

1. COMMERCIAL NAME

MEGACHOK

2. LEGAL NAME OF THE PRODUCT

CHOCOLATE CREAM FLAVOURED 30% FILLED BISCUITS

3. PACKAGING

Net Weight	500 GR.
Format	ROLLPACK
Format carton	15X500 GR.

4. COMPANY DETAILS

Company name	ARLUY, S.L.U.
Address	POLÍGONO INDUSTRIAL EL SEQUERO, AVDA. DE CAMEROS 178-180, 26151 ARRÚBAL (LA RIOJA)
VAT Number	B-26045617
Telephone / Fax	941257600 / 941235678
Contact person	CAROLINA DEL POZO
Sanitary Registry number	20.18724/LO

5. SHELF LIFE DETAILS

Product shelf life	18 MONTHS
Shelf life description	BEST BEFORE END : (SEE PACKAGING)
Placement in the packaging	FRONT OF THE WRAP

6. BATCH NUMBER

Description	LAAABBB 00:00 C: A: YEAR OF PRODUCTION; BBB: DAY OF PRODUCTION; 00:00: HOUR OF PRODUCTION, C: PACKAGING NUMBER.
Batch number placement in the packaging	FRONT OF THE WRAP

7. STORE CONDITIONS

Store conditions	STORE IN A COOL AND DRY PLACE
Temperature	

8 DECLARATION OF EXPECTED USE

HUMAN FOODSTUFF

9. LEGAL CONDITIONS AFFECTING THE PRODUCT

RD 1124/1982, OF APRIL 30, WHICH APPROVES THE RTS FOR THE PREPARATION, MANUFACTURE, CIRCULATION AND COMMERCIALIZATION OF COOKIES. REPEAL IN POINT 3 OF THE CHAPTER 5.2. MODIFIED BY RD 2812/1983
RD 135/2010 OF 12 FEBRUARY, DEROGATING THE PROVISIONS CONCERNING THE MICROBIOLOGICAL CRITERIA
REGULATION 1169/2011 INFORMATION PROVIDED TO THE CONSUMER.
REGULATION 2073/2005 ON MICROBIOLOGICAL CRITERIA APPLICABLE TO FOODSTUFFS
RD 18/01/2008, OF NOVEMBER 3, ESTABLISHING RULES RELATING TO THE NOMINAL AMOUNTS FOR PACKAGED PRODUCTS AND THE CONTROL OF THEIR EFFECTIVE CONTENT.
DIRECTIVE 2006/142 / EC AMENDING ANNEX III (A) OF DIRECTIVE 2000/13 / EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL IN WHICH THE LIST OF INGREDIENTS
REGULATION NO 852/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL OF 29 APRIL 2004 ON THE HYGIENE OF FOODSTUFFS

ROYAL DECREE 176/2013, OF MARCH 8, WHICH ALL OR PARTIALLY DETERMINED REGULATIONS

REGULATION 1881/2006 CONTAINING THE MAX CONTENT OF CERTAIN CONTAMINATES IN FOODSTUFFS

REGULATION 231/2012 ESTABLISHING SPECIFICATIONS FOR FOOD ADDITIVES INCLUDED IN ANNEXES II AND III OF REGULATION 1333/2008

REGULATION 2015/647 AMENDING AND IMPLEMENTING ANNEXES II AND III OF REGULATION 1333/2008 WITH REGARD TO THE USE OF CERTAIN

10. INGREDIENTS

RECIPE

Ingredient	%	Category	State
Wheat flour	50.3	Vegetal	Solid
Sugar	25.5	Vegetal	Solid
Vegetable fat (palm)	14.7	Vegetal	Liquid
Fat reduced cocoa powder	5.1	Vegetal	Solid
Glucose-fructose syrup	2.5	Vegetal	Solid
Whey powder	0.8	Vegetal	Solid
Raising agents:	0.34	Vegetal	Liquid
Sodium hydrogen carbonate		Vegetal	Solid
Ammonium hydrogen carbonate		Vegetal	Liquid
Salt	0.5		
Emulsifier: sunflower lecithin	0.12	Mineral	Solid
Flavouring	< 0,1	Mineral	Solid
Milk proteins	0.1	Animal	Solid
Sodium metabisulphite	< 0,1	Mineral	Solid
Others: Moisture			

11. INGREDIENTS LIST (LABEL)

Ingredients: **Wheat** flour, sugar, vegetable fat (palm), fat reduced cocoa powder 5,1%, glucose-fructose syrup, whey powder (**milk**), raising agents (ammonium hydrogen carbonate, sodium hydrogen carbonate), salt, emulsifier (lecithins (sunflower)), flavouring, **milk** proteins, antioxidant (sodium **metabisulphite**). **May contain traces of soya, nuts.**

12. NUTRITIONAL INFORMATION

Value per 100g./100l Product

1 biscuit (25g)	
Energy (Kj/Kcal)	1926/460 (+/-20%)
Fat (g)	17 (+/-20%)
of which:	
Saturates (g)	9,2 (+/-20%)
Mono-unsaturates (g)	6,0 (+/-20%)
Polyunsaturates (g)	1,8 (+/-20%)
Carbohydrate (g)	69 (+/-20%)
of which:	
Sugars (g)	30 (+/-20%)
Starch (g)	39 (+/-20%)
Fibre (g)	2,8 (+/-20%)
Protein (g)	6,1 (+/-20%)
Salt (g)	0,66 (+/-20%)

Serving size 1 biscuit

The pack contains 20 portions

12.1 NRV (nutrient reference values)

Each portion contains 25g

Energy (Kj/Kcal)	Fat	Saturates fats	Suagrs	Salt
482kJ/115 kcal	4,3 g	2,3 g	7,5 g	0,17 g
6%	6%	12%	8%	3%

Reference intake of an average adult

2000 kcal	70 g	20 g	90 g	6 g.		
13. ALLERGENS						
ADDED ON PURPOSE						
ALLERGENS	YES/NO	SPECIFIC NAME	NATURE/FUNTION			
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	YES	Wheat flour	Vegetal	Ingredient		
Crustaceans and products thereof	NO					
Eggs and products thereof;	NO					
Fish and products thereof,	NO					
Peanuts and products thereof;	NO					
Soybeans and products thereof,	NO					
Milk and products thereof (including lactose), Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof	YES	Whey powder	Animal	Ingredient		
Celery and products thereof	NO					
Mustard and products thereof;	NO					
Sesame seeds and products thereof;	NO					
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO 2	YES	Sodium metabisulphite	Mineral	Ingredient		
Lupin and products thereof	NO					
Molluscs and products thereof	NO					
CROSS CONTAMINATION						
ALLERGENS	YES/NO	SPECIFIC NAME	NATURE/FUNTION			
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	NO					
Crustaceans and products thereof	NO					
Eggs and products thereof;	NO					
Fish and products thereof,	NO					
Peanuts and products thereof;	NO					
Soybeans and products thereof,	YES	Chocolate (Soy Lecithin)	Vegetal	Ingredient		
Milk and products thereof (including lactose),	NO					
Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof	YES	Hazelnut (chocolate)	Vegetal	Ingredient		
Celery and products thereof	NO					
Mustard and products thereof;	NO					
Sesame seeds and products thereof;	NO					
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO 2	NO					
Lupin and products thereof	NO					
Molluscs and products thereof	NO					
OTHER INTEREST INFORMATION. INDICATE IF IT CONTAINS:						
Cocoa/derived: yes		Benzoated (preservatives): no				
Seeds/derived:no		Artificial colorants: no				
Oils (origin): yes		Naturals colorants: no				
Meat/derived: no		Antibiotics:no				
Legume/products: no		Vegetal protein hydrolized: no				
Animals products (origin): yes		Vegetal protein texturized: no				
Gelatin: no		Antioxidants (BHA/BHT): no				
Monosodium glutamate: no		Carob gum (thickener): no				
Artificial flavouring: yes		Guar gum (thickener): no				
Naturals flavouring:no		Corn/derived: no				
Preservatives: no						
INDICATE IF IT HAS BEEN MODIFIED						
Quimically: no		Fisically: no				
Enzimatically:no		Irradiated: no				
Genetically: no						
* It's required that the product would be GMO free.						
14. CONTROL PLAN OF RAW MATERIALS AND INGREDIENTS						
Ingredients	Control parameter	Value	Tolerance	Method of Analysis	Laboratory	Frequency
Wheat flour	Moisture		Max. 15%		Internal	Each reception
	Wet Gluten		18-28%			
	Dry Gluten		6-10%			
	Alveographo:					
	W		90-150			
	P		25-50			
	L		90-180			
	P/L		0,15-0,5			
Sugar	Moisture		Max. 0.5%		Internal	Each reception

Vegetable fat (palm)	Chromatograph:				
	Laúric		Max. 1		
	Mirístico		0,5-2		
	Palmitic		40-50		
	Stearic		<5		
	Oleic		30-45		
	Linoleic		8-15		
	Acidity point		0.1	Internal	Each reception
Cocoa powder	Moisture		Max. 6%	Internal	Each reception
	pH		Between 5-6		
Sunflower lecithin	Moisture		Lower 5%	Internal	Each reception
Flavouring	Revisar aspecto y olor			Internal	Each reception
Milk proteins	Moisture		Max. 6%	Internal	Each reception
	pH		Between 6,5-7,5		
Glucose-fructose syrup	Refractometer		Between 79-83°	Internal	Each reception
whey powder	Moisture		Max. 4%	Internal	Each reception
	pH		Between 4- 4,7		
Sodium hydrogen carbonate	pH		Between 7-8,5	Internal	Each reception
Ammonium hydrogen carbonate	pH		Between 7-8,5	Internal	Each reception
Salt	Moisture		Max. 1%	Internal	Each reception
Sodium metabisulphite	Moisture		Max. 1%	Internal	Each reception

15. FINAL PRODUCT ANALYSIS

	STANDARD	TOLERANCE
PHYSICAL CHARACTERISTICS		
Longitudinal diameter (mm)	68	67-70
Transversal diameter (mm)	68	67-70
Thickness of the biscuit (mm)	13	12,5-14
Weight of the biscuit (g)	25	24,3-25,6
Broken biscuits (%)	Absence	
Weight of the packaging (g)	500	485-512,5
Nº of biscuits per packaging (un)	20	20
CHEMICAL CHARACTERISTICS		
Humidity (%)		Máx. 10%
Ash (without chlorides % of chlorides) (%)	1.50%	
MICROBIOLOGICAL CHARACTERISTICS		
Aerobic mesophiles (u.f.c./g)		Máx. 10000
Enterobacteriaceae (u.f.c./g)		Máx. 10
E-Coli (u.f.c./g)		Absence in 1 g.
Listeria Monocytogenes (u.f.c./g)		Absence in 25 g.
Estafilococcus aureus (u.f.c./g)		Absence in 1 g.
Salmonella (u.f.c./g)		Absence in 25 g.
Bacillus cereus (u.f.c./g)		Absence in 1 g.
Yeast and mold (u.f.c./g)		Máx. 200
CONTAMINANTS		
Ochratoxin A (µg/kg)		Max. 3
Deoxynivalenol (µg/kg)		Max. 500
Zearalenone (µg/kg)		Max. 50
Aflatoxins B1 (µg/kg)		Max. 2
Aflatoxins (B1+B2+G1+G2) (µg/kg)		Max. 4
SENSORIAL CHARACTERISTICS		
Colour	Brown	
Texture	Characteristic	
Taste	Sweet Characteristic	
Smell	Characteristic	

16. PACKAGING AND CARTON

	PACKET	SALE UNIT	CARTON
Supplier	Medio M Pack	Envaflex	
Description for each component and composition	Paperboard	PPBO 20 µ + PP metalized 18 µ	Carton
Empty weight of the packet	6,1 g.	3,6 g.	262 g.
Grams	95 gr/m2 +/-5%	36,5 g/m2 +/-10%	396 gr/m2 (+/-4%)
Size	Width: 275 mm.	Width: 375 mm; Between macles: 250 mm	372x290x215
Net weight of the packet with product	506,1 gr.	509,7 gr.	7,9 kg.
EAN			
Capacity (nº of biscuits)	20	20	300

* Primary packet (packet in touch with the product). Must include the certificate that guarantees the aprobal of European Normative for foods and packagings.

17. PALLETS

Pallet type	Europallet
Size (lwxh)	1200x800x2085
Nº of layers	9
Cartons per layer	8
Cartons per pallet	72
Weight of the pallet (with product)	594 kg.
Pallet identification (yes/no)	YES
Protection of the pallet (plastic, etc,...)	YES

18. GREEN POINT

Material	g./sale unit	s.u./box	Total €/box
Paperboard	6,1 gr.		
Film	3,6 gr.		

19. ANNEXES

BRC, IFS Certificates	
GMO free Certificate	
Certificates for the primary packet	
Company sanitary register number	

APPROVED

QUALITY MANAGER

DATE

CAROLINA DEL POZO	10/12/2020
-------------------	------------