



**TECHNICAL DATA SHEET NR. 10698 / SPECIFICATIE TEHNICA DE PRODUS NR.10698**

<b>Product name</b> <b>Nume produs</b>	<b>GUSTO MONSTER' STICKS SOUR CREAM &amp; ONION 80GR (14BAGS/BOX) / GUSTO MONSTER' STICKS SOUR CREAM &amp; ONION 80GR (14BUC/CUTIE)</b>
<b>Additional product description</b> <b>Descriere suplimentara</b>	<i>Snack from cereals and potatoes with sour cream onion taste. / Snack din cereale si cartof cu gust de smantana si ceapa.</i>
<b>EAN code</b>	5941868208861
<b>Brand</b>	GUSTO
<b>Special Product Characteristics</b> <b>Caracteristici speciale produs</b>	not applicable / neaplicabil
<b>Declared Net weight</b> <b>Masa neta declarata</b>	80 g
<b>Secondary packaging content</b> <b>Continut ambalare secundara</b>	80g x 14bags/box 80g x 14buc/cutie
<b>Transport condition [temp., humidity etc.]</b> <b>Conditii de transport</b>	Ambiental
<b>Storage condition [temp., humidity etc.]</b> <b>Conditii de depozitare</b>	Cool and dry place, out of foreign smells and protected from direct sunlight / Loc uscat si racoros, ferit de mirosuri straine si de actiunea directa a razelor de soare.
<b>Shelf life after production [days]</b> <b>Termen de valabilitate ( zile)</b>	240
<b>Shelf life was determined</b> <b>Termenul de valabilitate a fost detriminat prin</b>	Stability tests on the stored product, certified by laboratory analysis / Teste de stabilitate pe produsul depozitat, certificate prin analize de laborator
<b>Remaining shelf life (days)/ Termen de valabilitate garantat la livrare (zil )</b>	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"] a se detalia ingredientele MIX-urilor cand este cazul	Country / Place of Origin Tara / Locul de ORIGINE	% in the final product % in PRODUSUL FINIT
wheat flour / faina de <b>grau</b>	Romania	<b>60.85 %</b>
palmoil / ulei de palmier	Greece / Grecia	<b>17 %</b>
Corn grits / malai grisat	Romania	<b>10.75 %</b>
Potatoes granules (potatoes, emulsifier: mono-and diglycerides of fatty acides; antioxidant: <b>sodium metabisulphite</b> ) / granule de cartof (cartofi, emulsifiant: mono si digliceride ale acizilor grasi); antioxidant: <b>metabisulfit de sodiu</b>	Germany / Germania	<b>3 %</b>
Sour cream and onion seasoning: sweet <b>whey</b> powder (contains <b>milk</b> ), onion 16%, dextrose, <b>sour cream</b> powder 10 % (contains <b>milk</b> ), <b>buttermilk</b> powder (contains <b>milk</b> ), potassium chloride, flavouring, maltodextrin, acidity regulator: calcium phosphate; stabiliser: arabic gum.  Seasoning smantana si ceapa: pudra de <b>zer</b> dulce (contine <b>lapte</b> ), ceapa, dextroza, pudra de <b>smantana</b> (contine <b>lapte</b> ) pudra de <b>zer</b> (contine lapte), clorura de potasiu, aroma, maltodextrina, corector de aciditate: fosfat de calciu; stabilizator: guma arabica /	Romania	<b>7 %</b>
Salt / sare	Austria	<b>0.7 %</b>



Rice flour / faina de orez	Italy / Italia	0.7 %
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<b>GMO AND INGREDIENTS ORIGINATING FROM GMO [according to regulations (EC) N° 1829/2003 &amp; 1830/2003]</b> <b>OMG SI INGREDIENTE PROVENITE DIN OMG [conform(CE) No 1829/2003 &amp; 1830/2003]</b>	
NOT APPLICABLE / NEAPLICABIL	

<b>LIST OF ALLERGENS AND FOOD INTOLERANCES:</b> <b>LISTA ALERGENILOR SI PRODUSELOR CE GENEREAZA INTOLERANTA ALIMENTARA</b>		
<b>INGREDIENTS CONCERNED, INCLUDING THE DERIVATIVES OF THOSE INGREDIENTS/ INGREDIENTELE SI DERIVATELE LOR</b>	<b>PRESENT AS INGREDIENT PREZENT CA INGREDIENT</b>	<b>PRESENT AS A RESULT OF POTENTIAL BUT NOT INTENDED CROSS-CONTAMINATION/ PREZENT CA REZULTAT AL POTENTIALEI CONTAMINARI INCRUCISATE</b>
Cereals containing gluten [wheat, rye, barley, oats, spelt and kamut] Cereale care contin gluten (grau, secara, orz, ovaz, etc.)	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	<input type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
Crustaceans/ Crustacee	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
Eggs/ Oua	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
Fish/ Peste	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
Peanuts/ Arahide	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
Soybeans/ Soia	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
Milk [including lactose], Lactose/ Lapte(inclusive lactoza),Lactoza	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	<input type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> 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	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
Celery/ Telina	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
Mustard/ Mustar	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
Sesame seed/ Seminte susan	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
Sulphur dioxide and sulphites (E220 at E227), more than 10mg/kg or 10mg/litre expressed as SO <sub>2</sub> etc./ Dioxid de sulf si sulfiti (de laE220 la E227), min. 10mg/kg or 10mg/litru raportat SO <sub>2</sub> etc.	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	<input type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
Lupin and products thereof / Lupin si derivate	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
Molluscs (gastropods, bivalves or cephalopods) and products thereof / Moluste (gastropode, bivalve sau cefalopode) si derivate	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA

<b>FINISHED PRODUCT/ PRODUSUL FINIT</b>
<b>Brief process description / Scurta descriere a procesului</b> _ The mix of cereals and potatoes is extruded into sticks, dried in the oven and covered with palm oil and sour cream onion seasoning. _ mixul de ceerale si cartof este extrudat sub forma de bestonase, uscate in cuptor si glazurate cu ulei de palmier si seasoning smantana si ceapa



<b>A. SENSORY CHARACTERISTICS/ CARACTERISTICI SENZORIALE</b>				
<b>PARAMETER/ PARAMETRUL</b>	<b>DESCRIPTION / DESCRIERE</b>			
<b>Appearance/Aspect</b>	Yellow extruded sticks / bastonase extrudate de culoare galbena			
<b>Smell/ miros</b>	Characteristic for the sort, of fresh onion and sour cream / caracteristic sortimentului de ceapa proaspata si smantana			
<b>Taste / Gust</b>	Characteristic for the sort, of fresh onion and sour cream / caracteristic sortimentului si de ceapa proaspata si smantana			
<b>Consistency, texture/ Consistentia, texturta</b>	Crunchy / crocant			
<b>B. MICROBIOLOGICAL CHARACTERISTICS / CARACTERISTICI MICROBIOLOGICE</b>				
<i>Enterobacteriaceae</i>	<i>n = 5</i>	<i>c = 0</i>	<i>m=1cfu/g</i> <i>M= 5 cfu/g</i>	SR ISO 21528-1/2
<i>Yeasts and molds/ Drojdii si mucegaiuri</i>	<i>n = 5</i>	<i>c = 2</i>	<i>m=10 cfu/g</i> <i>M=100cfu/g</i>	SR ISO 21527-1/2
<p><b>The limits given refer to each sample unit tested.</b>  <i>Enterobacteriaceae:</i>                      — 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.  <i>Yeasts and molds:</i>                      — satisfactory, if all the values observed are &lt; m,                      — acceptable, if a maximum of c/n values are between m and M, and the rest of the values observed are &lt; m,                      — unsatisfactory, if one or more of the values observed are &gt; M or more than c/n values are between m and M.</p> <p><b>Limitele dau referinte pentru fiecare proba analizata.</b>  <i>Enterobacteriaceae:</i>                      — satisfactor, daca toate valorile indica absenta bacteriei,                      — nesatisfactor, daca prezenta bacteriei este detectata in orice unitate a probei.  <i>Drojdii si mucegaiuri:</i>                      - satisfactor, daca toate valorile observate &lt; m,                      - acceptabil, daca maximul valorilor c/n sunt intre m si M si restul valorilor &lt; m                      - nesatisfactor, daca una sau mai multe valori &gt; M sau mai multe valori ale raportului c/n sunt intre m si M.</p>				
<b>C. PHYSICAL AND CHEMICAL CHARACTERISTICS / CARACTERISTICI FIZICO-CHIMICE</b>				
<b>PARAMETER PARAMETRII</b>	<b>UNIT/ UNITATEA</b>	<b>TARGET VALUE VALOAREA TINTA</b>	<b>TOLERANCE/ TOLERANTA</b>	<b>METHOD OF CONTROL/ METODA DE CONTROL</b>
<i>Thickness / grosime</i>	<i>mm</i>	<i>4</i>	<i>± 1</i>	
<i>length/lungime</i>	<i>mm</i>	<i>approx. 40</i>	<i>± 2</i>	
<i>broken flips/ sparturi</i>	<i>g/100g</i>	<i>&lt; 5</i>	<i>none</i>	
<i>moisture/ umiditate</i>	<i>g/100g</i>	<i>5</i>	<i>± 20 %</i>	
<i>protein/ proteine</i>	<i>g/100g</i>	<i>8.2</i>	<i>± 2 g</i>	
<i>Carbohydrates/ glucide</i>	<i>g/100g</i>	<i>63</i>	<i>± 8 g</i>	
<i>of what sugar/ din care zahar</i>	<i>g/100g</i>	<i>2.7</i>	<i>± 2 g</i>	
<i>salt/ sare</i>	<i>g/100g</i>	<i>1.6</i>	<i>± 20%</i>	
<i>fat/ grasime</i>	<i>g/100g</i>	<i>18</i>	<i>± 20 %</i>	
<i>of what saturated / din care saturate</i>	<i>g/100g</i>	<i>8.2</i>	<i>± 20 %</i>	
<b>Mycotoxin</b>		According EC Reg 915/2023; EC Reg 1022/2024(DON); EC Reg 1038/2024(T2-HT2)		
<i>aflatoxins/ aflatoxine (B1,B2,G1,G2)</i>	<i>µg/kg</i>	<i>&lt;4</i>	<i>none</i>	
<i>Ochratoxin / ochratoxine A</i>	<i>µg/kg</i>	<i>&lt;2</i>	<i>none</i>	
<i>zearalenon/ zearalenona</i>	<i>µg/kg</i>	<i>&lt; 50</i>	<i>none</i>	



Deoxinivalenol/ Deoxinivalenol ( DON )	µg/kg	< 400	none	
Fumonisine/ Fumonisina B1 + B2	µg/kg	< 800	none	
Acrylamide/ acrylamida	µg/kg	<250	none	
T-2 & HT-2 toxins, cumulated / Toxinele T-2 și HT-2, cumulate	µg/kg	< 50	none	
<b>HEAVY METALS</b>	According EC Reg 915 /2023			
Pb	mg/kg	< 0.2	none	
GMO's		<0,1%	none	

<b>NUTRITIONAL VALUES [UNIT]</b> <b>VALORI NUTRITIONALE</b>	<b>REFERNCE INTAKE / CONSUMUL DE REFERINTA</b>	<b>Average/ Media per 100 g/ml *</b>	<b>Average per portion/ Media pe portie 30 g</b>	<b>% GDA</b>
<b>Energetic values [in kcal]</b> <b>Valoare energetica</b>	2000 kcal	467 kcal	140 kcal	7%
<b>Energetic values [in kJ]</b>	8400KJ	1939 KJ	582 KJ	
<b>Fats [g]</b> <b>Grasimi</b>	70 g	18	5.4	8%
<i>of what saturated [g]</i> <i>din care saturate</i>	20 g	8.2	2.5	13%
<b>Carbohydrate [g]C</b> <b>Carbhidrati</b>	260 g	63	19	7%
<i>of what sugars [g]</i> <i>din care zaharuri</i>	90 g	2.7	0.81	<1 %
<b>Food fibre Fibre alimentare [g]</b>		2.4	0.72	
<b>Proteins [g]</b> <b>Proteine</b>	50 g	8.2	2.5	5%
<b>Salt = Sodium x 2.5 (optional) [g]</b> <b>Sare = Sodiu x 2,5 ( optional )</b>	6 g	1.6	0.48	8%

CR\* - Consumul de referință al unui adult obișnuit ( 8 400kJ / 2 000 kcal) Pachetul contine 2-3 portii. 1 portie=30 g / RI\* - Reference intake of an average adult (8400kJ/2000kcal). The package contains 2-3 portions 1 portion=30 g.

<b>INDICATION OF SHELF LIFE</b> <b>INDICAREA TERMENULUI DE VALABILITATE</b>			
Indication of minimum durability by <i>Indicarea durabilitatii minimele</i>	x day / x month / x year <i>zi/ 12 luna / 10 an 2020</i>	<b>Example/ exemplu</b>	<i>dd.mm.yyyy</i>
Manner of indication <i>Modul de indicare</i>	x inkjet <input type="checkbox"/> label <input type="checkbox"/> laser <i>cerneala/ eticheta / laser</i>		
Keeping of reference samples <i>Pastrarea mostrelor de referinta</i>	x yes / da	<b>Sampling frequency</b>	<i>each production lot/ la fiecare lot de productie</i>

<b>INDICATION OF THE SET (LOT)</b> <b>INDICAREA LOTULUI</b>
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<b>INDICATION OF THE SET (LOT)</b> <b>INDICAREA LOTULUI</b>	
<i>Indication of lot by</i> <i>Indicare lotului prin</i>	<i>L698-ddmmyy; L – lot; 698– internal code of the product; ddmmyy- production date</i>
	<b>Example/ Exemplu</b>
	<i>L698-ddmmyy</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>

<b>INSTRUCTION FOR USE / METHODE OF PREPARATION</b> <b>INSTRUCTIUNI DE FOLOSIRE / MOD DE PREPARARE</b>
<i>The product does not need any preparation. Should be served as it is. Not to be served by person allergic to lactose and milk prot</i> <i>Produsul nu necesita preparare. Se serveste ca atare . A nu fi consumat de persoanele alergice la lactoza si la proteinele din lapte .</i>

*Data: 19.09.2024*  
*Intocmit,*  
*Dana Stratulat*

*Aprobat,*  
*Eliodor Apostolescu*