

S.C. PHOENIX Y S.R.L.
 Baicoi, DN 1 nr 12, cod 105200, jud Prahova
 Nr.Reg.Com: J29/1655/1992, C.I.F.: RO 1349786,
 Capital social: 16 400 000 RON
 IBAN: RO85 RNCB 0205 0448 5312 0001, BCR Ploiesti
 IBAN: RO66 RZBR 0000 0600 0598 9149, RAIFFEISEN BANK Ploiesti
 Tel : +40 244 362423, Fax: +40 244 362424 www.phoenixy.ro



TECHNICAL DATA SHEET NR.10412 / SPECIFICATIE TEHNICA DE PRODUS NR.10412

Product name Nume produs	GUSTO SNACK RINGS CHEESE 80GR (14BAGS/BOX) GUSTO SNACK RINGS BRANZA 80GR (14BUC/CUTIE)
Brand	GUSTO
Additional product description Descriere suplimentara	<i>Extruded product from maize grits, with cheese seasoning.</i> <i>Produs extrudat din malai, cu seasoning de branza.</i>
EAN code	5941868204917
Special Product Characteristics Caracteristici speciale produs	<i>not applicable / neaplicabil</i>
Declared Net weight Masa neta declarata	80 g
Secondary packaging content Continut ambalare secundara	<i>14bags x 80g/box</i> <i>14buc x 80g/cut</i>
Transport condition [temp., humidity etc.] Conditii de transport	<i>Ambiental</i>
Storage condition [temp., humidity etc.] Conditii de depozitare	<i>Cool and dry place, out of foreign smells and protected from direct sunlight /</i> <i>Loc uscat si racoros, ferit de mirosuri straine si de actiunea directa a razelor de soare.</i>
Shelf life after production [days] Termen de valabilitate (zile)	240
How was the shelf life determined? Cum a fost determinat termenul de valabilitate ?	<i>Stability tests on storage product, certified by laboratory analysis /</i> <i>Teste de stabilitate pe produsul depozitat, certificate prin analize de laborator</i>
Remaining shelf life (days)/ Termen de valabilitate garantat la livrare (zile)	180

INGREDIENTS <i>in decreasing order</i> [ADDITIVES ADDITIONALLY WITH "E"-NUMBER] <i>PLEASE DETAIL COMPOUND INGREDIENTS WHEN RELEVANT</i> INGREDIENTE <i>IN ORDINE DESCRESCATOARE</i> ADITIVI ADITIONALI CU NR. E]	COUNTRY / PLACE OF ORIGIN TARA/LOCUL DE ORIGINE	% IN THE FINAL PRODUCT % IN PRODUSUL FINIT
<i>Maize grits / Malai grisat</i>	<i>Romania,</i>	60 %
<i>palmoil / ulei de palmier</i>	<i>Greece</i>	31 %
<i>Cheese seasoning including: Sweet whey powder, salt, cheese powder (0,5 %), flavourings, yeast extract, maltodextrin, sugar, acidity regulator: lactic acid, antioxidant : ascorbic acid</i> <i>Seasoning de branza continand: Zer dulce, sare, pudra de branza (0,5 %), arome, extract de drajdi, maltodextrina, zahar, regulator de aciditate : acid lactic, antioxidant : acid ascorbic.</i>	<i>Romania</i>	9 %
LEGAL OBLIGED MENTIONINGS ON THE PACKAGE: - CHEESE POWDER 0.5 % MENTIUNI LEGALE OBLIGATORII PE AMBALAJ: PUDRA DE BRANZA 0,5%		

GMO AND INGREDIENTS ORIGINATING FROM GMO [according to regulations (EC) N° 1829/2003 & 1830/2003] OMG SI INGREDIENTE PROVENITE DIN OMG [conform(EC) No 1829/2003 & 1830/2003]	
NOT APPLICABLE / NU ESTE CAZUL	



**LIST OF ALLERGENS AND FOOD INTOLERANCES:
 LISTA ALERGENILOR SI PRODUSELOR CE GENEREAZA INTOLERANTA ALIMENTARA**

INGREDIENTS CONCERNED, INCLUDING THE DERIVATIVES OF THOSE INGREDIENTS/ INGREDIENTELE SI DERIVATELE LOR	PRESENT AS INGREDIENT PREZENT CA INGREDIENT	PRESENT AS A RESULT OF POTENTIAL BUT NOT INTENDED CROSS-CONTAMINATION/ PREZENT CA REZULTAT AL POTENTIALEI CONTAMINARI INCRUCISATE
<i>Cereals containing gluten [wheat, rye, barley, oats, spelt and kamut] Cereale care contin gluten (grau, secara, orz, ovaz, etc.)</i>	<input type="checkbox"/> Yes / <input type="checkbox"/> No	X Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
<i>Crustaceans/ Crustacee</i>	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
<i>Eggs/ Oua</i>	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
<i>Fish/ Peste</i>	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
<i>Peanuts/ Arahide</i>	<input type="checkbox"/> Yes / <input type="checkbox"/> No	X Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
<i>Soybeans/ Soia</i>	<input type="checkbox"/> Yes / <input type="checkbox"/> No	X Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
<i>Milk [including lactose], Lactose/ Lapte(inclusive lactoza),Lactoza</i>	X Yes / <input type="checkbox"/> No <input type="checkbox"/> NA	<input type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
<i>Nuts [almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts] Migdale, alune de padure, caju, nuci pecan, nuci braziliene, fistic</i>	<input type="checkbox"/> Yes / <input type="checkbox"/> No	X Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
<i>Celery/ Telina</i>	<input type="checkbox"/> Yes / <input type="checkbox"/> No	X Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
<i>Mustard/ Mustar</i>	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
<i>Sesame seed/ Seminte susan</i>	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
<i>Sulphur dioxide and sulphites (E220 at E227), more than 10mg/kg or 10mg/litre expressed as SO₂ etc./ Dioxid de sulf si sulfiti (de la E220 la E227), min. 10mg/kg or 10mg/litru raportat SO₂ etc.</i>	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
<i>Lupin and products thereof / Lupin si derivate</i>	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
<i>Molluscs (gastropods, bivalves or cephalopods) and products thereof / Moluste (gastropode, bivalve sau cefalopode) si derivate</i>	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA



FINISHED PRODUCT/ PRODUSUL FINIT

BRIEF DESCRIPTION OF THE PROCESS:

- _ The maize grits are extruded into rings, dried in the oven and coated with palm oil and cheese seasoning
- _ Malaiul grisat este extrudat sub forma de ineluse, coapte in cuptor si glazurate cu ulei de palmier si seasoning de branza

A. SENSORY CHARACTERISTICS/ CARACTERISTICI SENZORIALE

PARAMETER/ PARAMETRUL	DESCRIPTION / DESCRIERE
Appearance/Aspect	- exterior-extruded rings \varnothing 30-40 mm, light porosity of the surface / exterior-ineluse extrudate de \varnothing 30-40 mm, usor poros la suprafata - golden-yellow color and with traces of the material used for coating / culoare galben -aurie cu urme de material de glazurare - interior spongy crumb, specific to extruded cereals / interior spongios, specific cerealelor extrudate
Smell/ miros	Pleasant, specific to extruded cereals and to the cheese seasoning, no foreign smell, no sour smell, no rancid smell, no bitter smell / Placut, specific cerealelor extrudate si seasoning de branza, fara miros strain, de acru, ranced, amar
Taste/ Gust	Pleasant, specific to extruded cereals and the cheese seasoning / Placut, specific cerealelor extrudate si seasoning de branza
Consistency, texture/ Consistentia, texturta	Light texture, slightly crunchy / Textura usoara, usor crocanta

**B. MICROBIOLOGICAL CHARACTERISTICS
 CARACTERISTICI MICROBIOLOGICE**

Enterobacteriaceae	n = 5	c = 0	m=1 cfu/g M= 5 cfu/g	SR ISO 21528-1/2
Yeasts and moulds/ Drojdii si mucegaiuri	n = 5	c = 2	m=10 cfu/g M=100cfu/g	SR ISO 21527-1/2

The limits given refer to each sample unit tested.

Enterobacteriaceae:

- satisfactory, if all the values observed indicate the absence of the bacterium,
- unsatisfactory, if the presence of the bacterium is detected in any of the sample units.

Yeasts and molds:

- satisfactory, if all the values observed are < m,
- acceptable, if a maximum of c/n values are between m and M, and the rest of the values observed are < m,
- unsatisfactory, if one or more of the values observed are > M or more than c/n values are between m and M.

Limitele dau referinte pentru fiecare proba analizata.

Enterobacteriaceae:

- satisfactor, daca toate valorile indica absenta bacteriei,
- nesatisfactor, daca prezenta bacteriei este detectata in orice unitate a probei.

Drojdii si mucegaiuri:

- satisfactor, daca toate valorile observate < m,
- acceptabil, daca maximul valorilor c/n sunt intre m si M si restul valorilor < m
- nesatisfactor, daca una sau mai multe valori > M sau mai multe valori ale raportului c/n sunt intre m si M.

C. PHYSICAL AND CHEMICAL CHARACTERISTICS / CARACTERISTICI FIZICO-CHIMICE

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PARAMETER PARAMETRII	UNIT/ UNITATEA	AVERAGE VALUES / VALORI MEDII	TOLERANCE/ TOLERANTA	METHOD OF CONTROL/ METODA DE CONTROL
diameter/ diametru	mm	aprox. 30	± 5	
Thickness / grosime	mm	5	± 1	
Broken rings / ineluse sparte	g/100g	<5	none	
Moisture / umiditate	g/100g	7	none	
protein/ proteine	g/100g	5.0	± 2 g	
Carbohydrates/ glucide	g/100g	54	± 8 g	
of which sugars/ din care zaharuri	g/100g	2.5	± 2 g	
salt/ sare	g/100g	1.8	± 20%	
fat/ grasime	g/100g	31	± 20 %	
of which saturates / din care acizi grasi saturati	g/100g	15	± 20 %	
Trans fatty acids / acizi grasi trans	g/100 g	< 2	none	
Food fibre/ fibre	g/100g	3.0	-	
Mycotoxin / micotoxine		According EC Reg 915/2023; EC Reg 1022/2024(DON); EC Reg 1038/2024(T2-HT2)		
Aflatoxin B1 / Aflatoxina B1	µg/kg	< 2	none	
Aflatoxin-the sum of (B1,B2 ,G1,G2) / aflatoxina-suma dintre (B1,B2,G1,G2)	µg/kg	<4	none	
Ochratoxin / Ocratoxina A	µg/kg	<2	none	
Deoxinivalenol/ Deoxinivalenol	µg/kg	< 400	none	
Zearalenon/ Zearalenona	µg/kg	< 50	none	
Fumonisine-sum B1+B2 / Fumonisine-suma B1 + B2	µg/kg	< 800	none	
T-2 & HT-2 toxins, cumulated / Toxinele T-2 și HT-2, cumulate	µg/kg	< 50	none	
HEAVY METALS / METALE GRELE		According to EC Reg.915/2023		
Pb	mg/kg	< 0.2	none	

NUTRITIONAL VALUES [UNIT] VALORI NUTRITIONALE	REFERNCE INTAKE / CONSUMUL DE REFERINTA	Average/ Media per 100 g/ml *	Average per portion/ Media pe portie 30 g	% RI / portion % C R / portie
Energetic values [in kJ] Valoare energetica	8400 kJ	2182 kJ	655 kJ	8%
Energetic values [in kcal] Valoare energetica	2000 kcal	523 kcal	157 Kcal	8 %



NUTRITIONAL VALUES [UNIT] VALORI NUTRITIONALE	REFERNCE INTAKE / CONSUMUL DE REFERINTA	Average/ Media per 100 g/ml *	Average per portion/ Media pe portie 30 g	% RI / portion % C R / portie
Fats [g] Grasimi	70 g	31g	9.3 g	13 %
<i>of which saturates [g] din care acizi grasi saturati</i>	20 g	15 g	4.5 g	23 %
Carbohydrate [g] Glucide	260 g	54 g	16 g	6 %
<i>of what sugars [g] din care zaharuri</i>	90 g	2.5g	0.75 g	<1%
Food fibre [g] Fibre alimnetare	-	3.0	0.90	-
Proteins [g] Proteine	50 g	5.0 g	1.5 g	3 %
Salt = Sodium x 2.5 (optional) [g] Sare = sodiu x 2,5 (optional)	6 g	1.8 g	0.54 g	9%

CR* - Consumul de referință al unui adult obișnuit (8 400kJ / 2 000 kcal) / RI* - Reference intake of an average adult (8400kJ/2000kcal). Pachetul contine 2 portii .

INDICATION OF SHELF LIFE INDICAREA TERMENULUI DE VALABILITATE			
<i>Indication of minimum durability by Indicarea durabilitatii minimale</i>	<i>x day / x month / x year zi/ luna / an</i>	Example/ exemplu	<i>dd.mm.yyyy</i>
<i>Manner of indication Modul de indicare</i>	<i>x inkjet <input type="checkbox"/> label <input type="checkbox"/> laser cerneala/ eticheta/ laser</i>		
<i>Keeping of reference samples Pastrarea mostrelor de referinta</i>	<i>x yes / da</i>	Sampling frequency	<i>each production lot/ la fiecare lot de productie</i>

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INDICATION OF THE SET (LOT) INDICAREA LOTULUI	
<i>Indication of lot by</i> <i>Indicare lotului prin</i>	<i>L412- 250319; L- lot; 412 – internal code of the product; ddmmyy- production date /</i> <i>L412- 250319; L- lot; 412- cod intern al produsului; ZZLLAA- data fabricarii</i>
	<i>Example/ Exemplu</i>
<i>Manner of indication</i> <i>Mod de indicare</i>	<i>x inkjet <input type="checkbox"/> label <input type="checkbox"/> laser</i> <i>cerneala/ eticheta/ laser</i>

INSTRUCTION FOR USE / METHODE OF PREPARATION INSTRUCTIUNI DE FOLOSIRE / MOD DE PREPARARE
<i>The product does not need any preparation. Should be served as it is.</i> <i>Produsul nu necesita preparare. Se serveste ca atare..</i>

Data ultimei revizii: 19.09.2024

Intocmit:
Quality Assurance
Stratulat Dana

Aprobat:
General Manager
Eliodor Apostolescu