

# Milk Chocolate. 300g

## DESCRIPTION

Savor the perfect combination of cocoa and milk provided by this 300-gram format, ideal for sharing on special occasions or simply for enjoying to the fullest

## GENERAL IDENTIFICATION

**PRODUCT**  
Ch. Leche 300g LPV21

**INTERNAL CODE**  
PT023016

**TRADE NAME**  
Milk Chocolate. 300g

**EAN CODE**  
8410085230162

## 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

**ADDRESS**  
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Las Palmas de Gran Canaria, Spain

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

## CERTIFICATIONS



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**  
Milk Chocolate. 300g

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

**INGREDIENTS (AND AMOUNTS)**  
Sugar, cocoa butter, powdered **milk**, cocoa mass, powdered skimmed **milk**, emulsifier (**soya lecithin**) and flavouring. May contain traces of **nuts** and **peanuts**.

**ALLERGENIC INGREDIENTS**  
Contains: milk and soy.

**CROSS CONTAMINATION ALLERGENS**  
May contain: almonds, hazelnuts and peanuts.

**NET WEIGHT**  
300 g

**CONSERVATION**  
It is recommended to store it



## 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

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**  
Bar

**NUTRITION DECLARATION:**

	Average value 100 g	Average value per portion 21,4 g
Energy	2.270 kJ	484 kJ
	544 kcal	116 kcal
Fat (of which)	32 g	6,8 g
- Saturates	19 g	4,1 g
- Mono-unsaturates	10 g	2,2 g
- Polyunsaturates	1,3 g	0,3 g
Carbohydrate (of which)	56 g	12 g
- Sugars	56 g	12 g
- Starch	0,5 g	0,1 g
Fibre	0,6 g	0,1 g
Protein	7,6 g	1,6 g
Salt	0,24 g	0,05 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	<b>YES</b>
Vegans	<b>NO</b>
Diabetics (Diabetes mellitus)	<b>NO</b>

**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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