

Quince paste 400g

DESCRIPTION

A tasty quince paste bar to combine with many dishes. Presented in a 400g bar.

GENERAL IDENTIFICATION

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| PRODUCT Dulce Membrillo 400g C20 | INTERNAL CODE PT061010 |
| TRADE NAME Quince paste 400g | EAN CODE 8410085610100 |

PROVIDER

| | |
|--|---|
| COMPANY NAME Tirma, S.A. CIF: A35000280 N°RGSEAA: 21.00340/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



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

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| TRADE NAME Quince paste 400g | FOOD OPERATOR Tirma, S.A. Avenida de Escaleritas, 104 - 35011 Las Palmas de Gran Canaria, Spain www.tirma.com |
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INGREDIENTS (AND AMOUNTS)
Quince pulp, sugar, gelling agent (pectin) and acidity regulator (citric acid). May contain traces of **sulfur dioxide** and **sulphites**.

ALLERGENIC INGREDIENTS
Contains: No.

CROSS CONTAMINATION ALLERGENS
May contain: sulfur dioxide and sulphites.

NET WEIGHT
400 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). | NO |
| 2. Crustaceans and products thereof. | NO |
| 3. Eggs and products thereof. | NO |
| 4. Fish and products thereof. | NO |
| 5. Peanuts and products thereof. | NO |
| 6. Soybeans and products thereof. | NO |
| 7. Milk and products thereof (including lactose). | NO |
| 8. Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts), and products thereof. | NO |
| 9. Celery and products thereof. | NO |
| 10. Mustard and products thereof. | NO |
| 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 . | YES |
| 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

should not exceed 30°C for a long time.

PACKAGING TYPE

Tray

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.

NUTRITION DECLARATION:

| | Average value 100 g | Average value per portion 25 g |
|-------------------------|---------------------|--------------------------------|
| Energy | 1.201 kJ | 300 kJ |
| | 283 kcal | 71 kcal |
| Fat (of which) | 0 g | 0 g |
| - Saturates | 0 g | 0 g |
| - Mono-unsaturates | 0 g | 0 g |
| - Polyunsaturates | 0 g | 0 g |
| Carbohydrate (of which) | 68 g | 17 g |
| - Sugars | 47 g | 12 g |
| - Starch | 0,3 g | 0,1 g |
| Fibre | 5,6 g | 1,4 g |
| Protein | 0 g | 0 g |
| Salt | 0,09 g | 0,02 g |

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.



Tirma S.A. CIF. A35000280

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