# Soft Ground Blend Coffee, 250g **Package**

#### **DESCRIPTION**

Enjoy our Soft Ground Blend Coffee. Indulge in the rich flavour and enticing aroma of this meticulously crafted blend, designed to elevate your coffee rituals to new heights. Each package contains 250g of freshly ground coffee, sealed to preserve the aromatic goodness until you're ready to brew.

#### GENERAL IDENTIFICATION

**PRODUCT** 

Café Mz.Sv V.M. 250g R24E

**TRADE NAME** 

Soft Ground Blend Coffee, 250g

Package

**INTERNAL CODE** PT315000

**EAN CODE** 

8410085830102

# **PROVIDER**

**COMPANY NAME** 

Tirma, S.A. CIF: A35000280

N°RGSEAA: 25.00171/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**

70% natural roast 30% torrefacto ground coffee

**INGREDIENTS (AND AMOUNTS)** Coffee and sugar.

**ALLERGENIC INGREDIENTS** 

Contains: No.

**CROSS CONTAMINATION ALLERGENS** 

May contain: No.

**NET WEIGHT** 250 g

**CONSERVATION** 

**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	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 <sub>2</sub> .	NO
13. Lupin and products thereof.	NO
14. Molluscs and products thereof.	NO

#### **GENETICALLY MODIFIED ORGANISMS INFORMATION**

CONTENT OF GENETICALLY MODIFIED ORGANISMS (GMO):

It is recommended to store it in a cool and dry place without direct exposure to light. Temperature should not exceed 30°C for a long time.

PACKAGING TYPE

Pack

### **NUTRITION DECLARATION:**

	Average value 100 g	Average value per portion 8 g
Energy	1.224 kJ	100 kJ
	296 kcal	24 kcal
Fat (of which)	5,7 g	0,5 g
- Saturates	2,4 g	0,2 g
- Mono-unsaturates	0 g	0 g
- Polyunsaturates	0 g	0 g
Carbohydrate (of which)	24 g	1,9 g
- Sugars	3,3 g	0,3 g
- Starch	0 g	0 g
Fibre	55 g	4,4 g
Protein	9,7 g	0,8 g
Salt	0 g	0 g

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	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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