



**TECHNICAL DATA SHEET NR. 10599/ SPECIFICATIE TEHNICA DE PRODUS NR.10599**

<b>Product name</b> <b>Nume produs</b>	<b>GUSTO MONSTER' STICKS CHEESE 80GR (14BAGS/BOX) /</b> <b>GUSTO MONSTER' STICKS CHEESE 80GR (14BUC/CUTIE)</b>
<b>Additional product description</b> <b>Descriere suplimentara</b>	<i>Snack from cereals and potatoes with cheese taste. /</i> <i>Snack din cereale si cartof cu gust de branza .</i>
<b>EAN code</b>	5941868208823
<b>Brand</b>	GUSTO
<b>Special Product Characteristics</b> <b>Caracteristici speciale produs</b>	<i>not applicable / neaplicabil</i>
<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>	<i>Ambiental</i>
<b>Storage condition [temp., humidity etc.]</b> <b>Conditii de depozitare</b>	<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>
<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>	<i>Stability tests on the stored product, certified by laboratory analysis /</i> <i>Teste de stabilitate pe produsul depozitat, certificate prin analize de laborator</i>
<b>Remaining shelf life (days)/ Termen de valabilitate garantat la livrare (zil)</b>	180

<b>INGREDIENTS</b> <i>in decreasing order</i> <i>[additives additionally with "E"-number]</i> <i>Please detail compound ingredients when relevant /</i> <b>INGREDIENTE</b> <i>in ordine descrescatoare</i> <i>[aditivi aditionali cu nr. "E"]</i> <i>a se detalia ingredientele MIX-urilor cand este cazul</i>	<b>Country / Place of Origin</b> <b>Tara / Locul de ORIGINE</b>	<b>% in the final product</b> <b>% in PRODUSUL FINIT</b>
wheat flour / faina de <b>grau</b>	Romania	<b>61.6 %</b>
palmoil / ulei de palmier	Greece / Grecia	<b>17 %</b>
Corn grits / malai grisat	Romania	<b>10.7 %</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>metabisulfid de sodiu</b>	Germany / Germania	<b>3.1 %</b>
Cheese seasoning: whey powder (contains milk), salt, flavoring, cheese powder (contains milk) 8%, maize maltodextrin, wheat glucose syrup, modified tapioca starch, anti-caking agent (silicon dioxide, E551), acidity regulator: sodium phosphate (E339) stabiliser: arabic gum (E 414), antioxidant: acid ascorbic (E 300)	Hungary	<b>6 %</b>
Seasoning branza: pudra de zer (contine lapte), sare, aroma, pudra de branza (contine lapte) 8%, maltodextrina din porumb, sirop de glucoza, amidon modificat de tapioca, antiaglomerant ( dioxid de siliciu, E551), regulator de aciditate: fosfat de sodiu ( E 339), stabilizator: guma arabica ( E414),, antioxidant: acid ascorbic( E300)		
Salt / sare	Austria	<b>0.8%</b>



Rice flour / faina de orez	Italy / Italia	0.8 %
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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 cheese seasoning. _ mixul de ceerale si cartof este extrudat sub forma de bestonase, uscate in cuptor si glazurate cu ulei de palmier si seasoning branza
<b>A. SENSORY CHARACTERISTICS/ CARACTERISTICI SENZORIALE</b>



PARAMETER/ PARAMETRUL	DESCRPTION / DESCRIERE
<b>Appearance/Aspect</b>	Yellow extruded sticks / bastonase extrudate de culoare galbena
<b>Smell/ miroso</b>	Characteristic for the sort, of cheese / caracteristic sortimentului de branza
<b>Taste / Gust</b>	Characteristic for the sort, of cheese / caracteristic sortimentului branza
<b>Consistency, texture/ Consistentia, texturta</b>	Crunchy / crocant

**B. MICROBIOLOGICAL CHARACTERISTICS / CARACTERISTICI MICROBIOLOGICE**

Parameter	n	c	m	M	Reference
Enterobacteriaceae	n = 5	c = 0	m=1cfu/g	M= 5 cfu/g	SR ISO 21528-1/2
Yeasts and molds/ 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:

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

Drojdii si mucegaiuri:

- satisfacator, daca toate valorile observate < m,
- acceptabil, daca maximul valorilor c/n sunt intre m si M si restul valorilor < m
- nesatisfacator, 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	TARGET VALUE VALOAREA TINTA	TOLERANCE/ TOLERANTA	METHOD OF CONTROL/ METODA DE CONTROL
Thickness / grosime	mm	4	± 1	
length/lungime	mm	approx. 40	± 2	
broken flips/ sparturi	g/100g	< 5	none	
moisture/ umiditate	g/100g	6	± 20 %	
protein/ proteine	g/100g	8.0	± 2 g	
Carbohydrates/ glucide	g/100g	64	± 8 g	
of what sugar/ din care zahar	g/100g	2.5	± 2 g	
salt/ sare	g/100g	2.3	± 20%	
fat/ grasime	g/100g	18	± 20 %	
of what saturated / din care saturate	g/100g	8.0	± 20 %	
<b>Mycotoxin</b>		According EC Reg 915/2023; EC Reg 1022/2024(DON); EC Reg 1038/2024(T2-HT2)		
aflatoxins/ aflatoxine (B1,B2,G1,G2)	µg/kg	<4	none	
Ochratoxin / ochratoxine A	µg/kg	<2	none	
zearalenon/ zearalenona	µg/kg	< 50	none	
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] 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] Valoare energetica</b>	2000 kcal	466 kcal	140 kcal	7%
<b>Energetic values [in kJ]</b>	8400KJ	1935 KJ	581 KJ	
<b>Fats [g] Grasimi</b>	70 g	18	5.4	8%
<i>of what saturated [g] din care saturate</i>	20 g	8.0	2.4	12%
<b>Carbohydrate [g]C Carbohidrati</b>	260 g	64	19	7%
<i>of what sugars [g] din care zaharuri</i>	90 g	2.5	0.75	<1 %
<b>Food fibre Fibre alimentare [g]</b>		2.5	0.75	
<b>Proteins [g] Proteine</b>	50 g	8.2	2.5	5%
<b>Salt = Sodium x 2.5 (optional) [g] Sare = Sodiu x 2,5 ( optional )</b>	6 g	2.3	0.69	12%

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

<b>INDICATION OF THE SET (LOT) INDICAREA LOTULUI</b>	
Indication of lot by Indicare lotului prin	L599-ddmmyy; L – lot; 599– internal code of the product; ddmmyy- production date <b>Example/ Exemplu</b> L599-ddmmyy
Manner of indication Mod de indicare	x inkjet <input type="checkbox"/> label <input type="checkbox"/> laser cerneala/ eticheta / laser

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



***INSTRUCTION FOR USE / METHODE OF PREPARATION***  
***INSTRUCTIUNI DE FOLOSIRE / 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,*  
*Dana Stratulat*

*Aprobat,*  
*Eliodor Apostolescu*