

# Tircao 85% cocoa. 350g Bag.

## DESCRIPTION

Soluble cocoa with an impressive 85% cocoa and high protein content. The perfect balance between intensity and flavor.

## GENERAL IDENTIFICATION

### PRODUCT

Tircao 85% Cacao Bl. 350g LPV8

### INTERNAL CODE

PT021175

### TRADE NAME

Tircao 85% cocoa. 350g Bag.

### EAN CODE

8410085211758

## PROVIDER

### COMPANY NAME

Tirma, S.A.

CIF: A35000280

NºRGSEAA: 25.00171/GC

### FACTORY LOCATION

Avenida de Escaleritas, 104 - 35011  
Las Palmas de Gran Canaria, Spain

### ADDRESS

Avenida de Escaleritas, 104 - 35011  
Las Palmas de Gran Canaria, Spain

### CONTACT

Tel.: (+34) 928254940

Fax: (+34) 928254944

Email: contacto@tirma.com

## CERTIFICATIONS

### Quality Management

Tirma, S.A. has implemented a quality management and food security system, as long as both processes and manufactured products are under a continuous tracking by the quality control system. Process control plans are based on the HACCP concept, following the steps of the Codex Alimentarius. Tirma, S.A. has a traceability system which is able to identify production batches based on requirements from EC 178/2002 Regulation.

## LABELING

### TRADE

Cocoa food preparation

### FOOD OPERATOR

Tirma, S.A.

Avenida de Escaleritas, 104 - 35011  
Las Palmas de Gran Canaria, Spain  
www.tirma.com

### INGREDIENTS (AND AMOUNTS)

Defatted cocoa powder 85%, sugar, flavor, emulsifier (**soy lecithin**), anti-caking agent (anhydrous tricalcium phosphate), kola nut extract and barley malt extract. May contain traces of **peanuts**.

### ALLERGENIC INGREDIENTS

Contains: gluten and soy.

### CROSS CONTAMINATION

#### ALLERGENS

May contain: peanuts.

### NET WEIGHT

350 g

### CONSERVATION

It is recommended to store it in a cool and dry place without direct exposure to light. Temperature



## ALLERGEN INFORMATION (According to EU 1169/2011 regulation)

ALLERGEN	YES/NO
1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof. (> 20 mg/kg).	<b>YES</b>
2. Crustaceans and products thereof.	<b>NO</b>
3. Eggs and products thereof.	<b>NO</b>
4. Fish and products thereof.	<b>NO</b>
5. Peanuts and products thereof.	<b>YES</b>
6. Soybeans and products thereof.	<b>YES</b>
7. Milk and products thereof (including lactose).	<b>NO</b>
8. Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts), and products thereof.	<b>NO</b>
9. Celery and products thereof.	<b>NO</b>
10. Mustard and products thereof.	<b>NO</b>
11. Sesame seeds and products thereof.	<b>NO</b>
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> .	<b>NO</b>
13. Lupin and products thereof.	<b>NO</b>
14. Molluscs and products thereof.	<b>NO</b>

## GENETICALLY MODIFIED ORGANISMS INFORMATION

### CONTENT OF GENETICALLY MODIFIED ORGANISMS (GMO):

This product does not contain any GMO and does not consist of such; it is not manufactured from GMO and does not contain ingredients that have

should not exceed 35°C for a long time.

PACKAGING TYPE  
Bag

NUTRITION DECLARATION:

	Average value 100 g	Average value per portion 7,5 g
Energy	1.347 kJ	100 kJ
	323 kcal	24 kcal
Fat (of which)	9,4 g	0,7 g
- Saturates	6 g	0,4 g
- Mono-unsaturates	0 g	0 g
- Polyunsaturates	0 g	0 g
Carbohydrate (of which)	27 g	2 g
- Sugars	14 g	1,1 g
- Polyols	0 g	0 g
- Starch	0 g	0 g
Fibre	25 g	1,8 g
Protein	20 g	1,5 g
Salt	0,01 g	0 g

been made from GMO. The threshold value for matching and technically unavoidable contaminants of 0.9% or 0.5% per ingredient has not been exceeded.

SPECIAL DIET INFORMATION	
	YES/NO
Suitable for:	
Lacto-ovo-vegetarian	YES
Vegans	YES
Diabetics (Diabetes mellitus)	NO

GENERAL REMARKS

This information is based on the level of knowledge on the date of issue. The details are subject to natural and technological fluctuations. The aforementioned figures and data have been established by us based on our knowledge and for your information. This document is subject to possible modifications. The validity of the same must be confirmed before its application by calling the Quality Department of Tirma, S.A.



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