



TECHNICAL DATA SHEET PF.10410 / SPECIFICATIE TEHNICA DE PRODUS PF.10410

Product name Nume produs	GUSTO SNACK RINGS PIZZA 80GR (14BAGSBOX) / GUSTO SNACKS RINGS PIZZA 80GR (14BUC/CUTIE)
Brand	GUSTO
Additional product description Descriere suplimentara	<i>Extruded product from corn grits, with pizza seasoning. /</i> <i>Produs extrudat din mălai, cu seasoning de pizza.</i>
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	14bags x 80g/box 14buc x 80g/cut
EAN Code / Cod EAN	5941868204931
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 /</i> <i>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
How was the shelf life determined? Cum a fost determinat termenul de valabilitate ?	<i>Stability tests on storage product, certified by laboratory analysis /</i> <i>Teste de stabilitate pe produsul depozitat, certificate prin analize de laborator</i>
Remaining shelf life (days)/ Termen de valabilitate garantat la livrare (zileV)	180

INGREDIENTS <i>in decreasing order</i> [ADDITIVES ADDITIONALLY WITH "E"-NUMBER] PLEASE DETAIL COMPOUND INGREDIENTS WHEN RELEVANT INGREDIENTE <i>IN ORDINE DESCRESCATOARE</i> 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	63 %
palmoil / ulei de palmieR	Greece/ Grecia	30 %
Pizza Seasoning: salt, wheat flour, sweet wh ey powder, taste enhancers: monosodium glutamate, disodium 5'ribonucleotide; dextrose, flavouring, sugar, tomatoes, onions, aromatic herbs, colouring agents: paprika extract. / Pizza Seasoning: sare, faina de grau , zer dulce, potentiatori de gust: glutamat de sodiu, 5'ribonucleotide disodice; dextroza, aroma, zahar, tomate, ceapa, ierburi aromatice, colorant: extract de ardei rosu.	Romania / Romania	7 %
LEGAL OBLIGED MENTIONINGS ON THE PACKAGE: - MENTIUNI LEGALE OBLIGATORII PE AMBALAJ: -		

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.)	<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 ₂ etc./ Dioxid de sulf si sulfiti (de la E220 la E227), min. 10mg/kg or 10mg/litru raportat SO ₂ etc.	<input type="checkbox"/> Yes / <input type="checkbox"/> No	<input checked="" 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

FINISHED PRODUCT/ PRODUSUL FINIT

Brief process description / Scurta descriere a procesului

_ The corn grits are extruded into rings which are dried in the oven and then coated with palm oil and pizza seasoning.
 _Malaiul este extrudat sub forma de ineluse care sunt coapte si glazurate apoi cu ulei de palmier si pizza seasoning

A. SENSORY CHARACTERISTICS/ CARACTERISTICI SENZORIALE

PARAMETER/ PARAMETRUL	DESCRIPTION / DESCRIERE
Appearance/Aspect	Extruded rings ϕ 30-40 mm covered with fine herbs particles, light porosity of the surface / Ineluse extrudate ϕ 30-40 mm acoperite cu particule fine de ierburi, usor poros la suprafata - yellow-orange color and with traces of the material used for coating / - culoare galben-portocalie cu urme de material de glazurare



Smell/ miros	<i>Specific seasoning de pizza, pleasant, specific to extruded cereals, no foreign smell, no sour smell, without rancid smell, no bitter smell / Specific seasoning de pizza, placut, specific cerealelor extrudate, fara miros strain, de acru, ranced, amar</i>
Taste / Gust	<i>Pleasant, specific pizza flavouring / Placut, specific aromei de pizza</i>
Cosistency / Consistentă	<i>Crunchy, crispy / Crocanta</i>

**B. MICROBIOLOGICAL CHARACTERISTICS
 CARATTERISTICI MICROBIOLOGICE**

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

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

<i>Enterobacteriaceae</i>	$n = 5$	$c = 0$	$m=1$ cfu/g $M= 5$ cfu/g	SR ISO 21528-1/2
<i>Yeasts and moulds/ Drojdii si mucegaiuri</i>	$n = 5$	$c = 2$	$m=10$ 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

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PARAMETER PARAMETRII	UNIT/ UNITATEA	AVERAGE VALUES / VALORI MEDII	TOLERANCE/ TOLERANTA	METHOD OF CONTROL/ METODA DE CONTROL
diameter/ diametru	mm	aprox. 35	± 5	
broken flips/ sparturi	g/100g	< 5	none	
moisture/ umiditate	g/100g	7	none	
protein/ proteine	g/100g	5.5	± 2 g	
Carbohydrates/ carbohidrati	g/100g	55	± 8 g	
of which sugar/ din care zahar	g/100g	2.9	± 2 g	
salt/ sare	g/100g	2	± 20 %	
fat/ grasime	g/100g	30	± 20 %	
of which saturated / din care saturate	g/100g	15	± 20 %	
Trans fatty acids / acizi grasi trans	g/100 g	< 2	none	
Food fibre/ fibre	g/100g	2.5	± 2 g	
Mycotoxin / micotoxine		According EC Reg 915/2023; EC Reg 1022/2024(DON); EC Reg 1038/2024(T2-HT2)		
Aflatoxin B1 / Aflatoxina B1	µg/kg	< 2	none	
Aflatoxin-the sum of (B1,B2 ,G1,G2) / Aflatoxina-suma dintre (B1,B2,G1,G2)	µg/kg	<4	none	
Ochratoxin / Ocratoxina A	µg/kg	<2	none	
Deoxinivalenol/ Deoxinivalenol (DON)	µg/kg	< 400	none	
Zearalenon/ Zearalenona	µg/kg	< 50	none	
Fumonisin-sum B1+B2 / Fumonisin-suma B1 + B2	µg/kg	< 800	none	
T-2 & HT-2 toxins, cumulated / Toxinele T-2 și HT-2, cumulate	µg/kg	< 50	none	
HEAVY METALS / METALE GRELE		According EC Reg 915 /2023		
Pb	mg/kg	< 0.2	none	

NUTRITIONAL VALUES [UNIT] VALORI NUTRITIONALE	REFERENCE INTAKE / CONSUMUL DE REFERINTA	Average/ Media per 100 g/ml *	Average per portion/ Media pe portie 30 g	% RI / portion % C R / portie
Energetic values [in kJ] Valoare energetica	8400 kJ	2170 kJ	651 KJ	8 %
Energetic values [in cal] Valoare energetica	2000 kcal	520 kcal	156 Kcal	8 %



NUTRITIONAL VALUES [UNIT] VALORI NUTRITIONALE	REFERENCE INTAKE / CONSUMUL DE REFERINTA	Average/ Media per 100 g/ml *	Average per portion/ Media pe portie 30 g	% RI / portion % C R / portie
Fats [g] Grasimi	70 g	30 g	9.0 g	13 %
<i>of which saturated [g] din care saturate</i>	20 g	15 g	4.5 g	23 %
Carbohydrate [g] Glucide	260 g	55 g	17 g	6 %
<i>of which sugars [g] din care zaharuri</i>	90 g	2.9 g	0.87g	<1%
Food fibre [g] Fibre alimnetare		2.5 g	0.75 g	-
Proteins [g] Proteine	50 g	5.5 g	1.6 g	3%
Salt = Sodium x 2.5 (optional) [g] Sare = sodiu x 2,5 (optional)	6 g	2 g	0.60 g	10 %

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 .

INDICATION OF SHELF LIFE INDICAREA TERMENULUI DE VALABILITATE			
<i>Indication of minimum durability by Indicarea durabilitatii minimele</i>	<i>x day / x month / x year zi/ luna / an</i>	Example/ exemplu	<i>dd.mm.yyyy</i>
<i>Manner of indication Modul de indicare</i>	<i>x inkjet <input type="checkbox"/> label <input type="checkbox"/> laser cerneala/ eticheta/ laser</i>		
<i>Keeping of reference samples 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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INDICATION OF THE SET (LOT) INDICAREA LOTULUI	
<i>Indication of lot by</i> <i>Indicare lotului prin</i>	<i>L410- ddmmyy; L - lot; 410 – internal code of the product; ddmmyy – production date/</i> <i>L410- ZZLLAA; L – lot; 410 – cod intern al produsului; ZZLLAA – data fabricarii</i>
	Example/ Exemplu
	<i>L410- 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>

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 ultimei revizii: 19.09.2024

Intocmit:
Quality Assurance
Stratulat Dana

Aprobat:
General Manager
Eliodor Apostolescu