

Item number	4992
Product name	Santa Maria Flour Tortillas 10" 6 x 12 750g Ambient



Product Specification

Santa Maria AB
 Box 63
 SE - 431 21 Mölndal, Sweden
 Phone: +46 (0)31 67 42 00
 Web: www.santamariaworld.com

Product description

Brand name:	Santa Maria	Total shelf life :	150 Days days
Commodity code:	1905903000	Storage conditions:	Ambient
Country of origin:	SWEDEN	Storage conditions after opening:	Store cool & dry

Ingredient list

WHEAT flour (65%), water, rapeseed oil, humectant (E422), salt, emulsifier (E471), preservatives (E202, E282), WHEAT gluten, raising agent (E500), acid (citric acid), thickener (E415). Packed in a protective atmosphere.

Nutritional value

	Unit	100g
Energy (kJ)	kJ	1337
Energy (kcal)	kcal	320
Fat	g/100g	6
Fat of which saturates	g/100g	1
Carbohydrate	g/100g	56
Carbohydrate of which sugars	g/100g	2
Fibre	g/100g	2
Protein	g/100g	8
Salt	g/100g	2

Allergenes

Allergen	Yes	No
Cereals containing gluten and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Milk and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Nuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulphur dioxide and sulphites	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Lupin and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>

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Organoleptic

Appearance:	Off-white generally round tortilla There will be evidence of bake on both sides of the tortilla. The top of the tortilla will have larger more randomly spaced scorch marks & the base smaller more uniform scorch marks. Continuous on-line checks plus one sample per shift for QC Off-white generally round tortilla. Evidence of bake on both sides of the tortilla. The top of the tortilla will have larger more randomly spaced scorch marks & the base smaller more uniform scorch marks. Translucency up to 5%. Fraying up to 5%. No holes or folding. Marked ovality. Translucency > 25%. Fraying > 25%. Absence of bake. Burnt blisters. More 10% outside size range. Folded prior to bake. / Increased ovality but difference max & min size < 1.5cm. Translucency but < 25%. Fraying but < 25%. Folding post bake not detrimental to use. Hole < 10mm within 25mm of edge. Occasional small burnt blisters. Very light scorch marks or bake on one side only.	Taste:	Typical of fresh, unleavened bread. One per shift for QC Typical of fresh, unleavened bread. Slightly sweet flavour with slight acidic undertones. Excessively sour, burnt, sweet or salty. / Slightly sweeter or saltier than preferred
		Texture:	Soft, round, light texture. Pliable to roll when warmed. Resumes shape when lightly scrunched. Product should separate easily. One per shift for QC Soft, round, light texture. Pliable to roll when warmed. Resumes shape when lightly scrunched. Product should separate easily. Cracks when rolled or crumbles when lightly scrunched. Tough to bite, chewy or stodgy. Sticking. / Less pliable to roll, but does not crack. Slightly tacky, chewy or over-elastic.
Aroma:	Similar to freshly baked bread. One per shift for QC Similar to freshly baked bread. Burnt or off-taints, rancid or excessively acidic / Slightly toasted but no off-taints		

GMO

Suitable for

Description	Yes	No
Suitable for vegans	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Suitable for vegetarians	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Suitable for coeliacs (gluten <20 ppm)	<input type="checkbox"/>	<input type="checkbox"/>
Suitable for halal requirements	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Suitable for kosher requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Microbiological specifications

Analysis	Unit	Value	LL	UL
Total plate Count	cfu/g	100000		
Bacillus cereus	cfu/g	1000		
Yeast	cfu/g	1000		
Mould	cfu/g	1000		
Salmonella	Neg/25g	Negative	0	0
E. coli	cfu/g	10		

Product Structure

Next Lower Level Trade Item 1:	7311310049928 6	Next lower level trade item:	17311310049925 36
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Primary level

GTIN:	07311310049928	Depth:	275 mm
Descriptive size:	750 g	Height:	40 mm
Package weight:	16 Gram	Width:	275 mm
Gross weight:	761 Gram	Barcode type_base:	EAN 13
Drained weight:			

Secondary level

GTIN:	17311310049925	Packing pattern - depth:	2 piece
Package weight:	355 Gram	Packing pattern - height:	3 piece
Gross weight:	5638.89 Gram	Packing pattern - width :	1 piece
Depth:	530 mm	Consumer units per outer case:	6 piece
Height:	165 mm	Barcode type_case:	GS1 128
Width:	269 mm		

Tertiary level

GTIN:	77311310049927	Depth:	1200 mm
Quantity per layer:	6 Case	Height:	1140 mm
Quantity of complete layers:	6	Width:	800 mm
Quantity per pallet:	36	Barcode type_pallet:	GS1 128
Gross weight:	210400 Gram		