

# Soft Ground Blend Coffee, 250g Bag

## 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 bag contains 250g of freshly ground coffee, sealed to preserve the aromatic goodness until you're ready to brew.

## GENERAL IDENTIFICATION

### PRODUCT

Café Mz.Sv M. 250g C20

### INTERNAL CODE

PT315006

### TRADE NAME

Soft Ground Blend Coffee, 250g Bag

### EAN CODE

8410085830607

## PROVIDER

### COMPANY NAME

Tirma, S.A.

CIF: A35000280

NºRGSEAA: 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



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

Soft Ground Blend Coffee, 250g  
Bag

### FOOD OPERATOR

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

### INGREDIENTS (AND AMOUNTS)

Coffee and sugar.

### ALLERGENIC INGREDIENTS

Contains: No.

### CROSS CONTAMINATION

#### ALLERGENS

May contain: No.

### NET WEIGHT

250 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 <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):

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.

#### 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

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>YES</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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