottom	2 (1-3 according to the photos)	
Bake marks top	2 (1-3 according to the photos)	
Defects total	max. 5	%
Diameter	30 (28 - 33)	cm
Flat edges	(depth) max. 5	mm
Foreign bodies	none	
Holes	< 3 mm detectable by vision system	mm
Piece count / bag	18	pieces
Ragged edges	(depth) max. 5	mm
Roundness	< 19	mm
Weight	1650 (1625-1675)	gram



16.Chemical standards

Parameter	Value (range)	Unit
Aw	< 0,90 (max 0.93)	
Moisture determination	29,5 (27 - 32)	%
pH	7 (6.0 - 8.0)	

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17.Characteristics

Halal
Vegetarian
Vegan
non-GMO

18.Allergy data

	Allergens (by legislation)	Present / Absent
1.1	wheat	+
1.2	rye	-
1.3	barley	-
1.4	oats	-
1.5	spelt	-
1.6	kamut	-
1	<i>Gluten</i>	
2.0	crustaceans	-
3.0	egg	-
4.0	fish	-
5.0	peanuts	-
6.0	soy	-
7.0	milk	-
8.1	almonds	-
8.2	hazelnuts	-
8.3	walnuts	-
8.4	cashews	-
8.5	pecan nuts	-
8.6	Brazil nuts	-
8.7	pistachio nuts	-
8.8	macadamia nuts	-
8	<i>Nuts</i>	
9.0	celery	-
10.0	mustard	-
11.0	sesame	-
12.0	sulphur dioxide and sulphites	-
13.0	lupin	-
14.0	molluscs	-
	Additional allergens	Present / Absent
20.0	lactose	-
21.0	cocoa	-
22.0	glutamate (E620-E625)	-
23.0	chicken meat	-
24.0	coriander	-
25.0	corn	-
26.0	legumes	-
27.0	beef	-
28.0	pork	-
29.0	carrot	-

+ Present | - Absent | +/- Traces | ? Unknown

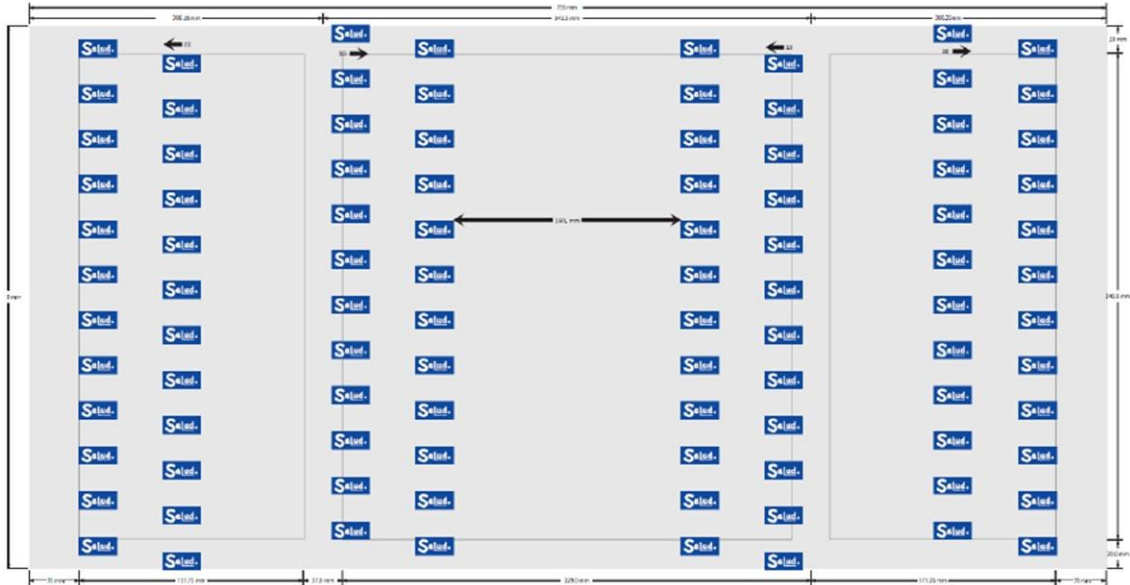
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19. Packaging information

Parameter	Value
INNER PACKAGING	
Foil thickness	12 μ / 50 μ
Material inner packaging	PET / PE
Size inner packaging LxWxH (external)	330 x 400 x 28 mm
Net weight	1650 g (18 per pack)
Gross weight	1668 g
OUTER PACKAGING	
Case material	cardboard
Material thickness	5 mm
Case size LxWxH (external)	600 x 350 x 175 mm
Inner packagings / case	8
Net weight	13,2 kg
Gross weight	14,178 kg
PALLETISATION	
Pallet type	EURO
Layers / pallet	10
Cases / pallet	40
Net weight	528 kg
Gross weight (inc. pallet)	588 kg
Dimensions (ex. pallet) LxWxH	1200 x 800 x 1750 mm
PALLETISATION (2nd option)	
Pallet type	UK
Layers / pallet	10
Cases / pallet	50
Net weight	660 kg
Gross weight (inc. pallet)	734 kg
Dimensions (ex. pallet) LxWxH	1200 x 1000 x 1750 mm

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20. Picture inner packaging



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WHEAT TORTILLA WITH WHOLE WHEAT 30 CM, 18 PCS, QUICK-FROZEN
 [GB] Ingredients: WHEAT flour wholemeal (85%), water, rapeseed oil, stabiliser: E422, E412, WHEAT GLUTEN, salt, glucose (from WHEAT), emulsifier: E471, raising agents: E500(i), acidity regulator: E296, flour treatment agent: E920. Store at -18°C. After thawing, store in a closed packaging for max. 7 days at max. 7°C. Shelf-life: See date on bag. Do not refreeze after defrosting. [NL] Ingrediënten: TARWEMEEL volkoren (85%), water, rapeseedolie, stabilisator: E422, E412, TARWEGLUTEN, zout, glucose (van TARWE), emulgator: E471, rijsmiddelen: E500(i), zuurteregelaar: E296, meelverbeteraar: E920. Bewaren bij -18°C. Na ontdooien in een gesloten zak bewaren, max. 7 dagen op max. 7°C. Ten minste houdbaar tot. Zie datum op zak. Na ontdoing niet opnieuw invriezen. [FR] Ingrédients: Farine de BLÉ complète de froment (85%), eau, huile de colza, stabilisant: E422, E412, gluten de BLÉ, sel, glucose (de BLÉ), émulsifiant: E471, poudre à lever: E500(i), correcteur d'acidité: E296, agent de traitement de la farine: E920. Conserver à -18°C. Après décongélation, conserver dans un emballage fermé pendant 7 jours max. à 7°C max. Durée de conservation: Voir la date sur le sachet. Ne pas recongeler un produit décongelé. [DE] Zutaten: WEIZENMEHL volkorn (85%), Wasser, Rapeseöl, Stabilisator: E422, E412, WEIZENGLUTEN, Salz, Glukose (aus WEIZEN), Emulgator: E471, Backtriebmittel: E500(i), Säureregulator: E296, Mehlbehandlungsmittel: E920. Bei -18°C lagern. Nach dem Auftauen in einer geschlossenen Verpackung max. 7 Tage bei max. 7°C lagern. Mindesthaltbarkeit: Siehe Datum auf dem Beutel. Nach dem Auftauen nicht wieder einfrieren. [IT] Ingredienti: Farina di FRUMENTO integrale (85%), acqua, olio vegetale: colza, stabilizzanti: E422, E412, sale (1%), agenti lievitanti: E500(i), correttori di acidità: E296, glucosio (da FRUMENTO), emulsionanti: E471, agenti di trattamento della farina: E920. Conservare a -18°C. Dopo lo scongelamento conservare nella confezione chiusa fino a un massimo di 7 giorni a una temperatura massima di 7°C. Vedere la data sul copertino. Non congelare di nuovo il prodotto. [ES] Ingredientes: Harina de TRIGO integral (85%), agua, aceite de colza, estabilizante: E422, E412, gluten de TRIGO, sal, glucosa (del TRIGO), emulgente: E471, gasificante: E500(i), corrector de acidez: E296, agente de tratamiento de la harina: E920. Almacenar a -18°C. Una vez descongelado guardar en un envase cerrado durante un máximo de 7 días a 7°C como máximo. Consumir preferentemente antes de: Ver la fecha en la bolsa. No congelar de nuevo tras la descongelación. [PT] Ingredientes: Farinha de TRIGO inteiro (85%), água, óleo de colza, estabilizante: E422, E412, glúten de TRIGO, sal, glucose (do TRIGO), emulsionante: E471, levedante: E500(i), regulador de acidez: E296, agente de tratamento da farinha: E920. Conservar a -18°C. Depois de descongelar, conservar numa embalagem fechada durante 7 dias, no máximo, a 7°C máx. Prazo de validade: Ver data no saco. Não voltar a congelar após descongelação. [FI] Ainekset: VEHNÄjauho täysyvä (85%), vesi, rypsiöljy, stabilointiaine: E422, E412, VEHNÄgluconi, suola (1%), glukosia (alkane VEHNÄ), emulgointiaine: E471, nostatusaine: E500(i), happamuudensäätaine: E296, jauhojenparanne: E920. Voimakassuolanen/trattigt saltat. Säilytys vähintään -18°C:ssä. Säilytys sulanut tuote suljetussa pakkauksessa enint. 7 päivää enint. 7°C:ssä. Säilytys: Ks. pakkauksen päivämerkki. Ei saa jäädättää uudelleen sulatukseen jätettävä. [NO] Ingredienser: HVETE/mel fulkorn (85%), vann, rapesejls, stabilisator: E422, E412, HVETEGluten, salt, glukose (fra HVETE), emulgator: E471, hevemiddel: E500(i), surhetsregulerende middel: E296, melbehandlingsmiddel: E920. Lagres ved -18°C. Lagres i lukket emballasje etter tining i maks. 7 dager ved maks. 7°C. Holdbarhet: Se datoen på posen. Må ikke fryses igjen etter optining. [SE] Ingredienser: VETEMjöl fullkorn (85%), vatten, rapesejls, stabiliseringsmedel: E422, E412, VETEGluten, salt, glukos (från VETE), emulgeringsmedel: E471, bakpulver: E500(i), surhetsregulerande medel: E296, mjölbbehandlingsmedel: E920. Förvaras i -18°C. Förvaras i försluten förpackning i högst 7 dagar i högst 7°C efter tining. Hållbarhet: Se datum på posen. Sk inte frysas om efter optining. [DK] Ingredienser: HVEDE mel fuldkorn (85%), vand, rapesejls, stabilisator: E422, E412, HVEDE gluten, salt, glukose (fra HVEDE), emulgator: E471, hevemiddel: E500(i), surhedsregulerende middel: E296, melbehandlingsmiddel: E920. Opbevares ved -18°C. Efter optining, opbevares i en lukket pakning i maks. 7 dage ved maks. 7°C. Holdbarhed: Se dato på posen. Må ikke nedfryses igen efter optining. [TR] İçindekiler: BUĞDAY unu tam tahıl (%85), su, kolza tohumu yağı, stabilizörler: E422, E412, BUĞDAY gluteni, tuz, glüköz (BUĞDAY'dan), emülgatör: E471, kabartıcı: E500(i), asitlik düzenleyici: E296, un işleme maddesi: E920. -18°C'de saklayın. Çözülükten sonra, kapalı ambalajında maks. 7 gün maks. 7°C'de saklayın. Raf ömrü: Bkz. torba üzerindeki tarih. Çözülürme işleminin sonra tekrar dondurmayın.

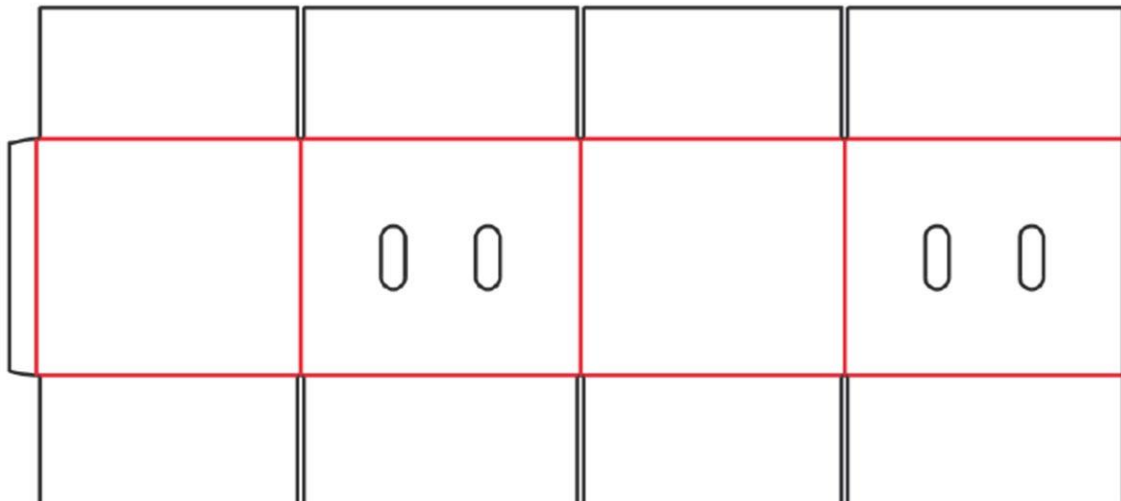
Nutritional values per 100 g: Energy 1209 kJ/288 kcal, Fat 7,6 g of which saturated 1,2 g, Carbohydrate 42 g of which sugars 1,7 g, Protein 8,7 g, Fibre 8,3 g, Salt 1,32 g.

Productcode: 55VLK30 L 3 320 320 A18 DI 14:56
 Product of EU EXP: 03/11/2010 PD: 03/11/2010
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1650 g e



21. Picture outer packaging



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<p>8 x 18 WHEAT TORTILLA WITH WHOLE WHEAT 30 cm, QUICK-FROZEN</p>		
<p>13,2 kg (8 x 1,65 kg)</p>		
<p>GB Keep frozen at -18°C Do not refreeze after thawing Best before date: see date on case</p> <p>NL Diepvriesproduct, bewaren bij -18°C Niet opnieuw invriezen Terminste houdbaar tot: zie doos</p> <p>FR Produit surgelé, conserver à -18°C Ne pas recongeler après décongélation À consommer de préférence avant le : voir carton</p> <p>DE Tiefkühlprodukt, lagern bei -18°C Nach dem Auftauen nicht wieder einfrieren Mindestens haltbar bis: siehe Karton</p> <p>IT Conservare a -18°C Non ricongelare il prodotto una volta scongelato Da consumare preferibilmente: vedi data impressa sulla confezione</p> <p>ES Mantener congelado a -18°C No volver a congelar una vez descongelado Consumir (major) antes de la fecha en la caja</p> <p>PT Conservar a -18 °C Não voltar a congelar após descongelação Prazo de validade: Ver data no saco.</p>	<p>FI Pakaste -18°C Sulautettua tuotetta ei saa pakastaa Parasta ennen: kts. pakkauksen pvm</p> <p>NO Oppbevares frossant ved -18°C Må ikke fryses etter oppthning Best før: se dato på kartong</p> <p>SE Förvaras fryst till -18°C Får ej frysas efter upptining Best före datum: kontrollera datummärkningen på kartongen</p> <p>DK Dybfrossen skal opbevares under -18°C Må ikke nedfryses igen efter opthning Mindst holdbar til: se dato på kassen</p> <p>TR Derin dondurulmuş ürün, -18°C'de muhafaza edin Yeniden dondurmayın Son kullanma tarihi: kutuya bakın</p>	 <p>8 717154 061611</p>
<p>Product of EU DISTRIBUTED BY: SALUD FOODGROUP EUROPE B.V. WILHELMINALAAN 63 4905 AT OOSTERHOUT THE NETHERLANDS info@salud.nl www.saludfoodgroup.eu</p>		<p>PD: 2020-09-25 EXP: 2020-09-25 Product code: 55VLK30 Lotcode: L0123123A18DI</p>