

R.03.01.02

Date: 07/05/2025
Version: 1.0

C/ Jordi Camp, 25 08403 Granollers

PRODUCT TECHNICAL
DATA SHEET

Reference:	706997	Box Format:	3bx1kg
Description:	GOUDA RINGS - Breaded gouda cheese rings -	Bar Code:	8414208031216 (bag)
Brand:	GOODLIFE - AUDENS FOOD		88414208031212 (box)

PRODUCT INFORMATION

Ingredients:

Gouda cheese (milk)(42%), water, breadcrumbs (wheat flour (gluten), water, salt and yeast) wheat flour (gluten), corn flour, rice flour, sunflower oil, wheat starch (gluten), modified starch, wheat gluten, dextrose, salt, colour (E150a) spices, raising agents (E450, E500), stabiliser (E461).

Allergens:

	Contains as ingredient		May contain traces	
	Yes	No	Yes	No
Gluten	x			
Crustaceans		x	x	
Egg		x	x	
Fish		x	x	
Soybeans		x	x	
Milk	x			
Nuts		x		x
Celery		x		x
Mustard		x	x	
Molluscs		x	x	
Sulphites		x		x
Peanut		x		x
Sesame		x		x
Lupins		x		x

GMOs:

This product does not contain any genetically modified organisms (GMOs) and therefore does not need to be labelled pursuant to regulations 1829/2003 and 1830/2003.

Product Format:

31 g/unit +/- 3 g

Instructions:

DEEP FRYER (Recommended): Directly from the fryer, fry in plenty of hot oil (185-180°C) for 2-2.5 minutes. Fry a few at a time. Make sure they are well covered in oil and not touching each other. FRYING PAN: Directly from the freezer, fry in plenty of hot oil (185-180°C) for 2-2.5 minutes.

Nutrition

Declaration:

Average values per 100g.

Energy:	1230kJ/ 295 kcal	+/ - 25%	Protein:	13 g	+/ - 25%
Fat:	17 g	+/ - 25%	Of which are saturated:	7,9 g	+/ - 25%
Carbohydrates:	22 g	+/ - 25%	Of which are sugars:	3,3 g	+/ - 25%
Fibre:		+/ - 25%	Salt:	1,4 g	+/ - 25%

Expected use:

This product is intended for consumption by people of any age, including children and the elderly. It is not suitable for people who are allergic to any of the ingredients indicated in the "allergens" section.

Preservation conditions:

Deep-frozen product. Store at -18°C. Do not refreeze once thawed.

Best Before Date:

18 months after the date of manufacture

Batch Coding:

1st digit: specifies the production plant/2nd digit: last number of the year of production

3rd/4th/5th digits: date of the year of production

Example 23019 Production date: 19 January 2023

SPECIFICATIONS FOR

All of our products and all raw materials used are subject to an organoleptic, physical/chemical and microbiological control process.

Organoleptic**Characteristics:**

Gouda cheese ring in breadcrumbs. Light yellow on the outside and typical Gouda cheese on the inside. After frying, the outside is crunchy and uniformly coloured (yellow and white) and the inside is creamy with melted and stringy cheese. The smell and taste are typical of the product, predominantly cheese and a hint of corn from the breading.

Microbiological**Characteristics:****Limits**

Total coliform:	<10.000 cfu/g
Escherichia coli:	<100 cfu/g
Salmonella	Absence/ 25g
Staphylococcus aureus:	<100 cfu/g
Listeria monocytogenes	<100 cfu/g
Mould and yeast	

PACKAGING CHARACTERISTICS**Packaging:**

	Material	Thickness	Length	Width	Height	Weight (tare)
Film	Polyethylene + polypropylene	0,070 mm	330 mm	550 mm		13,460 g
Master specifications:	Corrugated cardboard		265 mm	195 mm	193 mm	165 g

Palleting:

On European pallet (EUR).

boxes/pallet	162	Net weight of pallet:	486 kg
Total Bases:	9	Pallet Height:	1,89 m
Boxes Base:	18		

Complies with the applicable laws.

Note: The company reserves the right to modify some of the ingredients as long as it does not substantially modify the essence or technological and organoleptic characteristics of the product for reasons related to technological, legal, quality or nutritional improvements or the food safety of the product and associated processes.