

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  
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**TECHNICAL DATA SHEET PF.10411 / SPECIFICATIE TEHNICA DE PRODUS PF.10411**

<b>Product name</b> <b>Nume produs</b>	<b>GUSTO SNACK RINGS ONION 80GR (14BAGS/BOX) /</b> <b>GUSTO SNACK RINGS CEAPA 80GR (14BUC/CUTIE)</b>
<b>Brand</b>	<b>GUSTO</b>
<b>Additional product description</b> <b>Descriere suplimentara</b>	<i>Extruded product from maize grits, with onion seasoning.</i> <i>Produs extrudat din malai, cu seasoning de ceapa.</i>
<b>EAN code</b>	5941868204924
<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>	<i>14bags x 80g/box</i> <i>14buc x 80g/cut</i>
<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 detrimat prin</b>	<i>Stability tests on storage 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 (zile)</b>	180

<b>INGREDIENTS</b> <i>in decreasing order</i> <b>[ADDITIVES ADDITIONALLY WITH "E"-NUMBER]</b> <i>PLEASE DETAIL COMPOUND INGREDIENTS WHEN RELEVANT</i> <b>INGREDIENTE</b> <i>IN ORDINE DESCRESCATOARE</i> <b>ADITIVI ADITONALI CU NR. E]</b>	<b>COUNTRY / PLACE OF ORIGIN</b> <b>TARA/LOCUL DE ORIGINE</b>	<b>% IN THE FINAL PRODUCT</b> <b>% IN PRODUSUL FINIT</b>
<i>maize grits / malai grisat</i>	<i>Romania</i>	<b>65%</b>
<i>palm oil / ulei de palmier</i>	<i>Grecia / Greece</i>	<b>27%</b>
<i>Onion Flavouring</i> <i>(Sweet whey powder, onion powder (2,6%), salt, dextrose, yeast extract, parsley, flavourings, acidity regulator: citric acid)/</i> <i>Seasoning ceapa: zer dulce, pudra de ceapa (2,6 %), sare, dextroza, extract de drojdie, patrunjel, arome, regulator de aciditate: acid citric.</i>	<i>Romania/Romania</i>	<b>8%</b>

**LEGAL OBLIGED MENTIONINGS ON THE PACKAGE: - ONION POWDER 2,6%**  
**MENTIUNI LEGALE OBLIGATORII PE AMBALAJ: - PUDRA DE CEAPA 2,6%**

<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(EC) No 1829/2003 &amp; 1830/2003]</b>	
<b>NOT APPLICABLE / NEAPLICABIL</b>	



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

<i>INGREDIENTS CONCERNED, INCLUDING THE DERIVATIVES OF THOSE INGREDIENTS/ INGREDIENTELE SI DERIVATELE LOR</i>	<i>PRESENT AS INGREDIENT PREZENT CA INGREDIENT</i>	<i>PRESENT AS A RESULT OF POTENTIAL BUT NOT INTENDED CROSS-CONTAMINATION/ PREZENT CA REZULTAT AL POTENTIALEI CONTAMINARI INCRUCISATE</i>
<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	<input checked="" 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 checked="" type="checkbox"/> Yes / <input type="checkbox"/> No	<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	<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 SO<sub>2</sub> etc./ Dioxid de sulf si sulfiti (de la E220 la E227), min. 10mg/kg or 10mg/litru raportat SO<sub>2</sub> etc.</i>	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input checked="" 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 maize grits are extruded into rings, dried in the oven and coated with palm oil and onion flavouring.  
 \_ Malaiul grisat este extrudat sub forma de ineluse , coapte in cuptor si glazurate cu ulei de palmier si seasoning de ceapa

**A. SENSORY CHARACTERISTICS/ CARACTERISTICI SENZORIALE**

PARAMETER/ PARAMETRUL	DESCRPTION / DESCRIERE
<b>Appearance/Aspect</b>	Yellow extruded rings Ø 30-40 mm with visible parsley pieces/ ineluse extrudate Ø 30-40 mm cu particule de patrunjel vizibile, culoare galbena
<b>Smell/ miros</b>	Specific for the onion seasoning, of fresh onion, pleasant, specific to extruded cereals, no foreign,smell, no sour smell, without rancid smell, no bitter smell / Specific seasoning de ceapa, de ceapa proaspata, placut, specific cerealelor extrudate, fara miros strain, de acru, ranced, amar
<b>Taste / Gust</b>	Pleasant, specific for the onion seasoning, of fresh onion and slightly salty / Placut, specific seasoning de ceapa, de ceapa proaspata si usor sarat
<b>Consistency, texture/ Consistentia, texturta</b>	Crunchy / crocant

**B. MICROBIOLOGICAL CHARACTERISTICS / CARACTERISTICI MICROBIOLOGICE**

Total aerobic count	10 <sup>6</sup>	CFU/g		ISO 4833-2 :2013
Moulds / Yeasts	10 <sup>3</sup>	CFU/g		ISO 21527-1/2
Enterobacteriaceae	10 <sup>3</sup>	CFU/g		ISO 21527-1/2
Escherichia Coli	< 10	CFU/g		ISO 7251 :2005
Staphylococcus aureus	10 <sup>3</sup>	CFU/g		ISO 7251 : 2005
Coliforms	10 <sup>2</sup>	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=100 cfu/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:*

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

*Drojdii si mucegaiuri:*

- satisficator, daca toate valorile observate  $< m$ ,
- acceptabil, daca maximul valorilor  $c/n$  sunt intre  $m$  si  $M$  si restul valorilor  $< m$
- nesatisficator, 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**

<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>
Diameter / diametru	mm	aprox. 30	$\pm 5$	
Thickness / grosime	mm	5	$\pm 1$	
Broken rings / ineluse sparte	g/100g	$< 5$	none	
Moisture / umiditate	g/100g	7	none	
Protein / proteine	g/100g	5.5	$\pm 2g$	
Carbohydrates / carbohidrati	g/100g	58	$\pm 8 g$	
of which sugars / din care zaharuri	g/100g	4.8	$\pm 2g$	
Salt/ sare	g/100g	1,5	$\pm 20 \%$	
Fat / grasime	g/100g	27	$\pm 20 \%$	
of which saturates / din care saturate	g/100g	13	$\pm 20 \%$	
Trans fatty acids / acizi grasi trans	g/100 g	$< 2$	none	
food fibre / fibre alimentare	g/100g	3	$\pm 2 g$	
<b>Mycotoxin</b>		According EC Reg 915/2023; EC Reg 1022/2024(DON); EC Reg 1038/2024(T2-HT2)		
Aflatoxin B1 / Aflatoxina B1	$\mu g/kg$	$< 2$	none	
Aflatoxin-the sum of (B1,B2 ,G1,G2) / Aflatoxina-suma dintre (B1,B2,G1,G2)	$\mu g/kg$	$< 4$	none	
Ochratoxin / Ochratoxina A	$\mu g/kg$	$< 2$	none	
Deoxinivalenol/ Deoxinivalenol	$\mu g/kg$	$< 400$	none	
Zearalenon/ Zearalenona	$\mu g/kg$	$< 50$	none	
Fumonisine-sum B1+B2 / Fumonisine-suma B1 + B2	$\mu g/kg$	$< 800$	none	
T-2 & HT-2 toxins, cumulated / Toxinele T-2 și HT-2, cumulate	$\mu g/kg$	$< 50$	none	
<b>HEAVY METALS</b>		According EC Reg 915 /2023		
Pb	mg/kg	$< 0.2$	none	



<b>NUTRITIONAL VALUES</b> <b>[UNIT]</b> <b>VALORI NUTRITIONALE</b>	<b>REFERNCE</b> <b>INTAKE /</b> <b>CONSUMUL</b> <b>DE REFERINTA</b>	<b>Average/ Media per</b> <b>100 g/ml</b> <b>*</b>	<b>Average per portion/</b> <b>Media pe portie</b> <b>30 g</b>	<b>% GDA</b>
<b>Energetic values [in kcal]</b> <b>Valoare energetica</b>	2000 kcal	505 kcal	151 kcal	8%
<b>Energetic values [in kJ]</b>	8400KJ	2111 KJ	633 KJ	
<b>Fats [g]</b> <b>Grasimi</b>	70 g	27	8.1	12%
<i>of what saturated [g]</i> <i>din care saturate</i>	20 g	13	3.9	20%
<b>Carbohydrate [g]C</b> <b>Carbhidrati</b>	260 g	58	17	7%
<i>of what sugars [g]</i> <i>din care zaharuri</i>	90 g	4.8	1.4	2%
<b>Food fibre Fibre alimentare [g]</b>		3.0	0.90	-
<b>Proteins [g]</b> <b>Proteine</b>	50 g	5.5	1.6	3%
<b>Salt = Sodium x 2.5 (optional) [g]</b> <b>Sare = Sodiu x 2,5 ( optional )</b>	6 g	1.5	0.45	8%

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

<b>INDICATION OF SHELF LIFE</b> <b>INDICAREA TERMENULUI DE VALABILITATE</b>			
<i>Indication of minimum durability by</i> <i>Indicarea durabilitatii minimale</i>	<i>x day / x month / x year</i> <i>zi/ luna / an</i>	<b>Example/ exemplu</b>	<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>	<b>Sampling frequency</b>	<i>each production lot/</i> <i>la fiecare lot de</i> <i>productie</i>

<b>INDICATION OF THE SET (LOT)</b> <b>INDICAREA LOTULUI</b>	
<i>Indication of lot by</i> <i>Indicare lotului prin</i>	<i>L411- 250319; L- lot; 411 – internal code of the product; ddmmyy- production date /</i> <i>L411- 250319; L- lot; 411- cod intern al produsului; ZZLLAA- data fabricarii</i> <b>Example/ Exemplu</b> <span style="float: right;"><i>L411- ddmmyy</i></span>
<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>

**S.C. PHOENIX Y S.R.L.**

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***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 ultimei revizii: 19 septembrie 2024*

***Intocmit:***

***Quality Assurance***

***Stratulat Dana***

***Aprobat:***

***General Manager***

***Eliodor Apostolescu***