

SPECIFICATION SHEET

Review: 4

Date: 28/12/2021

Item: Paella 8 Vegetables

Format: 280g Bag

Number of servings: 2

EAN 13: 8410770910355

Customs Tariff Code: 10.06.30.94



Description and Intended Use

Product obtained by mixing rice with dehydrated vegetables, seaweed and saffron. Cook for 20 minutes.

Ingredients and Presentation

Rice	Whole, Extra
Green pepper	10x10mm
Garlic	Granules
Onion	1-3mm
Red pepper	10x10mm
Carrot	Granules
Wakame seaweed	Granules
Courgette/Zucchini	Slices
Leek	10x10mm
Sweet paprika	Powder
Bay laurel	Powder
Saffron	Powder

Allergens

May contain traces of celery, mustard, sesame seeds, hazelnuts, crustaceans, mollusks and fish.

Packaging

Polypropylene bag with cardboard label and metal eyelet.
Modified atmosphere packaging.

Shelf-life and Storage Conditions

18 Months in relative humidity conditions of <65%.
Store in a cool, dry place.

Transport Conditions

Does not require refrigerated vehicle for transport.
Check the "Logistics" document for more information on this matter.

Organoleptic Characteristics

Color	Mixture of white, green, cream and red.
Smell	Mainly to saffron.
Flavor	Typical of paella.
Appearance	Healthy Food.

Physical-Chemical Characteristics

Dampness	Max. 15% (in vacuum stove 70°C 6 hours).
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Microbiological Characteristics

Microorganisms	Samples		Limits	
	n	C	m	M
Bacillus cereus	5	2	$\leq 10^2$ cfu/g	$\leq 10^3$ cfu/g
Clostridium perfringens	5	2	$\leq 10^2$ cfu/g	$\leq 10^3$ cfu/g
Escherichia coli	5	2	$\leq 10^2$ cfu/g	$\leq 10^3$ cfu/g
Staphylococcus coagulasa	5	2	$\leq 10^2$ cfu/g	$\leq 10^3$ cfu/g
Molds and yeasts	5	2	$\leq 10^3$ cfu/g	$\leq 10^4$ cfu/g
Salmonella a.s.p.p.	5	0	Absence in 25g	

Nutritional Information

	Value expressed in	Per 100 g	Per serving 140 g	GDA*
Energy value	kJ	1503	2104	25%
	Kcal	355	496	25%
Fat	g	1,5	2,1	3%
of which Saturated	g	0,5	0,7	3%
Carbohydrates	g	74	103	40%
of which Sugars	g	2,5	3,5	4%
Fibre	g	3,1	4,3	17%
Proteins	g	9,5	14	28%
Salt	g	0,17	0,24	4%

*Reference intake of an average adult (8400kJ/2000Kcal).

Labelling Information

Product denomination	Manufacturer information
List of ingredients	Net weight
Allergens and traces if contained	EAN13
How to use	Lot and Best Before Date
Storage conditions	Nutritional Information

According to REGULATION (EU) n° 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 on the provision of food information to consumers.

Legal Requirements

Allergens: REGULATION (EU) n° 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 on the provision of Food information to consumers and its subsequent modifications.

Microbiology: COMMISSION REGULATION (EC) n° 1441/2007 of 5 December 2007 on microbiological criteria for foodstuffs and its subsequent modifications.

Food packing: COMMISSION REGULATION (EU) 2018/79 of 18 January 2018 amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with Food and its subsequent modifications.

Hygiene of Food products (HACCP).

Toxins and heavy metals: COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs and its subsequent modifications.

Pesticides: REGULATION (EC) No 396/2005 of the European Parliament and of the council of 23 February 2005 on maximum residue levels of pesticides in or on Food and feed of plant and origin and its subsequent modifications.

Ionizing radiation: RD 348-2001 of 04/4 on ionizing radiations and subsequent modifications.

OGM: REGULATION (EC) No 1831/2003 of the European Parliament and of the Council of 22 September 2003 Concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and its subsequent modifications.