

Salud Foodgroup Europe	Product specification	
	<p align="center"><b>55BTR30</b>  <b>Beetroot tortilla 30cm 8x18</b>  <b>pcs</b></p>	<p>Page: 1 of 7  Version: 0007  Date: 6-7-2021  Written by: H. van Boxel</p>

### 1. Product photo



### 2. Product description

Beetroot tortilla with an original tortilla taste.

### 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 registered 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

<b>Parameter</b>	<b>Value</b>
Overall appearance	Round shape, no ragged edges, visible bake marks, not very
Taste	translucent, pink colour with brown bake marks.
Smell	Typical for these types of products. Fresh, no off taste
Consistency	Typical for wheat flour tortillas. Fresh, no off smell
Colour	Porous, visible layers, flexible
	Pink with brown bake marks

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## 7. Product codes

Article code	55BTR30
GTIN code inner unit	8717154051360
GTIN code case	8717154051377
Statistic/tariff code	1905.908000
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 (66%), water, vegetable fat (rapeseed), beetroot powder (3,5%), stabiliser: E422, E412, raising agents: E450(i), E500(ii), salt, glucose (from WHEAT), emulsifier: E471, acidity regulator: E296, flour treatment agent: E920

- 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	1271	kJ
Kcal	302	kcal
Total carbohydrates (of which)	47,0	gr
- Sugar	4,1	gr
Protein	8,3	gr
Fibre	6,5	gr
Fat, total (of which)	7,4	gr
- Saturated fatty acids	1,3	gr
- Mono unsaturated fatty acids	4,0	gr
- Poly unsaturated fatty acids	2,1	gr
- Trans fatty acids	0,0	gr
Sodium	540	mg
Salt	1,35	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 <math>-18^{\circ}\text{C}</math>, a short increase of temperature during transport till <math>-15^{\circ}\text{C}</math> is allowed. Temperature control during storage and transport is conform EU legislation. Store and transport products below <math>-18^{\circ}\text{C}</math>. 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



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## 16. Chemical standards

Parameter	Value (range)	Unit
Aw	< 0.93	
Moisture determination		%
pH	6,0-8,0	

## 17. Characteristics

Halal  
Vegetarian  
Vegan

## 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	-
	<b>Additional allergens</b>	<b>Present / Absent</b>
20.0	lactose	-
21.0	cocoa	-


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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

### 19. Packaging information

Parameter	Value
Material inner packaging	PET/LDPE
Size inner packaging LxWxH (external)	380 x 342,5 mm
Net weight	1650 g
Gross weight	1671 g
Case material	Cardbord box
Case weight	622,5 g
Material thickness	4 mm
Case size LxWxH (external)	600 x 350 x 179 mm
Inner packagings / case	8
Net weight	13,2 kg
Gross weight	14 kg
PALLETISATION	
Pallet type	EURO
Layers / pallet	10
Cases / pallet	40
Net weight	528 kg
Gross weight (inc. pallet)	580 kg
Dimensions (ex. pallet) LxWxH	1200 x 800 x 1790 mm
PALLETISATION (2nd option)	
Pallet type	UK
Layers / pallet	10
Cases / pallet	50
Net weight	660 kg
Gross weight (inc. pallet)	725 kg
Dimensions (ex. pallet) LxWxH	1200 x 1000 x 1790 mm

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## 20. Picture inner packaging



## 21. Picture outer packaging

**8 x 18 WHEAT BEETROOT TORTILLAS - 30 cm - quick-frozen**  
**13,2 kg (8 x 1,65 kg)**

[GB] Store at -18 °C. Do not refreeze after defrosting. Best before: see best before date.

[ARA] حرارة -18 درجة مئوية، لا تقم بإعادة تجميع المنتج بعد إذابته. تاريخ الصلاحية: انظر تاريخ الصلاحية.

[NL] Bewaren bij -18 °C. Na ontdooing niet opnieuw invriezen. Ten minste houdbaar tot: zie houdbaarheidsdatum.

[FR] Conserver à -18°C. Ne jamais recongeler un produit décongelé. À consommer de préférence avant le : voir date de durabilité minimale.

[DE] Bei -18 °C lagern. Nach dem Auftauen nicht wieder einfrieren. Mindestens haltbar bis: siehe Haltbarkeitsdatum.

[IT] Conservare a -18 °C. Non surgelare di nuovo dopo lo scongelamento. Da consumare preferibilmente entro: vedi data che indica da consumare preferibilmente entro.

[ES] Almacenar a -18 °C. No congelar de nuevo tras la congelación. Consumir preferentemente antes de: ver fecha de caducidad.

[FI] Säilytä vähintään -18 °C:n lämpötilassa. Ei saa jäädyttää uudelleen sulatuksen jälkeen. Parasta ennen: katso parasta ennen -päiväys.

[NO] Lagres ved -18 °C. Må ikke fryses igjen etter optining. Best før: se best før-datoen.

[SE] Förvaras vid -18 °C. Upptinat vara får inte frysas på nytt. Hållbarhet: se bäst före datum.

[DK] Opbevares ved -18 °C. Må ikke nedfryses igen efter optining. Bedst før: se bedst før-dato.

[PT] Conservar a -18 °C. Não voltar a congelar depois de descongelar. Validade: ver data de validade.

EXP: 12/10/2019  
PD: 12/04/2018  
LOT: L 8 102 102 15 DI

Product code: 55BTR30  
Product of Poland

  
8 717154 051377

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