

# Dessert Chocolate 53% cocoa. 270g.

## DESCRIPTION

The perfect chocolate fondant ingredient you need to elevate your creations to irresistible levels.

## GENERAL IDENTIFICATION

### PRODUCT

Ch. Postres 270g LPV22

### INTERNAL CODE

PT022007

### TRADE NAME

Dessert Chocolate 53% cocoa.  
270g.

### EAN CODE

8410085220071

## PROVIDER

### COMPANY NAME

Tirma, S.A.  
CIF: A35000280  
N°RGSEAA: 25.00171/GC

### FACTORY LOCATION

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

### CONTACT

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

### ADDRESS

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

## CERTIFICATIONS



image not available

CC-IFS-225/22 (IFS Food - V7) / 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 NAME

Dessert Chocolate 53% cocoa.  
270g.

### FOOD OPERATOR

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

### INGREDIENTS (AND AMOUNTS)

Pasta de cacao, azúcar, manteca de cacao, emulgente (**lecitina de soja**) y aroma. Puede contener trazas de **cacahuetes, frutos de cáscara y leche**.

### ALLERGENIC INGREDIENTS

Contains: soy.

### CROSS CONTAMINATION

#### ALLERGENS

May contain: almonds, hazelnuts, peanuts and milk.

### NET WEIGHT

270 g



## 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>NO</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>YES</b>
8. Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts), and products thereof.	<b>YES</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 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	<b>YES</b>

## 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.

Vegans

YES

Diabetics (Diabetes mellitus)

NO

## PACKAGING TYPE

Bar

## NUTRITION DECLARATION:

	Average value 100 g	Average value per portion 30 g 4 onzas (1/9 tabletón)
Energy	2.144 kJ	644 kJ
	514 kcal	155 kcal
Fat (of which)	32 g	9,5 g
- Saturates	20 g	5,9 g
- Mono-unsaturates	11 g	3,3 g
- Polyunsaturates	1,1 g	0,3 g
Carbohydrate (of which)	49 g	15 g
- Sugars	46 g	14 g
- Polyols	0 g	0 g
- Starch	3 g	0,9 g
Fibre	3,6 g	1,1 g
Protein	5,8 g	1,7 g
Salt	0 g	0 g

## 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

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