

FIGS AND ALMONDS BAR



DESCRIPTION Product made by mixing and pressing dried figs and almonds. Vacuum packed and pasteurized to preserve its quality and freshness.

INGREDIENTS Dry figs (86,5%), **almonds** (10%), wafer (2,5%) (potato starch and sunflower oil) and mix of natural spices. *May contain traces of other nuts.*

PRODUCT ORIGIN EU (Spain).

SHELF LIFE Minimum 36 months from production date.

USE INSTRUCTIONS Open and consume.

STORAGE CONDITION AND CONSERVATION Keep in a cool, dry place.

PACKAGING

Net weight: 40g

Gross weight: 42g

Material: BILTOP 34 MB (70µm) / BILFORM 34 MB (120µm)

Colour: Pantone 4725C. Texts in black.

TRACEABILITY

Batch, DOP and BBE information marked on sealing.

Batch: XXXX

Date of production (DOP): MM/YYYY

Best Before End (BBE): MM/YYYY

PHYSICO-CHEMICAL CRITERIA

Aflatoxin B1

< 6 µg/kg

Sum of B1, B2, G1 and G2

<10 µg/kg

Ochratoxin A

< 8 µg/kg

ORGANOLEPTIC CHARACTERISTICS

Appearance: Pressing figs and whole almonds

Smell: Sweet figs with a touch of anise

Colour: Dark brown

Texture: Tender and creamy

Flavour: Sweet dried figs

MICROBIOLOGICAL CRITERIA

E. coli: <100 cfu/g

Yeast and Moulds: 10-300 cfu/g

Salmonella spp: Absence in 25 g

NUTRITION DECLARATION

	100 g
Energy	1305 kJ / 310 kcal
Fat	7.2 g
of which saturates	0.7 g
Carbohydrates	50 g
of which sugars	48 g
Fibre	11 g
Protein	5.9 g
Salt	0.04 g

ALLERGEN DECLARATION

Cereals containing gluten and products thereof	Celery and products thereof
Crustaceans and products thereof	Mustard and products thereof
Eggs and products thereof	Sesame and products thereof
Fish and products thereof	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ .
Peanuts and products thereof	Lupin and products thereof
Soybeans and products thereof	Molluscs and products thereof
Milk and products thereof	<input checked="" type="checkbox"/> Contain allergen
<input checked="" type="checkbox"/> Nuts and products thereof	<input checked="" type="checkbox"/> May contain traces

APPLICABLE LEGISLATION

Product complies with the applicable European Regulations and CODEX guidelines on food safety.

Review	Date	Modification	Approved by
2	01/2024	Updating of technical sheets	Dept. Food Safety & Quality

Office
P. I. RIODEL - C/ Moli Nou s/n
03110 - Mutxamel
Alicante (Spain)

Mail Address
P.O. Box 142
03110 - Mutxamel
Alicante (Spain)

www.jomipsa.com
info@jomipsa.es
T. (+34) 965 657 135
F. (+34) 965 650 205

Jomipsa has management systems in place that are certified by Bureau Veritas in accordance with the requirements of the following Standards:
ISO9001 – Quality Management Systems
ISO 14001 – Environmental Management Systems
FSSC 22000– Food Safety Management Systems