



<b>DESCRIPTION</b>	<b>DEHYDRATED SHEETS MADE WITH PINEAPPLE. CRUNCHY VERSION</b>
<b>BATCH</b>	PRODUCTION DATE: L hh:mm:ss DD/MM/AAAA hh: hours mm: minutes ss: seconds DD: Day of the month MM: month AAAA: year
<b>EXPIRATION DATE</b>	18 MONTHS
<b>CONSERVATION</b>	Keep the sheets in their sealed zipped envelope and store in a cool, dry place.
<b>INGREDIENTS</b>	Pineapple (60%), white sweet potato, amidated pectin.
<b>ORGANOLEPTIC FEATURES</b>	<ul style="list-style-type: none"><li>• <b>Colour:</b> characteristic of pineapple.</li><li>• <b>Smell:</b> characteristic of pineapple. No strange odours.</li><li>• <b>Taste:</b> characteristic of pineapple. No excess sugar. No strange flavours.</li><li>• <b>Texture:</b> depending on the culinary preparation, crunchy or elastic.</li></ul>
<b>COOKING INSTRUCTIONS</b>	<p><b>SUSHI</b></p> <p>Cut the sheet in half and place it shiny side up. The sheets will become moistened when the cooked rice is placed on them. To complete the roll, moisten the end of the sheet to make it sticky and seal it.</p> <p><b>VEGETABLE PASTA</b></p> <p>Moisten the sheet with misted water so it becomes sticky. Afterwards, wait until dry before separating it. To make thicker sheets, the shiny/sticky sides of two sheets can be joined together. Proceed to cut the sheet in the shape of the type of vegetable pasta desired (spaghetti, tagliatelle, lasagna, etc...). The final texture will be the result of the heat and moisture of the kinds of sauce that are used. <b>IMPORTANT:</b> Do not boil.</p> <p><b>STUFFED PASTA</b></p> <p>Moisten the sheet with misted water so it becomes sticky. Afterwards, wait until dry before separating it. Use stuffing or filling that is low in moisture. The final texture will be the result of the heat and moisture of the kinds of sauce that are used. <b>IMPORTANT:</b> Do not boil.</p> <p><b>FRYING</b></p> <p>Place the sheet in the fryer at 160°C for 3 to 5 seconds. Immediately after frying, place on an absorbent paper towel to quickly drain the oil. While still warm, mold it into shape, and then wait for it to cool.</p> <p><b>OVEN</b></p> <p>Prepare the sheet by spraying it with oil and then place it in the oven at 150°C for 5 to 10 seconds. Fresh out of the oven, and while warm, mold it into shape and wait for it to cool.</p> <p><b>WRAPPING</b></p> <p>By using sweet films in gyoza preparations, it offers the alternative of filling, sealing and preserving without cooking. There is a certain resistance to fat, to defrosting in case of choosing to keep the product frozen, resistance to keeping a frozen preparation inside the sweet foil wrapping, changing the density of the sweet foil to a liquid state, for example. Therefore, wet the foil with water spray to make it sticky and wait before separating it to allow it to hydrate.</p>



**NUTRICIONAL  
FACTS (per 100g)**

Nutritional values of  
fresh product. The  
approximate dehydration  
is 80%.

Calories 234 kJ/ 56 kcal  
Total Fat 0 g  
- Of which saturated 0 g  
Carbohydrates 13 g  
- Of which sugars 10 g  
Proteins 1 g  
Salt 0 g

**MICROBIOLOGICAL  
FEATURES**

Rcto. *E. coli* <100 UFC /g  
Rcto. *Estafilococos* <100 UFC /g  
Inv. *Listeria monocytogenes* Absence 25g  
Inv. *Salmonella* Absence 25g



<b>CHEMICAL FEATURES</b>	Compliance with the provisions of Regulation 1881/2006 on pollutants		
<b>IONIZING RADIATION (IR)</b>	This product has not received ionizing radiation.		
<b>PHYSICAL FEATURES</b>	Free of foreign bodies foreign to the product		
<b>OMG DECLARATION</b> (Regulation 1829/2003 and 1830/2003):	None of our products contain GMO ingredients		
<b>CERTIFICATES</b>	HACCP and FDA		
<b>ALLERGENS AND TRACES</b>	<b>ALLERGENS</b>	<b>CONTAINS</b>	<b>MAY CONTAIN TRACES</b>
	Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut or their hybrid varieties and products thereof	NO	NO
	Crustaceans and products thereof	NO	NO
	Eggs and products thereof	NO	NO
	Fish and products thereof	NO	NO
	Peanuts and products thereof	NO	NO
	Soybeans and products thereof	NO	NO
	Milk and products thereof	NO	NO
	Nuts and products thereof: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, Macadamia nuts or Australian nuts and products thereof.	NO	NO
	Celery and products thereof	NO	NO
	Mustard and products thereof	NO	NO
	Sesame seeds and products thereof	NO	NO
	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> .	NO	NO
	Lupin and products thereof	NO	NO
Molluscs and products thereof	NO	NO	
<b>TRANSPORT CONDITIONS</b>	Clean transport vehicles. Transport temperature ≤-18°C±3°C		



## SELLING FORMAT

### PACKAGING

Reference code		Type / Material	Measurements (mm)	Sheets / ENVELOPE	Approximate net weight (Kg)
122C0010ES	EAN 13	Sealed zipped envelope	280 x 270	10	0,110
	8437017564782				

### PACKING

BOX						PALLET Europeo 1200 x 800 x 145 (mm)		
Reference code	EAN 14	Measurements (mm)	Envelopes / box	Net weight (Kg)	Gross weight (Kg)	Box /pallet	Net weight (Kg)	Gross weight (Kg)
122C0010ES	18437017564789	278 x 257 x 135	20 envelopes / box	2,2	3	132	315,4	421
122C0010ES	18437017564789	278 x 257 x 135	10 envelopes / box	1,1	1,5	132	170,2	223