



**TECHNICAL DATA SHEET PF 10669 / SPECIFICATIE TEHNICA DE PRODUS
 PF10669**

Product name Nume produs	GUSTO - SNACK XXL - CHEESE BALLS 300GR (15 PCS/BOX) GUSTO - SNACK XXL - CHEESE BALLS 300GR (15 BUC/CUTIE)
Brand	GUSTO
Additional product description Descriere suplimentara	Extruded product from corn grits with cheese seasoning. Produs extrudat din mălai cu aromă de brânză.
Special Product Characteristics Caracteristici speciale produs	not applicable / neaplicabil
Declared Net weight Masa neta declarata	300 g
EAN	5941868208502
Packaging Modalitate de ambalare	15 bags x 300 g/box 15 pg x 300 g/cutie
Transport condition [temp., humidity etc.] Conditii de transport	Ambiental
Storage condition [temp., humidity etc.] Conditii de depozitare	Cool and dry place, out of direct sunlight and foreign smells/ Loc uscat si racoros, ferit de actiunea directa a razelor solare si a mirosurilor straine
Shelf life after production [days] Termen de valabilitate (zile)	240
Shelf life was determined Termenul de valabilitate a fost determinat prin	Stability tests on storage product, certified by laboratory analysis / Teste de stabilitate pe produsul depozitat, certificate prin analize de laborator
Remaining shelf life (days)/ Termen de valabilitate garantat la livrare (zile)	180

INGREDIENTS in decreasing order [ADDITIVES ADDITIONALLY WITH "E"-NUMBER] PLEASE DETAIL COMPOUND INGREDIENTS WHEN RELEVANT INGREDIENTE IN ORDINE DESCRESCATOARE ADITIVI ADITIONALI CU NR. E]	COUNTRY / PLACE OF ORIGIN TARA/LOCUL DE ORIGINE	% IN THE FINAL PRODUCT % IN PRODUSUL FINIT
Maize grits / Malai grisat	Romania Romania	58 %
Palm oil / Ulei de palmier	Greece / Grecia	31.9 %
Cheese seasoning: Sweet whey powder, salt, flavour enhancers: monosodium glutamate (E621), disodium 5'-ribonucleotides (E635), cheese powder (7%), yeast extract, maltodextrin, flavourings, acidity regulator: lactic acid (E270), anti-caking agent : silicone dioxide (E551) Seasoning branza: zer dulce, sare, potentiatori de gust: glutamat de sodiu (E621), 5'-ribonucleotide disodice (E635), pudra de branza (7%), extract de drojdie, maltodextrina, arome, corector de aciditate: acid lactic (E270), antiaglomerant: dioxid de siliciu (E551)	Romania	10 %
Colouring : paprika extract / colorant : extract de paprika	Romania	0.1%

LEGAL MANDATORY MENTIONING ON THE PACKAGE: corn grits 58 %, cheese powder 0,7%
MENTIUNI LEGALE OBLIGATORII PE AMBALAJ: MALAI 58%, pudra de branza 0,7%



GMO AND INGREDIENTS ORIGINATING FROM GMO [according to regulations (EC) N° 1829/2003 & 1830/2003]
OMG SI INGREDIENTE PROVENITE DIN OMG [conform(CE) 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
Cereals containing gluten [wheat, rye, barley, oats, spelt and kamut] / Cereale care contin gluten (grau, secara, orz, ovaz, etc.)	☐ Yes / ☐ No	X Yes / ☐ No ☐ NA
Crustaceans / Crustacee	☐ Yes / ☐ No	☐ Yes / ☐ No ☐ NA
Eggs / Oua	☐ Yes / ☐ No	☐ Yes / ☐ No ☐ NA
Fish / Peste	☐ Yes / ☐ No	☐ Yes / ☐ No ☐ NA
Peanuts / Alune	☐ Yes / ☐ No	X Yes / ☐ No ☐ NA
Soybeans / Soia	☐ Yes / ☐ No	X Yes / ☐ No ☐ NA
Milk [including lactose], Lactose / Lapte (inclusiv lactoza), Lactoza	X Yes / ☐ No	☐ Yes / ☐ No ☐ NA
Nuts [almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts] / Migdale, alune de padure, caju, nuci pecan, nuci braziliene, fistic	☐ Yes / ☐ No	X Yes / ☐ No ☐ NA
Celery / Telina	☐ Yes / ☐ No	X Yes / ☐ No ☐ NA
Mustard / Mustar	☐ Yes / ☐ No	☐ Yes / ☐ No ☐ NA
Sesame seed / Seminte susan	☐ Yes / ☐ No	☐ Yes / ☐ No ☐ NA
Sulphur dioxide and sulphites (E220 at E227), more than 10mg/kg or 10mg/litre expressed as SO ₂ etc./ Dioxid de sulf si sulfiti (de la E220 la E227), min. 10mg/kg or 10mg/litru raportat SO ₂ etc.	☐ Yes / ☐ No	X Yes / ☐ No ☐ NA
Lupin and products thereof / Lupin si derivate	☐ Yes / ☐ No	☐ Yes / ☐ No ☐ NA
Molluscs (gastropods, bivalves or cephalopods) and products thereof / Moluste (gastropode, bivalve sau cefalopode) si derivate	☐ Yes / ☐ No	☐ Yes / ☐ No ☐ NA

FINISHED PRODUCT/ PRODUSUL FINIT

Brief process description / Scurta descriere a procesului

Cheese seasoning is mixed with palm oil and E160c colouring into a slurry that is sprayed over the oven dried ball-shaped, extruded corn product. The finished product is packaged in PP bags.

Seasoningul de brânză se amesteca cu uleiul și colorantul E160 c, creându-se un slurry, care apoi este spray- at peste extrudatul de malai (sub forma de bile) uscat in cuptor . Produsul obținut se ambalează în pungi din PP.



A. SENSORY CHARACTERISTICS/ CARACTERISTICI SENZORIALE

PARAMETER / PARAMETRUL	DESCRPTION / DESCRIERE
Appearance / Aspect	- exterior: extruded puffs 15-20 mm diameter balls, light porosity of the surface / exterior: snack extrudat de 15-20 mm, cu suprafata usor poroasa - golden-orange colour with traces of the material used for coating / culoare galben-portocalie cu urme de material de glazurare - interior: spongy crumb, specific to extruded cereals / interior: spongios, specific cerealelor extrudate
Smell / Miros	Pleasant, fresh, specific to extruded cereals and to the cheese seasoning, without off taste (sour, rancid, bitter) / Placut, proaspata, specific cerealelor extrudate si aromei de branza, fara miros strain (acru, ranced amar)
Taste / Gust	Pleasant, specific to extruded cereals and the cheese seasoning / Placut, specific cerealelor extrudate si aromei de branza
Consistency, texture / Consistentia, textura	Light texture, slightly crunchy / Textura usoara, usor crocanta

B. MICROBIOLOGICAL CHARACTERISTICS CARACTERISTICI MICROBIOLOGICE

Total aerobic count	10 ⁶	CFU/g		ISO 4833-2:2013
Moulds / Yeasts	10 ³	CFU/g		ISO 21527-1/2
Enterobacteriaceae	10 ³	CFU/g		ISO 21528-1/2
Escherichia Coli	< 10	CFU/g		ISO 7251:2005
Staphylococcus aureus	10 ³	CFU/g		ISO 6888:1999
Coliforms	10 ²	CFU/g		ISO 4832:2006
Listeria Monocytogenes	Absent / g	CFU / g		ISO 11290:1998
Salmonella	Absent /25 g	CFU / 25 g		ISO 6579:2002

ACCORDING TO ROMANIAN REGULATORY – ORD. 27 / 2011, REG CE 2073/2005

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

PARAMETER PARAMETRII	UNIT / UNITATEA	AVERAGE VALUES / VALORI MEDII	TOLERANCE / TOLERANTA	METHOD OF CONTROL / METODA DE CONTROL
Length / Lungime	mm	40-50	none	
Diameter / Diametru	mm	10	± 2	
broken flips/ sparturi	g/100g	< 5	none	
moisture/ umiditate	g/100g	< 7	none	
protein/ proteine	g/100g	4.0	± 2 g	
Carbohydrates/ carbohidrati	g/100g	52	± 8 g	
of what sugar/ din care zahar	g/100g	3.2	± 2 g	
Salt / sare	g/100g	2.4	± 20 %	
Fat / grasime	g/100g	33	± 20 %	
of what saturated / din care saturate	g/100g	15	± 20 %	
Food fibre / fibre	g/100g	2.0	± 2 g	
Mycotoxin / Micotoxine		According EC Reg 915/2023; EC Reg 1022/2024(DON); EC Reg 1038/2024(T2-HT2)		
Aflatoxins / aflatoxine	µg/kg	< 4	none	
Zearalenon / zearalenona	µg/kg	< 50	none	
Deoxinivalenol / Deoxinivalenol	µg/kg	< 400	none	
Fumonisin / fumonisina	µg/kg	< 800	none	
Ochratoxin / ochratoxina	µg/kg	< 2	none	
T-2 & HT-2 toxins, cumulated / Toxinele T-2 şi HT-2, cumulate	µg/kg	< 50		
Acrylamide/ acrylamida	µg/kg	< 250	none	
HEAVY METALS / METALE GRELE		According EC Reg 915/2023		
Pb	mg/kg	< 0,2	none	
GMO's		< 0,1%	none	

NUTRITIONAL VALUES [UNIT] VALORI NUTRITIONALE	GDA (Guideline daily amounts) Based on CIAA recommendations	Average/ Media per 100 g/ml *	Average per portion/ Media pe portie 30 g	1 Portie / GDA %
Energetic values [in kcal] Valoare energetica	2000 kcal	521 kcal	156 kcal	8 %



NUTRITIONAL VALUES [UNIT] VALORI NUTRITIONALE	GDA (Guideline daily amounts) Based on CIAA recommendations	Average/ Media per 100 g/ml *	Average per portion/ Media pe portie 30 g	1Portie / GDA %
Energetic values [in kJ]		2173 kJ	652 kJ	
Fats [g] Grasimi	70 g	33 g	9.9 g	14 %
of which saturated [g] din care saturate	20 g	15 g	4.5 g	23 %
Carbohydrate [g]C Carbohidrati	270 g	52 g	16 g	6 %
of which sugars [g] din care zaharuri	90 g	3.2 g	0.96 g	1 %
Fibres [g] Fibre	25 g	2.0 g	0,60 g	-
Proteins [g] Proteine	50 g	4.0 g	1,2 g	2 %
Salt = Sodium x 2.5 (optional) [g] Sare = sodiu x 2,5 (optional)	6 g	2.4 g	0,72 g	12 %

INDICATION OF THE DATE OF EXPIRY INDICAREA DATEI DE EXPIRARE			
Indication of minimum durability by Indicarea durabilitatii minime	X day / x month / x year zi/ luna / an	Example/ exemplu	dd.mm.yyyy
Manner of indication Modul de indicare	X inkjet ☐ label ☐ laser cerneala/ eticheta / laser		
Keeping of reference samples Pastrarea mostrelor de referinta	X yes / da	Sampling frequency	each production lot/ la fiecare lot de productie

INDICATION OF THE SET (LOT) INDICAREA LOTULUI		
Indication of lot by Indicare lotului prin	L669-ddmmyy; L – lot; 669– internal code of the product; ddmmyy - production date L669-ZZLLAA; L – lot; 669 – cod intern al produsului; ZZLLAA – data productiei	
	Example/ Exemplu	L669- 250323
Manner of indication Mod de indicare	X inkjet ☐ label ☐ laser cerneala / eticheta / laser	

RECOMMENDED USE / METHODE OF PREPARATION RECOMANDARE DE CONSUM / MOD DE PREPARARE
The product does not need any preparation. Should be served as it is. Produsul nu necesita preparare. Se serveste ca atare..

Data:19.09.2024

**Intocmit ,
Quality Assurance**

**Aprobat ,
General Manager**