Salud Foodgroup Europe	Product specification	
Salud®	55 FLAT 25 Wheat tortilla amb 25cm 8x18 pcs	Page: 1 of 10 Version: 0024 Date: 26-02-2020 Written by: L. Romijn Approved by: H. van Boxtel

1. Product photo



2. Product description

Wheat tortilla from rounded piece of dough, creamy colour with brown bake marks on both surfaces (on the top side bake marks are bigger). Round shape.

3. Process description

The dough is mixed, divided, rounded in pieces, proofed, hot pressed, baked, cooled down, vision controlled and packed.

4. Variety / origin

Product is manufactured in EU.

5. General requirements

All products must be manufactured under conditions consistent with Good Manufacturer Practices and must conform to all requirements outlined in EU legislation. Use of pesticides, herbicides and fungicides using any stage of growing/ harvesting of products will be registrated as to type. Usage will be in accordance with current regulations by the EU legislations and residues on the product will not exceed those limits established by EU legislation.

6. Organoleptic characteristics (after preparing)

Overall appearance : Round shape, no ragged edges, visible bake marks
Taste : Typical for these types of products. Fresh, no off taste
Smell : Typical for wheat flour tortillas. Fresh, no off smell

Consistency : Porous, visible layers, flexible

Colour : White to creamy with brown bake marks

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7. Product codes

Article code : 55 FLAT 25
EAN code bag : 8717154058727
EAN code case : 8717154058710

Statistic/tarif code : 19059080

Lot code : Y DDD DDD L PP Time

8. Ingredients

WHEAT FLOUR (63%), water, palm oil , stabilisers: E422, E466, E412, WHEAT GLUTEN, raising agents: E450, E500, glucose, salt, emulsifier: E471, acidity regulators: E296, preservatives: E282, E202, WHEAT FIBRE, flour treatment agent: E920.

9. Nutritional values (per 100 g)

Kjoule	:1327	kJ
Kcal	:315	kcal
Total carbohydrates (of which)	:52,84	ł g
- Sugar	:5,01	g
Protein	:7,2	g
Fibre	:2,6	g
Fat, total (of which)	:7,72	g
 Saturated fatty acids 	:2,96	g
- Mono unsaturated fatty acids	:2,29	g
 Poly unsaturated fatty acids 	:1,85	g
 Trans fatty acids 	:0,28	g
Calcium	:-	mg
Sodium	:780	mg
Salt	:1,95	g

10. Microbiological standards

Total plate count	:< 10.000	Cfu/g
Yeast	:< 1.000	Cfu/g
Moulds	:< 1.000	Cfu/g
Enterobacteriaceae	:< 100	Cfu/
E. Coli	:< 10	Cfu/g
Staphylococcus Aureus	:< 10	Cfu/g
Bacillus Cereus	:<100	Cfu/g
Listeria Monocytogenes	:absent / 25	g
Salmonella	:absent / 25	g

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11. Storage conditions

Temperature control during storage and transport is conform EU legislation.

12. Storage requirements

Store dry between 15 and 18°C. Protect from heat. Keep direct packaging closed.

13. Shelf life

After production date: 6 months

Store in a cool and dry place. Once opened, use immediately or store covered up in a fridge (max. 7°C) for max. 7 days.

14. Preparation / cooking instructions

Directly to consume.

Micro wave:

Heat the tortilla's for 10-15 seconds at 650 Watt.

Grill/pan:

Heat the tortilla's separately for 10-15 seconds both sides.

15. Foreign material standards

- Product shall be free of all foreign material.
- Product will pass through a functional metal detector with a positive rejection device.

Fe	2,5 mm
Non Fe	2,0 mm
RVS	1,5 mm

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16. Physical standards

Description / kg	Target	Range
Size:		
Diameter	25 cm	24-27,5 cm
Roundness	<19mm	
Weight	1240 g	1221-1259 g
Defects:		
Flat edges	none	< 5 mm (deepth)
Ragged edges	none	< 5 mm (deepth)
Holes	none	< 3 mm detectable by vision system
Defects total	none	max. 5% outside of range
Foreign bodies	none	
Air bubbles	3 small bubbles on whole surface	Min 2 (one bubble max. 7,5 cm is acceptable)
Bake marks top	2	1-3 according to the photos
Bake marks bottom	2	1-3 according to the photos
(2) Standard Browning (3) Dark Acceptable		

17. Chemical standards

Description	Target	Range
pH	< 5,5	5.0 - 6.0
moisture	< 0,9	< 0,93

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18. Allergy data

	Legal allergens			Additional allergens	
1.	Gluten		15.	Lactose	-
1.1	Wheat (or products thereof)	+	16	Cocoa	-
1.2	Rye (or products thereof)	-	17.	Glutamate (E620 - E625)	-
1.3	Barley (or products thereof)	-	18.	Chicken meat	_
1.4	Oats (or products thereof)	-	19	Coriander	-
1.5	Spelt (or products thereof)	-	20.	Corn/maize	-
1.6	Khorasan Wheat/kamut (or products thereof)	-	21.	Legumes	-
2.	Shellfish and crustaceans (or products thereof)	-	22.	Beef	-
3.	Eggs (or products thereof)	-	23.	Pork	-
4.	Fish (or products thereof)	-	24.	Carrot	-
5.	Peanuts (or products thereof)	-			
6.	Soy (or products thereof)	-		EKO/ organic	-
7.	Milk (or products thereof)	-		Suitable for vegetarians	+
8.	Nuts	-		Suitable for vegans	+
8.1	Almonds (or products thereof)	-		Halal	+
8.2	Hazelnuts (or products thereof)	-		Kosher	-
8.3	Walnuts (or products thereof)	-			
8.4	Cashews (or products thereof)	-			
8.5	Pecans (or products thereof)	-			
8.6	Brazil nuts (or products thereof)	-			
8.7	Pistachios (or products thereof)	-			
8.8	Macadamia nuts (or products thereof)	-			
9.	Celery (or products thereof)	-			
10.	Mustard (or products thereof)	-			
11.	Sesame (or products thereof)	-			
12.	Sulpher dioxide and sulphites	-			
	(E220 – E228) at concentrations				
	of more than 10mg/kg or 10 mg				
	(or products thereof)				
13.	Lupin (or products thereof)	-			
14.	Molluscs (or products thereof)	-			

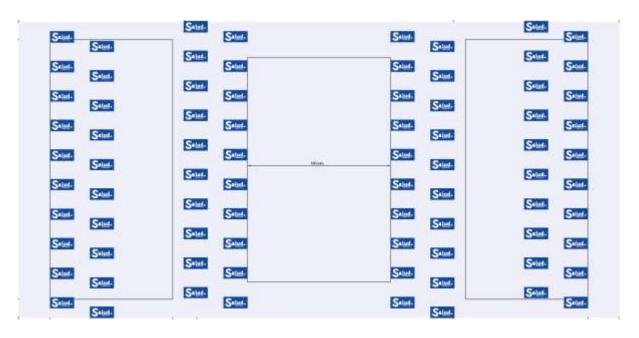
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19. Packaging information

r dekaging information	I	
Inner packaging		
Material	PET / PE	
Thickness inner packaging	12μ / 50μ	
Size LxW inner packaging	330 x 300 mm	
Net weight	1240 g (18 per pack)	
Gross weight	1248 g	
Outer packaging		
Case material	cardboard	
Case weight	530 g	
Material thickness	5 mm	
Case size LxWxH (external)	567 x 265 x 175 mm	
Inner packagings/case	8	
Net weight	9,92 kg	
Gross weight	10,5 kg	
Palletisation		
Pallet type	EURO	BLOK
Layers/pallet	10	10
Cases/pallet	60	60
Net. Weight	595,2 kg	595,2 kg
Gross weight (inc. pallet)	650 kg	655 kg
Dimensions (ex. Pallet) LxWxH	1134 x 795 x	
	1750 mm	1750 mm

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20. Picture inner packaging material



Salud®

Salud Foodgroup

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Boxtel

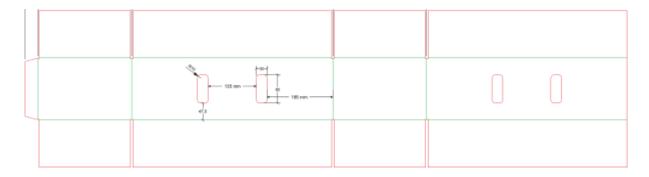
21. Bag print

18 WHEAT TORTILLAS 25 cm Ambient
[GB] Ingredients: WHEAT FLOUR (63%), water, palm oil, stabilisers: E422, E485, E412;
WHEAT GLUTEN, raising agents: E450, E500; glucose, salt, emulsifier: E471, ecidity
regulators: E296, preservatives: E282, E202; WHEAT FIBRE, flour freatment agent: E920,
INL] Ingredienten: TARWEBLOEM (63%), weter, palm oile, etabilisatoren: E422, E466,
E412; TARWEGLUTEN, rijamiddel: E450, E500; glucose, zout, emulgator: E471,
zuurderegelasr: E298, conservermiddel: E282, E202; TARWEVEZEL, meelverbeterasr:
E900; EE91 beredester: EARNE EE BLE (53%), eeu, belief de pate, etabiliserte: E472. E920. [FR] ingrecients: FARINE DE BLÉ (63%), eau, huile de paim, stabilisants: E422, E920. [FK] ingrecients: FARINE DE BLE (63%), éau, nuite de paris, stabilisaris: £422, £466, £412; GLUTEN DE BLÉ, poudres à lever: £450, £500, glucose, sel, émulsifiant: £471, régulateur d'addité. £296, conservaleurs: £262, £202; FIBRE DE BLÉ, agent de traitement des farines: £920, [IT] Ingredienti: FARINA DI FRUMENTO (63%), ocqua, olio di palmo, stabiliszanti: £422, £466, £412; GLUTINE DI FRUMENTO, agenti liovitanti: £450, £500; glucosio, sale, emulsionanta: £471, regolatore di accidità: £296, conservanti: £232, £202; FIBRA DI FRUMENTO, agenti di traitamento della farina: £920. [DE] Zutatent: WEIZENMEHL (63%), Wasser, Palmol, Stabilisatoren: £422,£466, £412; WEIZENGLUTEN, Backfriebmittet: E450, E500; Glucose, Salz, Emulgator: E471, Saureregulator: E295, Konservierungsmittet: E282, E202; WEZENFASER, Mahlbehandlungsmittel: E020. [ES] Ingradientes: HARINA DE TRIGO (63%), agua, socito de palmo, estabilizadores: E422, E466, E412; GLUTEN DE TRIGO, gosificantes: E450, E500; glucosa, sal, emulgente: E471, corrector de acidez: E796, conservantes: E282, E202; FIBRA DE TRIGO, agente de tratamiento de la harina: E920. [FI] Ainekset: VEHNÄJAUHO (63%), vesi, palmuölijy, stabilointiaineet; E422, E460, E412.
VEHNÄJAUHO (63%), vesi, palmuölijy, stabilointiaineet; E422, E460, E412.
VEHNÄJAUHO (63%), vesi, palmuölijy, stabilointiaineet; E420, E412.
VEHNÄJAUHO (63%), vesi, palmuölijy, stabilointiaineet; E471, hapottumisenestosine; E296, säilöntäaineet; E282, E202; VEHNÄKUITU, jauhonparanne; E920. [SE] Ingredienser; VETEMJÖL (63 %), vatten, palmolija, stabiliseringsmedal; E422,E456,E412; VETEGLUTEN, bakpulver och ämnen med liknande tunktion: E450, E500; glukos, sall, emulgeringsmedel: E471, surhetsreglerande tillsatsmedel: E296, konserveringsmedel: E262, E202; VETEFIBER, mjölbehandlingsmedel: E920. [DK] Ingredienser: HVEDEVIEL (63 %), vand, palmoble, stabilisatorer: E422, E466, E412; HVEDEGLUTEN, heovemidler: E450, E500; glukose, salt, emulgator: E471, surhadsregularende middel; E298, konserveringsmidler: E282, E202; HVEDEFIBRE, malbehandlingsmiddel: E920. [PT] Ingredientes: FARINHA DE TRIGO (63%), água, oleo de palma, estabilizadores: E422, E466, E412. GLUTEN DE TRIGO, levedante químico: E450, E500; gliccose, sel, emulsionente: E471, regulador de acidez: E295, conserventes: E262, E202; FIBRA DE TRIGO, agente de tretamiento da farinha: E920, [ARA] مراح 1240 مراح 1240 مراح 1842 مراح (FAT مثبتات: E422) مثبتات: E422 مراح (FAT مثبتات: E422) مثبتات: E422 E416، E412، لَخُلُونَين مِن القُمِح، مساعد رفع: E450 (I)، E500 (II)، والجُلُونُون، والسَّح، طب: E471 والمنظمين الحموضة: E298، المواد الحافظة: E282، E202، ألياف الضح، مصن علاج الافين: E920. تاريخ السناحية: انظر الساعة، يتم تطريقها في كان بارد وجاف تقع مرة واحدة، واستخدام على النور أو تغزن مغطاء في ثانجة (بحد أقسى 7 ° C) لحد أقسى 7 ليام مسببات الحساسية: العاوتين Nuiritional value per 100 g product: Energy 1327 kJ/315 kcal; Fat 7.7 g, of which saturates 3.0 g; Cerbohydrate 53 g, of which sugars 5.0 g; Protein 7.2 g; Sall 2.0 g.

Store in cool and dry place. Once opened, use immediately or store covered up in a fridge (max 7°C) for max 7 days./Bewaren op een keele en droge placts. Eanmaal geopend, gebruik meteen of bewaar afgedekt in de koelkast (max 7°C), max 7 dagen./Conserver dans un endroit frais et sec. Une fois ouvert, utiliser immédiatement ou conserver couvert dans un un endour trais et sec. Une tots ouvert, utiliser immediatement ou conserver couvert dans til figo (max, 7°C) pour max 7 jours/Conservare in luogo fresco e asciutio. Una volta aperto, usare subito o conservare coperto in frigorifero (max, 7°C) per non più di 7 giorni, Trocker und kühl legern. Nach Öffnen vorzehren oder zugadeckt im Kühlschrank (max, 7°C) bis zu 7 Tagen hakber/Conservese en un luger fresco y seco. Una vez abierto el envese, se deberé l agen habber/Conservese en un lugar fresco y seco. Una vez abento el envese, es debons usar el producto immediatamente o se puede guardar cubierto en la nevera (como máximo a 7°C) durante no más de 7 días. / Sátitiettava villeássa ja kutvassa. Käytä avattu pakkaus vällittörnästi tal sátitytä peliettynä jääkaapissa (maks. 7 °C) enintään 7 päivän ajan./Förvaras på sral coch torr plats. Används produkten direkt efter öppning eller förvara övertlästi kylskép (nax. 7 °C) under max. 7 dagar./ Opbeveros keligt og tart. Skel anvendes etreks efter ábning eller opbevaros tildsektet i keleskab (maks.: 7°C) i maks. 7 daga./ Mantenha em lugar refrigerado e seco./Mantenha em lugar refrigerado e seco./Mantenha em lugar refrigerado e seco. Lima vez abento, use o produto imediatamente ou mantenha o produto numa embalagem fechada por no max. 7 dias a no máximo 7°C. PD: 13/09/2016 EXP: 13/09/2016 L 3 256139 5 DI 08:51 Distributed by: Product code: 55FLAT25 Salud Foodgroup Europe B.V. PO Box 4054, NL Origin: Poland 4900 CB Costerhout The Netherlands بلد المنشاء : بولندا info@salud.nl www.saludfoodgroup.eu

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22. Picture outside case



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23. Picture case label

8 x 18 WHEAT TORTILLAS AMBIENT 25 cm 9,92 kg (8 x 1,24 kg)

- GB Best before date, see date on case. Store in cool and dry place. Once opened, use immediately or store covered up in a fridge (max: 7°C) for max 7 days
- NL Houdbaarheid: zie verpakking, bewaren op een koele en droge plaats. Eenmaal geopend, gebruik meteen of bewaar afgedekt in de koelkast (max 7°C), max 7 dagen.
- FR Durée de conservation : voir impression, conserver dans un endroit frais et sec. Une fois ouvert, utiliser immédiatement ou conserver couvert dans un frigo (max : 7°C) pour max 7 jours
- Durata: vedere stampa, conservare in luogo fresco e asciutto. Una volta aperto, usare subito o conservare coperto in frigorifero (max: 7°C) per non più di 7 giorni
- DE Haltbarkeit: siehe Verpackung. Trocken und kühl lagern. Nach Öffnen verzehren oder zugedeckt im Kühlschrank (max. 7°C) bis zu 7 Tagen haltbar
- ES Caducidad: véase la fecha impresa. Consérvese en un lugar fresco y seco. Una vez abierto el envase, se deberá usar el producto inmediatamente o se puede guardar cubierto en la nevera (como máximo a 7°C) durante no más de 7 días.
- FI Katso painettu teksti, säilytettävä viileässä ja kuivassa. Käytä avattu pakkaus välittömästi tai säilytä peitettynä jääkaapissa (maks. 7°C) enintään 7 päivän ajan
- SE Hållbarhet: se märkning, förvaras på sval och torr plats. Används produkten direkt efter öppning eller förvara övertäckt i kylskåp (max. 7°C) under max. 7 dagar
- DK Holdbarhed: Se datomærkning, opbevares køligt og tørt. Skal anvendes straks efter åbning eller opbevares tildækket i køleskab (maks.: 7°C) i maks. 7 dage
- PT Conservar em lugar refrigerado e seco. Uma vez aberto, use o produto imediatamente ou mantenha o produto numa embalagem fechada por no max. 7 dias a no máximo 7°C.

تاريخ الصلاحية: انظر الطباعة، يتم تخزينها في مكان بارد وجاف تقتح مرة واحدة، واستخدام على الفور أو تخز مغطاه في اللاجة (بعد أقسي 2°°C) لحد أقسي 7 أيام.

بلد المنشاء : بولندا

Origin: Poland

Product code: 55FLAT25

L4 201 201 8 DI PD: 20/07/2014

EXP: 20/01/2015

Distributed by: Salud Foodgroup Europe BV PO Box 4054

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