### Single Meal Ration

1 person





\* This image does not represent the final ration. Sample image.

#### **DESCRIPTION**

Designed to provide an immediate solution in complex situations or when food supply is complicated.

This ration includes all the necessary elements to cover the energy needs of a day, as well as the necessary supplements for its consumption.

#### **PRESENTATION**

Serving consisting of an individual menu for one person. 100% recyclable polyethylene bag suitable for food use, sealed to protect the contents from moisture and foreign elements.

Dimensions: 380x260x240 mm.

Gross weight: 0.70 kg

#### **STORAGE CONDITIONS**

Store in a cool, dry place. Keep away from direct sunlight and heat sources.

#### **TERMS AND CONDITIONS OF USE**

Several of the food products in this ration contain or may contain allergens. For more details, please refer to the labelling of all items individually before consumption.

Food supplements should be consumed in accordance with the instructions for use on each of them and, where appropriate, the maximum recommended dose should not be exceeded.

## jomipsa alwa

#### **INSTRUCTIONS FOR USE**

See instructions, if applicable, on the packaging of each item. Ready-to-eat meals can be eaten directly in their packaging, both hot and cold.

#### LABELLING AND TRACEABILITY

All food items are labelled with the food information established by R(EU) 1169/2011 in addition to the marking of the manufacturing batch according to Directive 2011/91/EU.

The ration, in addition to the minimum shelf life date (mm/yyyy), determined by the article with the closest consumption date, is marked with its corresponding manufacturing batch.

"Because the ration marking is 'Best before end', it is established that, for legal and contractual purposes, when the expiration date format that includes day, month and year is used, and the day is not expressly specified, it will be understood that this corresponds to the last calendar day of the indicated month, in accordance with the expected shelf life of the product."

#### COMPOSITION

#### Menu 1

Food

2 x Salty biscuits 55g

1 x Chocolate bar 25g

1 x Figs and almonds bar 40

1 x Barbacue pork with pasta 350g

#### Menu 2

Food

2 x Salty biscuits 55g

1 x Chocolate bar 25g

1 x Figs and almonds bar 40g

1 x 1 x Beef goulash 350g

#### Menu 3

Food

2 x Salty biscuits 55g

1 x Chocolate bar 25g

1 x Dates and walnuts bar 40g

1 x Chicken with beans and vegetables



## Single Meal Ration

# jomipsa always safe

#### 1 person

NON-FOOD SUPPLEMENTS (Menu 1-2-3)

1 x Garbage bag

1 x Content sheet

2 x Wet wipes

1 x Individual falmeless ration heater

1 x Spork

#### Menu 2 NUTRITION DECLARATION per 100 g

energy	5719 kJ / 1362 kcal
fat	45.4 g
of which saturated	16.8 g
carbohydrate	185 g
of which sugars	63.2 g
fibre	15.8 g
protein	46.7 g
salt	5.2 g

#### Menu 3 NUTRITION DECLARATION per 100 g

energy	5732 kJ / 1365 kcal
fat	44.2 g
of which saturated	16 g
carbohydrate	184.6 g
of which sugars	68.9 g
fibre	22.5 g
protein	46.7 g
salt	5.6 g

#### FOOD SUPPLEMENTS (Menu 1-2-3)

1 x Chewing gum 5,5 1 x Cereal bars 40g 1 x Salt&pepper 1,2g 1 x Isotonic drink 18g

#### Menu 1 NUTRITION DECLARATION per 100 g

energy	6091 kJ / 1349 kcal
fat	47.8 g
of which saturated	16.5 g
carbohydrate	205 g
of which sugars	89.1 g
fibre	17.5 g
protein	42.2 g
salt	5.9 g

#### APPLICABLE LEGISLATION

This product complies with the general principles and requirements of food law, in line with Regulation (EC) 178/2002. It als o complies with the applicable European Union regulations and directives on food safety, specifically Regulation (EC) 2073/2005 on microbiological criteria for food, Regulation (EU) 2023/915 setting maximum levels for contaminants in foodstuffs, Regulation (EC) 1829/2003 on genetically modified food and feed, and Directive 1999/2/EC on radiation-treated food and food ingredients Ionizing. Each production batch is controlled to ensure compliance with these standards.

JOMIPSA has implemented and certified management systems that ensure quality, food safety and respect for the environment in all its operations. These systems meet the requirements set out in the international standards ISO 9 001, ISO 14 001, ISO 22 000 and the FSSC 22 000 standard for food safety, providing a solid guarantee of compliance with the highest standards in each area, ensuring efficient and reliable management of your services, which reinforces our commitment to continuous improvement and customer satisfaction.

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