

Mini White Chocolate Wafers

DESCRIPTION

Enjoy the same delicacy and flavor of our white chocolate wafer in a more compact format. Presentation in a 216g bag.

GENERAL IDENTIFICATION

PRODUCT

Amb. Blanca MINI b.216g LPV10

INTERNAL CODE

PT042721

TRADE NAME

Mini White Chocolate Wafers

EAN CODE

8410085427210

PROVIDER

COMPANY NAME

Tirma, S.A.

CIF: A35000280

NºRGSEAA: 20.10427/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



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

FOOD OPERATOR

Tirma, S.A.

Avenida de Escaleritas, 104 - 35011

Las Palmas de Gran Canaria, Spain

www.tirma.com

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, **wehy** 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



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).	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
10. Mustard and products thereof.	YES
11. Sesame seeds and products thereof.	NO
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ .	NO

May contain: almonds, hazelnuts, peanuts and mustard.

NET WEIGHT

216 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

Bag

NUTRITION DECLARATION:

	Average value 100 g	Average value per portion 13,5 g 1 pieza
Energy	2.140 kJ	291 kJ
	512 kcal	70 kcal
Fat (of which)	27 g	3,7 g
- Saturates	13 g	1,7 g
- Mono-unsaturates	6,9 g	0,9 g
- Polyunsaturates	5,2 g	0,7 g
Carbohydrate (of which)	61 g	8,2 g
- Sugars	50 g	6,8 g
- Starch	10 g	1,4 g
Fibre	2 g	0,3 g
Protein	5,2 g	0,7 g
Salt	0,56 g	0,07 g

13. Lupin and products thereof.	NO
14. Molluscs and products thereof.	NO

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	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