

TECHNICAL DATA SHEET NR. 10763/ SPECIFICATIE TEHNICA DE PRODUS NR.10763

Product name Nume produs	GUSTO MONSTER' STICKS HOT CHILLI 80GR (14BAGS/BOX) / GUSTO MONSTER' STICKS HOT CHILLI 80GR (14BUC/CUTIE)
Additional product description Descriere suplimentara	<i>Snack from cereals and potatoes with hot chilli taste. / Snack din cereale si cartof cu gust de hot chilli</i>
EAN code	5941868209080
Brand	GUSTO
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	80g x 14bags/box 80g x 14buc/cutie
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 / 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
Shelf life was determined Termenul de valabilitate a fost detriminat prin	<i>Stability tests on the stored product, certified by laboratory analysis / Teste de stabilitate pe produsul depozitat, certificate prin analize de laborator</i>
Remaining shelf life (days)/ Termen de valabilitate garantat la livrare (zil)	180

INGREDIENTS <i>in decreasing order</i> <i>[additives additionally with "E"-number]</i> <i>Please detail compound ingredients when relevant /</i> INGREDIENTE <i>in ordine descrescatoare</i> <i>[aditivi aditionali cu nr. "E"]</i> <i>a se detalia ingredientele MIX-urilor cand este cazul</i>	Country / Place of Origin <i>Tara / Locul de ORIGINE</i>	% in the final product <i>% in PRODUSUL FINIT</i>
wheat flour / faina de grau	Romania	60.8 %
palmoil / ulei de palmier	Greece / Grecia	17 %
Corn grits / malai grisat	Romania	10.6 %
Potatoes granules (potatoes, emulsifier: mono-and diglycerides of fatty acides; antioxidant: sodium metabisulphite) / granule de cartof (cartofi, emulsifiant: mono si digliceride ale acizilor grasi); antioxidant: metabisulfid de sodiu	Germany / Germania	3.0 %
Hot Chilli seasoning: wheat flaur(contains gluten), salt, taste enhancer: sodium glutamate (E621),disodium 5'-ribonucleotides (E635), dextrose, paprika powder, sugar, flavourings,, spices, colouring : paprika extract 9 E 160 c). Seasoning Chilli Hot: faina de grau, sare, potentiator de gust: glutamat de sodiu (E621), 5'-ribonucleotide disodice (E635), dextroza, paprica, zahar, arome, condimente, colorant(extract de ardei rosu (E160c).	Romania	7 %
Salt / sare	Austria	0.9%
Rice flour / faina de orez	Italy / Italia	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 / NEAPLICABIL

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 checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	<input type="checkbox"/> 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	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
<i>Soybeans/ Soia</i>	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
<i>Milk [including lactose], Lactose/ Lapte(inclusive lactoza),Lactoza</i>	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input checked="" 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	<input checked="" type="checkbox"/> Yes / <input type="checkbox"/> No <input type="checkbox"/> NA
<i>Celery/ Telina</i>	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input checked="" type="checkbox"/> 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 checked="" 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 process description / Scurta descriere a procesului

_ The mix of cereals and potatoes is extruded into sticks, dried in the oven and covered with palm oil and hot chilli seasoning.
 _ mixul de ceerale si cartof este extrudat sub forma de bestonase, uscate in cuptor si glazurate cu ulei de palmier si seasoning de ardei iute

A. SENSORY CHARACTERISTICS/ CARACTERISTICI SENZORIALE



PARAMETER/ PARAMETRUL	DESCRPTION / DESCRIERE
Appearance/Aspect	Orange -Yellow extruded sticks / bastonase extrudate de culoare galben-portocalie
Smell/ miros	Characteristic for the sort, of hot chilli/ caracteristic sortimentului de ardei iute
Taste / Gust	Characteristic for the sort, of hot chilli / caracteristic sortimentului ardei iute
Consistency, texture/ Consistentia, texturta	Crunchy / crocant

B. MICROBIOLOGICAL CHARACTERISTICS / CARACTERISTICI MICROBIOLOGICE

Parameter	n	c	m	M	Standard
Enterobacteriaceae	n = 5	c = 0	m=1cfu/g	M= 5 cfu/g	SR ISO 21528-1/2
Yeasts and molds/ Drjdii 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 ficcare proba analizata.

Enterobacteriaceae:

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

Drojii 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	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	7.6	± 2 g	
Carbohydrates/ glucide	g/100g	63	± 8 g	
of what sugar/ din care zahar	g/100g	3.2	± 2 g	
salt/ sare	g/100g	3.4	± 20%	
fat/ grasime	g/100g	18	± 20 %	
of what saturated / din care saturate	g/100g	8.0	± 20 %	
Mycotoxin		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	
Ochtratoxin / ochratoxine A	µg/kg	<2	none	
zearalenon/ zearalenona	µg/kg	< 50	none	
Deoxinivalenol/ Deoxinivalenol (DON)	µg/kg	< 400	none	



<i>Fumonisine/ Fumonisina B1 + B2</i>	$\mu\text{g/kg}$	< 800	none	
<i>Acrylamide/ acrylamida</i>	$\mu\text{g/kg}$	<250	none	
<i>T-2 & HT-2 toxins, cumulated / Toxinele T-2 și HT-2, cumulate</i>	$\mu\text{g/kg}$	< 50	none	
HEAVY METALS	According EC Reg 915 /2023			
<i>Pb</i>	mg/kg	< 0.2	none	
<i>GMO's</i>		<0,1%	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	% GDA
Energetic values [in kcal] Valoare energetica	2000 kcal	462 kcal	139 kcal	7%
Energetic values [in kJ]	8400KJ	1916 KJ	575 KJ	
Fats [g] Grasimi	70 g	18	5.4	8%
<i>of what saturated [g]</i> <i>din care saturate</i>	20 g	8.0	2.4	12%
Carbohydrate [g]C Carbohidrati	260 g	63	19	7%
<i>of what sugars [g]</i> <i>din care zaharuri</i>	90 g	3.2	0.96	1 %
Food fibre Fibre alimentare [g]		2.4	0.72	
Proteins [g] Proteine	50 g	7.6	2.3	5%
Salt = Sodium x 2.5 (optional) [g] Sare = Sodiu x 2,5 (optional)	6 g	3.4	1.0	17%

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.

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

INDICATION OF THE SET (LOT) INDICAREA LOTULUI
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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



INDICATION OF THE SET (LOT) INDICAREA LOTULUI	
<i>Indication of lot by</i> <i>Indicare lotului prin</i>	<i>L763-ddmmyy; L – lot; 763– internal code of the product; ddmmyy- production date</i>
	<i>Example/ Exemplu</i> <i>L763-ddmmyy</i>
<i>Manner of indication</i> <i>Mod de indicare</i>	<i>x inkjet</i> <input type="checkbox"/> <i>label</i> <input type="checkbox"/> <i>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: 19.09.2024
Intocmit,,
Dana Stratulat

Aprobat,
Eliodor Apostolescu