White Chocolate Wafers. 6pcs Pack

DESCRIPTION

Delicious wafer bar dipped in white chocolate filled with cream. Presented in 6pcs pack.

GENERAL IDENTIFICATION

PRODUCT INTERNAL CODE
Amb. Blanca P6pz. LPV16 PT042565

TRADE NAME EAN CODE

White Chocolate Wafers. 6pcs Pack 8410085425667

PROVIDER

COMPANY NAME

Tirma, S.A. CIF: A35000280

N°RGSEAA: 20.10427/GC

ADDRESS

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

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

CONTACT

Tel.: (+34) 928254940 Fax: (+34) 928254944 Email: contacto@tirma.com

CERTIFICATIONS



CC-IFS-232/24 (IFS Food - V8) / Entity: ACERTA (32/C-PR066)

Tirma, S.A. has implemented a quality management system that, among others, complies with the IFS-Food requirements (International Featured Standards). In the framework of due diligence, both the processes and the final products are subject to regular monitoring by the quality control system. The process control plans are based on the concept of HACCP and Codex Alimentarius. Tirma has a traceability system, which can identify production batches based on the requirements of Regulation (EC) No 178/2002.

LABELING

TRADE

Filled wafer dipped in white chocolate

INGREDIENTS (AND AMOUNTS)

40% white chocolate coating (sugar, cocoa butter, powdered milk, powdered skimmed milk, emulsifiers (soya lecithin and E 476) and flavourings), sugar, wheat flour, palm and rapeseed fat, grated coconut, whey powder, dextrose, soybean oil, powdered milk, emulsifier (soya lecithin), salt, raising agents (E 500ii and E 503ii) and flavourings. May contain traces of mustard, nuts and peanuts.

ALLERGENIC INGREDIENTS

Contains: gluten, milk and soy.

CROSS CONTAMINATION ALLERGENS

FOOD OPERATOR

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





ALLERGEN INFORMATION (According to EU

1169/2011 regulation)

ALLERGEN

ALLENGEN	TE3/NO
1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof. (> 20 mg/kg).	YES
2. Crustaceans and products thereof.	NO
3. Eggs and products thereof.	NO
4. Fish and products thereof.	NO
5. Peanuts and products thereof.	YES
6. Soybeans and products thereof.	YES
7. Milk and products thereof (including lactose).	YES
8. Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts), and products thereof.	YES
9. Celery and products thereof.	NO

YES

NO

NO

NO

NO

GENETICALLY MODIFIED ORGANISMS INFORMATION

CONTENT OF GENETICALLY MODIFIED ORGANISMS (GMO):

10. Mustard and products thereof.

12. Sulphur dioxide and sulphites at

13. Lupin and products thereof.

14. Molluscs and products thereof.

concentrations of more than 10 mg/kg

or 10 mg/litre in terms of the total SO₂.

11. Sesame seeds and products thereof.

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 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.

May contain: almonds, hazelnuts, peanuts and mustard.

NET WEIGHT 129 g

CONSERVATION

It is recommended to store it between 16°C and 20°C (cool and dry place) without direct exposure to light. Temperature should not exceed 26°C for a long time.

PACKAGING TYPE Multipack

NUTRITION DECLARATION:

	Average value 100 g	Average value per portion 21,5 g 1 pieza
Energy	2.140 kJ	461 kJ
	512 kcal	110 kcal
Fat (of which)	27 g	5,9 g
- Saturates	13 g	2,7 g
- Mono-unsaturates	8 g	1,7 g
- Polyunsaturates	5,9 g	1,3 g
Carbohydrate (of which)	61 g	13 g
- Sugars	50 g	11 g
- Starch	10 g	2,2 g
Fibre	2 g	0,4 g
Protein	5,2 g	1,1 g
Salt	0,56 g	0,12 g

SPECIAL DIET INFORMATION		
	YES/NO	
Suitable for:		
Lacto-ovo-vegetarian	YES	
Vegans	NO	
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.



Tirma S.A. CIF. A35000280

Avda. Escaleritas 104 - 35011 Las Palmas de Gran Canaria Tel. (+34) 928 254 940 - contacto@tirma.com