



PRODUCT SPECIFICATION

FM-052 GB

2

Date of issue: 19/04/2022

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This data sheet cancels and replaces all previously issued sheets for this product

Product description: Poco Loco Flour Tortillas 25cm, ambient

Labcode: POC FLLS NAT 25CMX6X18 01 (Rec 19)

1. INGREDIENT LIST according to EC Regulation No. 1169/2011)

Wheat Flour tortillas

Ingredients: WHEAT flour (60%), water, palm oil, stabilizers: E422, E412; WHEAT gluten, salt, bean flour, raising agents: E500, E450; sugar, glucose syrup, acid: E296; malt (WHEAT, BARLEY), emulsifier: E471; preservatives: E282, E202; OAT flour, yeast; flour treatment agent: E920. Packaged in a protective atmosphere.

2. AVERAGE NUTRITIONAL VALUES (per 100g)

Energy	1251 kJ / 297 kcal	kJ / kcal
Fat	6,5	g
- of which saturates	2,9	g
Carbohydrate	50	g
- of which sugars	2,6	g
Protein	7,8	g
Salt (= Na x 2.5)	1,7	g

3. PRODUCT CHARACTERISTICS

3.1. ORGANOLEPTIC

Appearance	Yellow brownish flat pancake, regular round shape with brown spots
Colour	Yellow brownish with brown spots homogeneously scattered over the tortilla, their origin is the baking of the tortilla
Taste	Typical, no off-taste
Odour	Typical

3.2. PHYSICAL

Weight (g)	1200 g e
Dimension (cm)	25 cm ± 2 cm

3.3. MICROBIOLOGICAL

Parameter	Maxima
Total Plate Count (30°C)	Max 10 000 cfu/g
Yeasts and moulds	Max 10 000 cfu/g
E. Coli	Max 10 cfu/g
Staphylococcus aureus	Max 100 cfu/g
Listeria	Absent/25g
Salmonella	Absent/25g

4. ALLERGENS (mentioned in Annex IIIa of EU Directive 2003/89/EC and 2006/146/EC)



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Allergen	Present	Allergen	Present
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	Yes	Milk and products thereof (including lactose)	No
Crustaceans and products thereof	No	Nuts* and products thereof	No
Molluscs and products thereof	No	Celery and products thereof	No
Eggs and products thereof	No	Mustard and products thereof	No
Fish and products thereof	No	Sesame seeds and products thereof	No
Peanuts and products thereof	No	Sulphur dioxide and sulphites (>10ppm)	No
Soybeans and products thereof	No	Lupin and products thereof	No

*i.e. Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*)

5. SHELF LIFE / STORAGE

Shelf life from production	7 months
Storage conditions	Stored at room temperature
Shelf life after opening	3 days, stored at <7°C in a closed recipient

6. LOGISTICS

Units / consumerunit	1200 g e (18 flours in a plastic bag)
Consumerunits / box	6
Boxes / layer	6
Layers / palet	14
Boxes / palet	84 boxes

7. SUITABLE FOR SPECIFIC DIETS

Suitable for a Vegan diet	Yes
Suitable for a Vegetarian diet	Yes

8. GMO

This product is according to European legislation CE 1829/2003 and CE 1830/2003, manufactured from non genetically modified products.

9. IONISATION

This product contains no ingredients that were treated by ionisation.