

<b>TECHNICAL SHEET</b>	FT – M – 110/251
<b>DATE/REVISION</b>	29/11/2024
<b>PRODUCT REFERENCE</b>	CXK02    CXPk2
<b>INTERNAL CODE</b>	251
<b>COMMERCIAL DESIGNATION OF THE PRODUCT</b>	DINOS



### PRODUCT DESCRIPTION

PRE-COOKED DEEP-FROZEN, MADE UP OF TWO DIFFERENT FRACTIONS (DOUGH AND FILLING).  
OUTER DOUGH WRAPPED IN BREADCRUMBS AND PASTEURISED EGG.  
FILLING IDENTIFYING THE PRODUCT.  
PRODUCT TO BE CONSUMED ONLY AFTER HEAT TREATMENT.

### SERVICE LIFE

18 MONTHS

### PRODUCT CHARACTERISTICS

**AVERAGE WEIGHT PER UNIT:** 30G (±5G)

**FORMAT:** DINOSAURS

**COLOUR:** ROSY RED

### INGREDIENTS

**MASS:** WATER, **WHEAT** FLOUR (T55 **WHEAT** FLOUR, CHEMICAL RAISING AGENTS (E450 AND E500)), BEETROOT, VEGETABLE MARGARINE (SUNFLOWER OIL, VEGETABLE FATS (PALM FAT, PALM STEARIN AND PALM OLEIN IN VARYING PROPORTIONS), WATER, SALT (2.9%), EMULSIFIERS (LECITHIN, MONO- AND DIGLYCERIDES OF FATTY ACIDS), **WHEY** POWDER, PRESERVATIVE (POTASSIUM SORBATE), ACIDITY REGULATOR (CITRIC ACID), FLAVOURINGS, VITAMIN A, VITAMIN D AND COLOUR (BETA-CAROTENE)), SALT.

**FILLING:** CHICKEN (ORIGIN: PORTUGAL) (69%), ONION, WHITE **WINE**, RED PEPPER, GARLIC PASTE (GARLIC (85%), SALT AND ANTIOXIDANT (E334)), CHILLI PASTE (CHILLI (85%) AND SALT), OLIVE OIL, LEEK, CORIANDER, PARSLEY, OREGANO, PIRI PIRI AND HERBS DE PROVENCE.

**WRAPPING:** BEETROOT BREADCRUMBS (BREADCRUMBS (**WHEAT** FLOUR, WATER, YEAST AND SALT), BEETROOT AND WATER), PASTEURISED LIQUID WHOLE **EGG**.

**CONTAINS GLUTEN, EGG, MILK, SULPHITES. MAY CONTAIN TRACES OF SOYA.**

### ROSA MARIA OLIVEIRA CARVALHO, LDA.



#### AVERAGE NUTRITIONAL DECLARATION PER 100G\*

ENERGY	994 kJ/ 236 KCAL
FATS	7,5 G
- OF WHICH SATURATES	2,9 G
CARBOHYDRATES	32,3 G
- OF WHICH SUGARS	3,9 G
PROTEIN	9,0 G
FIBRE	1,8 G
SALT	1,78 G

\* AVERAGE NUTRITIONAL VALUES PER 100G OF READY-TO-EAT PRODUCT ACCORDING TO THE PREPARATION INSTRUCTIONS. VALUES FOR INFORMATION PURPOSES ONLY, COMPLIANCE WITH THESE VALUES IS NOT GUARANTEED FOR ALL BATCHES.

#### MICROBIOLOGICAL CHARACTERISATION\*

PANAMETRE	LIMIT VALUE
QUANTIFICATION OF MICROORGANISMS A 30°C	10 <sup>6</sup> UFC/G
QUANTIFICATION OF <i>ESCHERICHIA COLI</i>	10 <sup>2</sup> UFC/G
QUANTIFICATION OF <i>ESTAFILOCOCCOS COAGULASE POSITIVE</i>	10 <sup>4</sup> UFC/G
QUANTIFICATION OF <i>LISTERIA MONOCYTOGENES</i>	100 UFC/G
RESEARCH OF <i>SALMONELLA SPP.</i>	ABSENT IN 25G

\*ORIGIN: DATA FROM LABORATORY ANALYSES CARRIED OUT BY AN ACCREDITED LABORATORY.

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### SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

RAW MATERIAL	PRODUCT FORMULATION	POSSIBLE CONTAMINATION
CEREALS CONTAINING GLUTEN (WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT AND HYBRID VARIETIES AND CEREAL PRODUCTS)	X	X
EGGS AND EGG PRODUCTS	X	X
MILK AND MILK-BASED PRODUCTS (LACTOSE)	X	X
CRUSTACEANS AND CRUSTACEAN PRODUCTS		
FISH AND FISH PRODUCTS		
MOLLUSCS AND MOLLUSC PRODUCTS		
SOYA AND SOYA PRODUCTS		X
CELERY AND CELERY PRODUCTS		
MUSTARD AND MUSTARD PRODUCTS		
PEANUTS AND PEANUT PRODUCTS		
SESAME SEEDS AND SESAME SEED PRODUCTS		
LUPIN AND LUPIN-BASED PRODUCTS		
NUTS (ALMONDS, HAZELNUTS, WALNUTS, CASHEW NUTS, PECANS, BRAZIL NUTS, PISTACHIOS, MACADAMIA NUTS, QUEENSLAND NUTS AND NUT PRODUCTS)		
SULPHUR DIOXIDE AND SULPHITES IN CONCENTRATIONS ABOVE 10MG/KG OR 10 ML/L EXPRESSED AS SO <sub>2</sub>	X	

\* ORIGIN: INFORMATION TAKEN FROM THE TECHNICAL DATA SHEETS AND LABELLING OF THE RAW MATERIALS/PRODUCTS SUPPLIED.

### GENETICALLY MODIFIED ORGANISMS

The Raw Materials Used In The Manufacture Of The Product Do Not Contain Or Come From Genetically Modified Organisms (Gmos) In Accordance With European Regulations Ec/2003/1830 And Ec/2003/1829.



## STORAGE\* AND FOOD SAFETY INSTRUCTIONS

STORE THE PRODUCT AT A TEMPERATURE EQUAL TO OR LOWER THAN -18°C. AFTER DEFROSTING, DO NOT REFREEZE.

\* NOTE: FAILURE TO COMPLY WITH THE STORAGE INSTRUCTIONS MAY RESULT IN MICROBIOLOGICAL, PHYSICAL AND ORGANOLEPTIC CHANGES TO THE PRODUCT.

## HOW TO PREPARE

WITHOUT PRIOR DEFROSTING, PLACE THE PRODUCT ON A BAKING TRAY AND PLACE IN AN OVEN PREHEATED TO 190°C. DURING THE COOKING PROCESS, THE PRODUCT MUST REACH A MINIMUM TEMPERATURE OF 75°C IN THE THERMAL CENTRE.

## PACKAGING

FEATURES	LABELLING	QUANTITY OF PRODUCT (UNITS)		CXLXA
flat cardboard box	YES	30 pieces		29cm x 15,5cm x 5,5cm
Outer carton	YES			40cm x 30cm x 31cm
boxes per outer carton		10 boxes		
cartons per layer		8 cartons		
layers per pallet		6 layers		
Pallet	EURO	48 cartons	480 boxes	

## LOT

BATCH FORMATION CONFIGURATION: NNNDDDDAAA

NNN: INTERNAL PRODUCT IDENTIFICATION

DDD: FABRIC DAY

AAA: LAST THREE DIGITS OF THE CURRENT YEAR

## LEGISLATION APPLICABLE TO THE PRODUCT

NATIONAL AND EUROPEAN LEGISLATION IN FORCE.

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