


Salud Foodgroup Europe	Product specification	
	<b>55FLAT25</b> <b>Wheat tortilla amb 25cm</b> <b>8x18 pcs</b>	Page: 1 of 9 Version: 28 Date: 10-03-2022 Written by: H. van Boxtel

## 1. Product photo



## 2. Product description

Wheat tortilla from rounded piece of dough, creamy colour with brown bake marks on both surfaces (on the top side bake marks are bigger). Round shape.

## 3. Process description

The dough is mixed, divided, rounded in pieces, proofed, hot pressed, baked, cooled down, vision controlled and packed.

## 4. Variety / origin

Product is manufactured in Poland.

## 5. General requirements


All products must be manufactured under conditions consistent with Good Manufacturer Practices and must conform to all requirements outlined in EU legislation. Use of pesticides, herbicides and fungicides using any stage of growing/ harvesting of products will be registrated as to type. Usage will be in accordance with current regulations by the EU legislations and residues on the product will not exceed those limits established by EU legislation.

All products are no subject to ionization.

Products with flour treatment agent: E920 are synthetic and not sourced from animal derivatives.

## 6. Organoleptic characteristics

Parameter	Value
Overall appearance	Round shape, no ragged edges, visible bake marks
Taste	Typical for these types of products. Fresh, no off taste
Smell	Typical for wheat flour tortillas. Fresh, no off smell
Consistency	Porous, visible layers, flexible
Colour	White to creamy with brown bake marks

Salud Foodgroup Europe	Product specification	
	<b>55FLAT25</b> <b>Wheat tortilla amb 25cm</b> <b>8x18 pcs</b>	Page: 2 of 9 Version: 28 Date: 10-03-2022 Written by: H. van Boxtel

## 7. Product codes

Article code	55FLAT25
GTIN code inner unit	8717154058727
GTIN code case	8717154058710
Statistic/tariff code	1905908000
Lot code	Y DDD DDD L PP Time

## 8. Ingredients


wheat flour 66% (WHEAT), water, vegetable oil (rapeseed), stabiliser (E422 (glycerine), E412 (guar gum)), wheat gluten (WHEAT), emulsifier (E471 (monoand diglycerides of fatty acids)), acidity regulator (E296 (malic acid)), glucose, salt, raising agent (E500 (sodium carbonate)), preservative (E282 (calcium propionate), E202 (potassium sorbate)), flour treatment agent (E920 (Lcysteine))

## 9. Nutritional values (per 100 g)

Parameter	Value per 100 g	Unit
Kjoule	1331	kJ
Kcal	316	kcal
Fat, total (of which)	7,9	gr
- Saturated fatty acids	1,5	gr
- Mono unsaturated fatty acids	4,1	gr
- Poly unsaturated fatty acids	2,2	gr
- Trans fatty acids	0,1	gr
Total carbohydrates (of which)	50,5	gr
- Sugar	1,7	gr
Fibre	3,6	gr
Protein	7,8	gr
Sodium	370	mg
Salt	0,92	gr

## 10. Microbiological standards

Parameter	Value	Unit
Total plate count	:< 100.000	Cfu/g
Yeast	:< 10.000	Cfu/g
Moulds	:< 10.000	Cfu/g
Enterobacteriaceae	:< 1.000	Cfu/g
E. Coli	:< 100	Cfu/g
Staphylococcus Aureus	:< 1.000	Cfu/g
Coliforms	:< 1000	Cfu/g
Bacillus cereus	:< 1000	Cfu/g
Listeria Monocytogenes	:< 100	Cfu/g
Salmonella	:absent / 25 g	

Salud Foodgroup Europe	Product specification	
	<b>55FLAT25</b> <b>Wheat tortilla amb 25cm</b> <b>8x18 pcs</b>	Page: 3 of 9 Version: 28 Date: 10-03-2022 Written by: H. van Boxtel

### 11. Shipping conditions

Product temperature throughout all phases of storage and shipping will be ambient and dry (10-25°C). Protect from heat or temperature differences. Keep direct packaging closed.

### 12. Storage requirements

Store dry. Protect from heat.

### 13. Shelf life

Store in a cool and dry place.

Closed packaging: after production date: 15-25°C: 6 months.

Opened packaging: Once opened, use immediately or store covered up (15-25°C) for max. 4 days.

### 14. Foreign material standards

- Product shall be free of all foreign material
- Product will pass through a functional metal detector with a positive rejection device.

### 15. Preparation instructions

Directly to consume.



In order to facilitate separation of tortillas from each other, bend closed package up and down.

#### Micro wave:


Heat the tortilla's for 10-15 seconds at 650 Watt.

#### Grill/pan:

Heat the tortilla's separately for 10-15 seconds both sides.

### 16. Physical standards

Parameter	Value (range)	Unit
Air bubbles	3 small air bubbles on whole surface (Min 2 (one bubble max. 7,5 cm is acceptable))	
Bake marks bottom	2 (1-3 according to the photos)	
Bake marks top	2 (1-3 according to the photos)	
Defects total	max. 5	%

Salud Foodgroup Europe	Product specification	
	<b>55FLAT25</b> <b>Wheat tortilla amb 25cm</b> <b>8x18 pcs</b>	Page: 4 of 9 Version: 28 Date: 10-03-2022 Written by: H. van Boxtel

Diameter	25 (24 - 27,5)	cm
Flat edges	(depth) max. 5	mm
Foreign bodies	none	
Holes	< 3 mm detectable by vision system	mm
Piece count / bag	18	pieces
Ragged edges	(depth) max. 5	mm
Roundness	< 19	mm
Weight	1240 (1221 - 1259)	gram




## 17. Chemical standards

Parameter	Value (range)	Unit
Aw	< 0,90 (max 0.93)	
Moisture determination	26 (24 - 29)	%
pH	5,5 (5.0 - 6.0)	

## 18. Characteristics


Vegetarian  
non-GMO  
Halal  
Vegan

Salud Foodgroup Europe	Product specification	
	<b>55FLAT25</b> <b>Wheat tortilla amb 25cm</b> <b>8x18 pcs</b>	Page: 5 of 9 Version: 28 Date: 10-03-2022 Written by: H. van Boxtel

### 19. Allergy data


	Allergens (by legislation)	Present / Absent
1.1	wheat	+
1.2	rye	-
1.3	barley	-
1.4	oats	-
1.5	spelt	-
1.6	kamut	-
1	<i>Gluten</i>	
2.0	crustaceans	-
3.0	egg	-
4.0	fish	-
5.0	peanuts	-
6.0	soy	-
7.0	milk	-
8.1	almonds	-
8.2	hazelnuts	-
8.3	walnuts	-
8.4	cashews	-
8.5	pecan nuts	-
8.6	Brazil nuts	-
8.7	pistachio nuts	-
8.8	macadamia nuts	-
8	<i>Nuts</i>	
9.0	celery	-
10.0	mustard	-
11.0	sesame	-
12.0	sulphur dioxide and sulphites	-
13.0	lupin	-
14.0	molluscs	-
	<b>Additional allergens</b>	<b>Present / Absent</b>
20.0	lactose	-
21.0	cocoa	-
22.0	glutamate (E620-E625)	-
23.0	chicken meat	-
24.0	coriander	-
25.0	corn	-
26.0	legumes	-
27.0	beef	-
28.0	pork	-
29.0	carrot	-

+ Present | - Absent | +/- Traces | ? Unknown

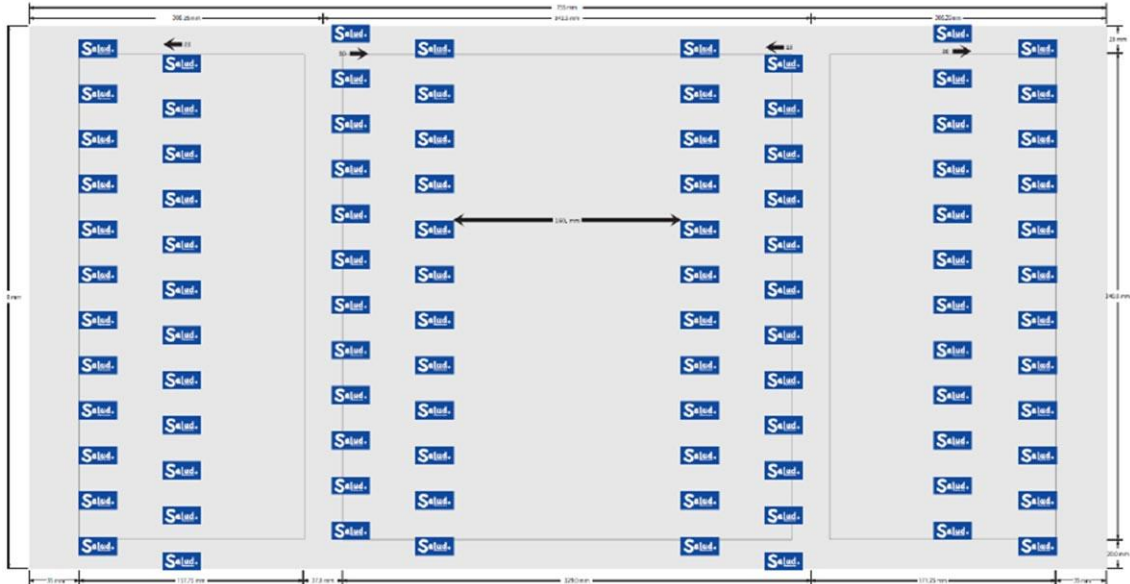
Salud Foodgroup Europe	Product specification	
	<p align="center"><b>55FLAT25</b>  <b>Wheat tortilla amb 25cm</b>  <b>8x18 pcs</b></p>	Page: 6 of 9 Version: 28 Date: 10-03-2022 Written by: H. van Boxtel

## 20. Packaging information

Parameter	Value
Foil thickness	0,05 mm
Material inner packaging	PET/LDPE
Size inner packaging LxWxH (external)	305 x 290 x 28 mm
Net weight	1240 g
Gross weight	1255 g
Case material	cardboard
Case weight	760 g
Material thickness	5 mm
Case size LxWxH (external)	600 x 266 x 199 mm
Inner packagings / case	8
Net weight	9,92 kg
Gross weight	10,8 kg
Pallet type	EURO
Layers / pallet	10
Cases / pallet	60
Net weight	595,2 kg
Gross weight (inc. pallet)	668 kg
Dimensions (ex. pallet) LxWxH	1200 x 800 x 1990 mm
Pallet type	UK
Layers / pallet	10
Cases / pallet	60
Net weight	595,2 kg
Gross weight (inc. pallet)	673 kg
Dimensions (ex. pallet) LxWxH	1200 x 1000 x 1990 mm

Salud Foodgroup Europe	Product specification	
	<p align="center"><b>55FLAT25</b>  <b>Wheat tortilla amb 25cm</b>  <b>8x18 pcs</b></p>	<p>Page: 7 of 9  Version: 28  Date: 10-03-2022  Written by: H. van Boxtel</p>

**21. Picture inner packaging**



Salud Foodgroup Europe	Product specification	
	<p align="center"><b>55FLAT25</b> <b>Wheat tortilla amb 25cm</b> <b>8x18 pcs</b></p>	<p>Page: 8 of 9 Version: 28 Date: 10-03-2022 Written by: H. van Boxtel</p>

**WHEAT TORTILLA, AMBIENT 25 CM**

[GB] Ingredients: WHEAT flour (66%), water, rapeseed oil, stabiliser: E422, E412, WHEAT GLUTEN, emulsifier: E471, acidity regulator: E296, glucose (from WHEAT), salt, raising agent: E500(ii), preservatives: E282, E202, flour treatment agent: E920. Store in a cool and dry place (15-25°C). Once opened, use immediately or store covered up (15-25°C) for max. 4 days. Shelf life: see print on bag. [NL] Ingrediënten: TARWEBloem (66%), water, rapzaadolie, stabilisator: E422, E412, TARWEGLUTEN, emulgator: E471, zuurteregelaar: E296, glucose (van TARWE), zout, rijpsmiddel: E500(ii), conserveermiddel: E282, E202, meelverbeteraar: E920. Bewaren op een koele en droge plaats (15-25°C). Na openen direct gebruiken of maximaal 4 dagen afgeloten bewaren (15-25°C). Houdbaarheid zie print op de zak. [FR] Ingrédients: Farine de BLÉ (66%), eau, huile de colza, stabilisant: E422, E412, GLUTEN DE BLÉ, émulsifiant: E471, correcteur d'acidité: E296, glucose (de BLÉ), sel, poudre à lever: E500(ii), conservateur: E282, E202, agent de traitement de la farine: E920. Conserver dans un endroit frais et sec (15-25°C). Une fois ouvert, utiliser immédiatement ou stocker couvert (15-25°C) pendant 4 jours max. Durée de conservation: voir impression sur le sac. [DE] Zutaten: WEIZENmehl (66%), Wasser, Rapsöl, Stabilisator: E422, E412, WEIZENgluten, Emulgator: E471, Säureregulator: E296, Glucose (aus WEIZEN), Salz, Backtriebmittel: E500(ii), Konservierungsstoff: E282, E202, Mehlbehandlungsmittel: E920. Kühl und trocken lagern (15-25°C). Nach dem Öffnen sofort verwenden oder abgedeckt (15-25°C) für max. 4 Tage aufbewahren. Haltbarkeit: siehe Beutelaufdruck. [IT] Ingredienti: Farina di FRUMENTO (66%), acqua, olio di colza, stabilizzanti: E422, E412, GLUTINE DI FRUMENTO, emulsionanti: E471, correttori di acidità: E296, glucosio (di FRUMENTO), sale (0,5%), agenti levitanti: E500(ii), conservanti: E282, E202, agenti di trattamento della farina: E920. Conservare in un luogo fresco ed asciutto (15-25°C). Dopo l'apertura, utilizzare subito o conservare, ricoperto, (15-25°C) per 4 giorni al massimo. Durata di conservazione: vedi indicazione sulla confezione. [ES] Ingredientes: Harina de TRIGO (66%), agua, aceite de colza, estabilizante: E422, E412, GLUTEN DE TRIGO, emulgente: E471, corrector de acidez: E296, glucosa (del TRIGO), sal, gasificante: E500(ii), conservador: E282, E202, agente de tratamiento de la harina: E920. Conservarse en un lugar fresco y seco (15-25°C). Una vez abierto el envase, se deberá usar el producto inmediatamente o se puede guardar cubierto (15-25°C) durante no más de 4 días. Consumir preferentemente antes de: ver impresión en la bolsa. [PT] Ingredientes: Farinha de TRIGO (66%), água, óleo de colza, estabilizador: E422, E412, GLÚTEN DE TRIGO, emulsionante: E471, regulador de acidez: E296, glicose (do TRIGO), sal, levedante: E500(ii), conservante: E282, E202, agente de tratamento da farinha: E920. Conservar em local fresco e seco. Depois de aberto, usar imediatamente ou conservar coberto num frigorífico (15-25°C) durante 4 dias no máximo. Validade: ver impressão no saco. [FI] Ainesosat: VEHNÄjauho (66%), vesi, rypsiöljy, stabilointaine: E422, E412, VEHNÄGLUTEENI, emulgointaine: E471, happamuudensainoaine: E296, glukososi (alkane VEHNÄ), suola (0,5%), nostatusaino: E500(ii), säilöntäaine: E282, E202, jauhontanaranne: E920. Säilytä kuivassa ja viileässä (15-25°C) Käytä avattu pakkaus välittömästi tai säilytä peitettyinä (15-25°C) korkeintaan 4 päivän ajan. Säilyvyys: katso pakkaus. [NO] Ingredienser: HVETEmel (66%), vann, rapspolje, stabilisatorer: E422, E412, HVEDE GLUTER, emulgeringsmiddel: E471, syrerulerende middel: E296, glukose (alkane HVETE), salt, hevemiddel: E500(ii), konserveringsmiddel: E282, E202, melbehandlingsmiddel: E920. Lagres kjølig og tørt (15-25°C). Når produktet er åpnet må det brukes med én gang eller oppbevares tildekket i (15-25°C) i maks. 4 dager. Holdbarhet se posen. [SE] Ingredienser: VETEmjöl (66%), vatten, rapspolja, stabiliseringsmedel: E422, E412, VETEGLUTEN, emulgeringsmedel: E471, surhetsreglerande medel: E296, glukos (från VETE), salt, bakpulver: E500(ii), konserveringsmedel: E282, E202, mjölbearingsmedel: E920. Förvaras på en sval och torr plats (15-25°C). Använd direkt, eller förvara i tät förpackning (15-25°C) i högst 4 dagar när förpackningen har öppnats. Hållbarhet: se märkning på förpackningen. [DK] Ingredienser: HVEDEmel (66%), vand, rapspolie, stabilisatorer: E422, E412, HVEDEGLUTE, emulgator: E471, surhedsregulerende middel: E296, glukose (fra HVEDE), salt, hevemiddel: E500(ii), konserveringsmiddel: E282, E202, melbehandlingsmiddel: E920. Opbevares tørt og køligt (15-25°C). Bruges straks efter åbning eller opbevares tildækket i (15-25°C) i maks. 4 dage. Opbevaringstid: se dato på posen.

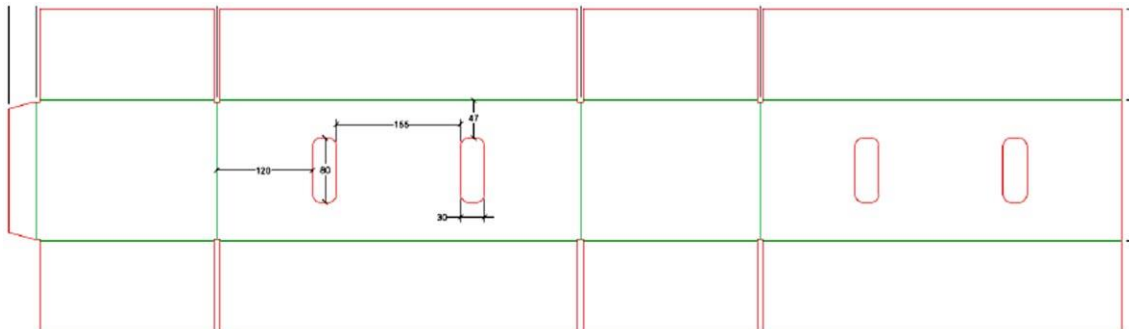
Nutritional values per 100 g: Energy 1331 kJ/316 kcal, Fat 7,9 g of which saturated 1,5 g, Carbohydrate 50,5 g of which sugars 1,72 g, Protein 7,8 g, Fibre 3,8 g, Salt 0,92 g, Sodium 370 mg.

**Product code: 55FLAT25** PD: **29/10/2010**  
**DISTRIBUTED BY:** EXP: **29/10/2010**  
**SALUD FOODGROUP EUROPE B.V.** L 7 086 086 8 DI 12:44  
**WILHELMINALAAN 63**  
**4905 AT OOSTERHOUT**  
**THE NETHERLANDS**  
**info@salud.nl**  
**www.saludfoodgroup.eu**


**1,24 kg e**



## 22. Picture outer packaging





Salud Foodgroup Europe	Product specification	
	<p align="center"><b>55FLAT25</b>  <b>Wheat tortilla amb 25cm</b>  <b>8x18 pcs</b></p>	<p>Page: 9 of 9  Version: 28  Date: 10-03-2022  Written by: H. van Boxtel</p>

**8 x 18 WHEAT TORTILLAS AMBIENT 25 cm**  
**9,92 kg (8 x 1,24 kg)**



GB Store and transport products ambient (15–25°C).  
Best before date: see date on case.

NL Opslag en transport bij kamertemperatuur  
(15–25°C).  
Tenminste houdbaar tot: zie doos

FR Conservation et transport à température  
ambiante (15–25°C).  
À consommer de préférence avant le : voir carton.

DE Bei Zimmertemperatur aufbewahren  
und transportieren (15–25°C).  
Mindestens haltbar bis: siehe Haltbarkeitsdatum.

IT Conservare e di trasporto a temperatura ambiente  
(15–25°C).  
Da consumare preferibilmente: vedere data  
di scadenza.

ES Guárdese y transporte a temperatura  
ambiente (15–25°C).  
Fecha de caducidad: ver fecha de vencimiento.

PT Conservar e transportar os produtos à  
temperatura ambiente (15–25°C).  
Prazo de validade: ver data na embalagem.

FI Säilytä ja kuljeta tuotteita ympäristön (15–25°C).  
Parasta ennen: kts. parasta ennen päivystä.

NO Store og transport produkter  
ambient (15–25°C).  
Best før: se holdbarhetsdato.

SE Förvara och transportera produkter  
omgivande (15–25°C).  
Bäst före datum: se hållbarhetsdatum.

DK Opbevar og transporter produkter ved  
stuetemperatur (15–25°C).  
Bedst før-dato: Se siden på kassen.



Product of EU  
Distributed by:  
Salud Foodgroup Europe B.V.  
WILHELMINALAAN 63  
4905 AT OOSTERHOUT  
THE NETHERLANDS  
info@salud.nl  
www.saludfoodgroup.eu

PD: 2020-10-30

EXP: 2021-10-30

Product code: 55FLAT25

Lotcode: L0258258A11DI